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## Appetizers

### **Dabaru Pita Falafel (vegan)**

**\$10**

Dabaru falafel served in a pita bread with hummus, tomato pico de gallo, garlic veginaise and cabbage□

### **BEETS CARPACCIO**

**\$10**

Roasted beets Carpaccio, served with a fennel crème, fennel slaw, vegi-naise, lettuce, oranges, pickled beets and roasted cashews.

### **CARIBBEAN SHRIMP**

**\$29**

Panfried shrimps served with Caribbean ratatouille, pumpkin risotto , pickled chayote, spinach chips and homemade tomato sauce.□

### **TERIYAKI SALMON**

**\$32**

Teriyaki glazed Chilean salmon served with a wakame risotto, stir fried Shang-Hai pak soy, tempura mushrooms, pickled onions and a creamy ginger sauce.□

### **Mahi Mahi (Dairy Free)**

**\$32**

Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots,

glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce.□

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Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots, glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce.□

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## **Main Courses**

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Dabaru falafel served in a pita bread with hummus, tomato pico de gallo, garlic veginaise and cabbage□

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**\$32**

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Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots, glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce.□

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## Desserts

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**CARIBBEAN SHRIMP****\$29**

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spinach chips and homemade tomato sauce.□

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## **Chef's tasting menu**

**Dabaru Pita Falafel (vegan)****\$10**

Dabaru falafel served in a pita bread with hummus, tomato pico de gallo, garlic veginaise and cabbage□

**BEETS CARPACCIO****\$10**

Roasted beets Carpaccio, served with a fennel crème, fennel slaw, vegi-naise, lettuce,

oranges, pickled beets and roasted cashews.

**CARIBBEAN SHRIMP**

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Panfried shrimps served with Caribbean ratatouille, pumpkin risotto , pickled chayote, spinach chips and homemade tomato sauce.□

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Pan-fried Mahi Mahi, served with causa potato, pickled red onions, sweet glazed carrots, glazed zucchini and yellow squash, kalamata olives emulsion, avocado crème and Creole sauce.□