

GIRA
chef

MENÚ

V E G E T A R I A N

By Carla Onetto

MENÚ

VEGETARIAN

STARTERS

1 choice

MEDITERRANEAN COCKTAIL

An assortment of olives and cheeses with rehydrated tomatoes and fresh oregano.

ASPARAGUS/BROCCOLI CREAM

Cream soup of asparagus or broccoli.

LEEK CREAM

Leek and zucchini soup, infused with aromatic herbs.

GOURMET MUSHROOMS

Stuffed mushrooms, a bite full of nuances and textures.

FIG-STRAWBERRY SALAD

Green leaves with figs, strawberry, and feta cheese, a touch of balsamic or honey.

GRILLED EGGPLANTS

Salad of grilled eggplants with cherry tomatoes and capers, topped with cheese.

FRUIT CHEESE

Goat cheese with cranberries and nuts.

MAIN COURSE

1 choice

STUFFED BELL PEPPERS

Bell peppers stuffed with mushrooms and cheese, gratinated.

SPINACH RAVIOLI

Spinach ravioli bathed in fresh pomodoro sauce.

FOUR CHEESE RAVIOLI

Four cheese ravioli with a creamy mushroom sauce.

TOFU SATAY

Marinated and grilled tofu satay, full of Oriental flavor.

ROASTED CAULIFLOWER

Golden cauliflower on bell pepper and tomato cream.

ALMOND EGGPLANT

Roasted eggplant with yogurt, chimichurri, and toasted almonds.

LASAGNA

Fresh vegetable lasagna with choices of béchamel or red sauce.

STUFFED PUMPKIN

Pumpkin stuffed with spinach and bell peppers with gratinated cheese.

STUFFED SWEET POTATO

Baked sweet potato stuffed with a sauté of mushrooms and spinach.

MUSHROOM RISOTTO

Al dente risotto with a rich variety of wild mushrooms.

DESSERTS

1 choice

CHOCOLATE MOUSSE

with toasted nuts.

CHOCOLATE CAKE

and ginger accompanied by Chantilly and red fruits (gluten-free).

PAVLOVA

with Chantilly cream accompanied by seasonal fruits.

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