



yay

Restaurant Menu

Allergies notes



In the kitchen we handle a variety of nuts, seeds and grains. Please let us know if you have an allergy.



Contains gluten



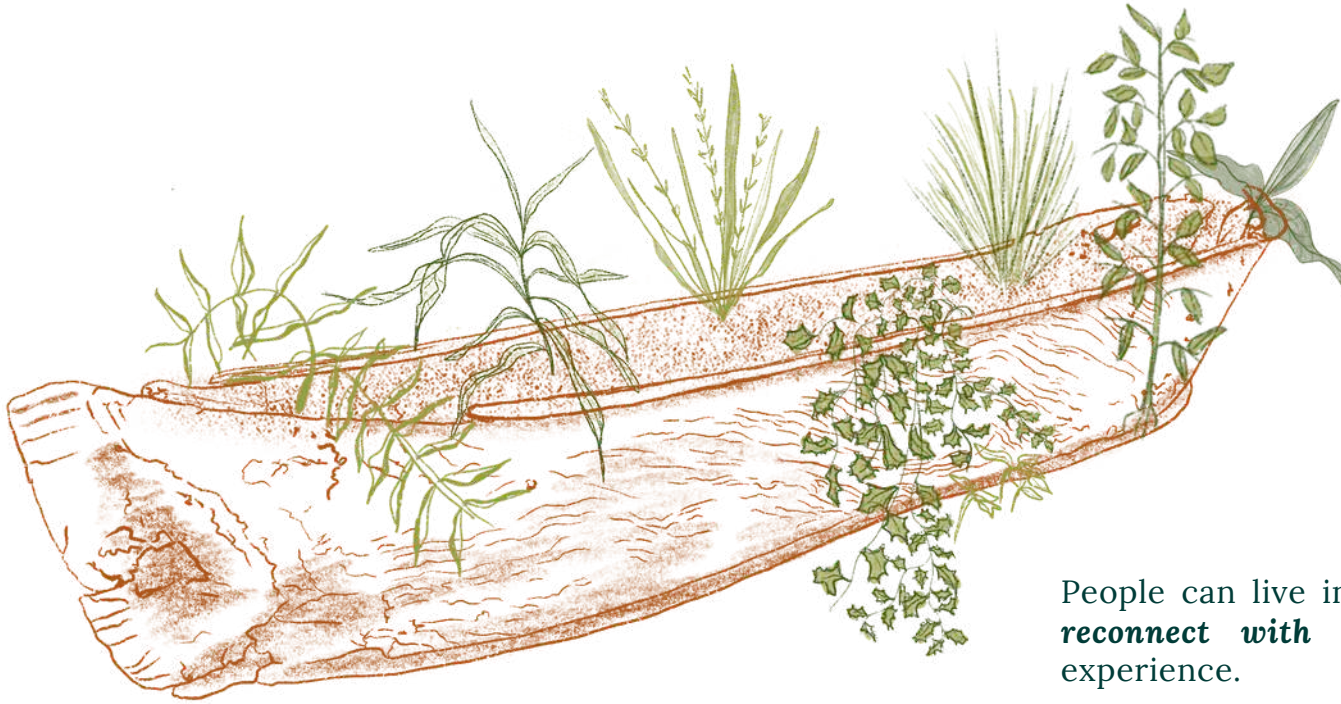
Spicy



Contains nuts



We can not guarantee that customers with food or drink allergies may not be exposed to cross-contamination. If you have allergies (especially nuts, dairy and gluten) we recommend you to not eat in our restaurant.



People can live in a more sustainable way and **reconnect with nature** by living a holistic experience.

Our garden-to-table restaurant is a place where you will find flavours from all over the world within the reach of our **gardens and local suppliers**.

We have designed a healthy and delicious menu that challenges the conventional and allows the experience of freshness and connection with nature in every dish we present.



YAY EXISTS TO INSPIRE



Breakfast

From 7:00 am until 11:00 am

All breakfasts include a cup of tea or coffee (additional cup: \$4.000)

It is possible to order a half portion for children



Pancakes Sierra Nevada

Banana, oats & turmeric pancakes with chocolate mousse, cashew cream, chia pudding, yellow dragon fruit, pineapple, caramelised pecans & seeds, seasonal toppings.



Caribbean Pancakes

Banana, oats & turmeric pancakes with popocho, caramelised coconut with sunflower seeds, orange, mint & star fruit syrup.



Tropical Waffles

Cinnamon flavoured corn based waffles, topped with coconut yogurt, seasonal fruit and granola.

Caribbean Arepa

Yuca arepa, scrambled tofu, tomato, onion, avocado, coconut “bacon”, lentil sprouts and coffee vinaigrette.



Green Smoothie Bowl

Creamy mixture of avocado, banana, oats and moringa with homemade coconut yogurt and granola.



Avocado Toast

With cherry tomatoes, balsamic reduction, pumpkin seeds and toppings.

+ Add poached free range egg from our farm.



