

# RenewAqua paCafé

## soup

Cold Gazpacho  
*with Fine Diced Bell Peppers*

## salad bar

*Selection of Lettuces,  
Crudités and Condiments with a Variety  
of Light Vinaigrettes*

## salads - low sodium

Arugula with Grapefruit Segments  
*Garden Fresh Arugula,  
Grapefruit Segments  
with Pomegranate Vinaigrette*

Watermelon & Feta Cheese Salad  
*Watermelon with Feta Cheese  
Drizzled with Balsamic Dressing*

## light fare

Antipasto Platter  
*Prosciutto Ham, Eggplant Caviar,  
Sun Dried Pesto with Cranberries*

Oak Smoked Fish  
*with Marinated Mushrooms & Alfalfa*

## organic poached fruits bar

*Organic Peach Poached in Honey  
with Cinnamon, Thyme and Rosemary*

*Organic Poached Pear with Vanilla Flavor,  
Orange Zest and Star Anis*

*Freshly Sliced Pineapple Poached in Honey  
Syrup and Fresh Coriander Seeds*

*Lemongrass and Cardamon Nectarines  
Poached in Honey Water*

*Organic Red Apples and Blueberry  
with Blackcurrant and Cassis*

*Apricot Poached in Honey Water  
with Bay Leaves, Nutmeg  
and Tarragon Spices*

*Red Apple Poached in Freshly Brewed  
Verbena Tea, Honey and Oranges*

*Organic Winter Plum Poached  
in Lime Water with Nutmeg*

## water selection

Vitamin Water: Assorted Flavored	3.5
Evian: (one liter)	4
San Pellegrino: (one liter)	4
Perrier: (33cl)	2.5

## light & crispy organic breads

*Organic Sesame Seeds Ficelle*

*Organic Multigrain Ficelle*

*Organic Rosemary Ficelle*

*Organic Onion Tomato Thyme Ficelle*

## à la carte selection

*Please allow fifteen minutes preparation  
time for "à la carte" items as they are  
prepared to order:*

*Broiled, Steamed,  
Poached Salmon or Tuna*

*Grilled or Seared Pork Loin  
or Chicken Breast  
Served with a choice of Steamed  
or Grilled Vegetables*

## desserts

*Blueberry Tartlet  
with Apple Compote*

*Cinnamon & Couscous Tulipan  
with Figs*

## selection of sorbets

*Freshly Squeezed Carrot Juice  
with Honey and Lemon Juice*

*Red Beet Soup with Garlic, Sea Salt,  
Onion and Parsley;  
Renewed to a Sorbet*

*Californian Yellow Peppers  
with Fresh Ginger,  
Orange and Lemon Zest*

*Summer Rhubarb Seasoned  
with Crushed Pepper,  
Boiled and Blended with Strawberry*

*Grandmother Style Pumpkin with Ginger,  
Onion and Cinnamon Stick*

*Boiled Asparagus with Shallots  
and Thyme Flavor*

*Stalk of Celery Purée with Pepper  
and Freshly Squeezed Lemon Juice*

*Sweet Costa Rican Mango Purée  
with Lime Juice and Honey*

*Fresh Raspberry Purée with Lemon  
Water and Orange Zest*

## beverages

*Herbal Teas  
Decaffeinated Coffee*