



SONARA CAMP VEGAN MENU

APPETIZERS

Handpicked Organic Crudités
Green Olives and Walnuts Tapenade on a Crispy Toast
Creamy Guacamole Dip served with Corn Tortillas
Vegetarian Wood Oven Pizza

STARTERS

Seasonal Vegetables Tahitian Ceviche served in a Crispy Cone
finished with Avocado Wasabi Emulsion
Iced-Cold Gazpacho Soup & Vanilla Oil
Slow Cooked Peppers, Garlic & Extra Virgin Olive Oil
Traditional Moutabal and Arabic bread
Oriental Condiments and Markouk Saj Bread
Tabouleh

MAINCOURSES

Caramelized Carrots and Broccoli Pie with Spicy Garlic Dressing
Vegan Shawarma with Beyond Meat on the Grill served with
Smoked Paprika Sauce
Roasted Cauliflower and Tahini dressing
Our Mediterranean Ratatouille
Local Potato cooked in Zaatar Butter

DESSERTS

Strawberry and Olive Oil on a Thin Pie, Fresh Thyme and
Orange Blossom Mascarpone
Fresh Fruit Salad, Sweet Spices syrup, Crispy Puff Cardamom
Chocolate Pie, Matcha Tea Dough, Coffee Emulsion