Bowl of Tropical Fruits

With granola

+ Add yogurt / coconut or cow's.



YAY Burrito

Yuca burrito filled with beans, veggies and tofu “egg”, accompanied with mexican salsas de la casa, popocho and a side salad.



Tasting Platter

A combination of sweet and savory dishes the kitchen will select for you!



Omelette

Free range egg with artisan cheese or soy cheese, spinach, cherry tomato and basil. Served with a corn arepa and house dips.

+ Additional

Bacon

Egg





Bites

From 10:00 am until 9:00 pm
Good for Sharing!

 **Mixed Roasted & Sea Salted Nuts**

Olives

Toasted Broad Beans

 **Spicy Roasted Corn**


Plantain Chips
Served with homemade dips


 **Crudités & Sourdough Bread** Served with homemade dips

Root vegetable crisps
With homemade aioli




Portion of Fries
Served with homemade aioli

 **Sourdough Toast with Guacamole**
Served with fresh herbs from the garden and a balsamic reduction

 **Tasting Platter**
For those who can't choose! Mix of different bites and starters



For children

 **Bodhi's Favorite**
Toasted sourdough bread with melted cheese (vegan or cow's), cherry tomatoes and spinach, served with homemade fries

"Corrientazo"
Beans, rice, plantain and avocado

Vegetable Broth

Sea Bass Broth

It's possible to order a half portion of any main course



Starters

From 10:00 am until 9:00 pm

Watermelon "Tuna" Carpaccio

8 hours clay-oven smoked watermelon adorned with olives, caper flowers, mushroom flakes, pickled onion and a seaweed glaze



Caribbean Ceviche

Marinated in "leche de tigre" served with fishy palm hearts, mango and plantain chips



Watermelon no-Tuna Tartar

8 hours clay-oven smoked watermelon with avocado, brasil nuts and a miso-sesame sauce



Popocho Croquettes

Homemade croquettes filled with popocho and sauerkraut, pickled onions and a homemade dip

Gazpacho of Melon

Made of melon, vegetables and topped with croutons, coconut cream and fresh herbs



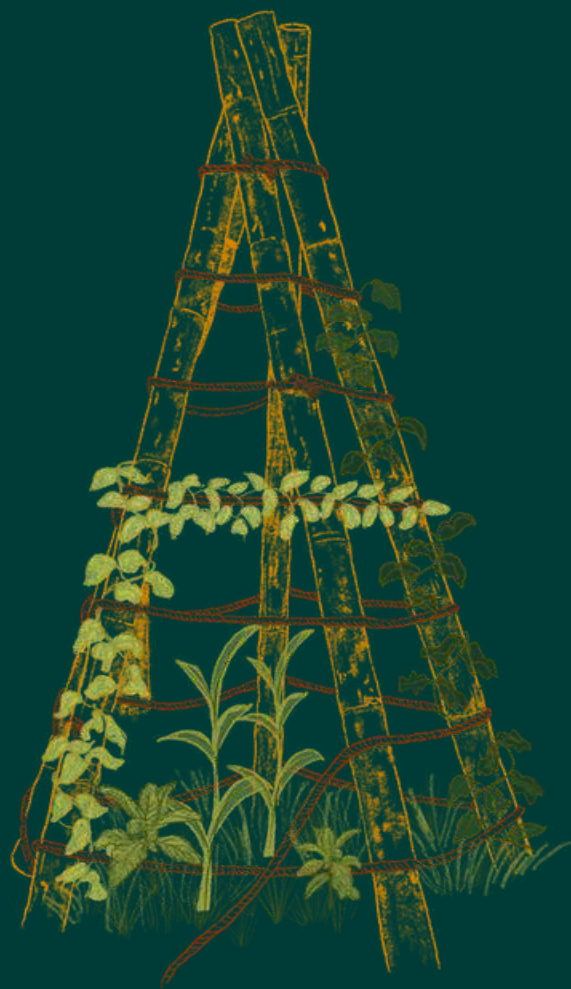
Empanadas

Seasonal veggies, cheese (vegan or cow), spinach with pico de gallo and avocado dip



Mains

From 12:00 pm to 9:00 pm



Weekly Special

You can find it on the blackboard at the restaurant



Tom Yum Soup

Traditional oriental soup infused with kaffir lime, shiitake mushrooms, champignon, carrot, peppers, chaya, nori seaweeds, lemongrass and homemade coconut milk



Garden Salad

Colourful salad with seasonal greens and veggies from the garden, roasted nuts, seeds and sprouted lentils served with hummus and starfruit vinaigrette.

Additional:

Avocado - Smoked watermelon - Quinoa - Tofu - Cashew or cow cream cheese



YAY 'Cheese' Toastie

Toasted bread with melted cheese (vegan or cow's), dehydrated tomatoes, star fruit, pickled eggplant, corozo jam and a nut crumble. Served with yuca and potato fries, homemade mayonnaise and greens from the garden

*Gluten free option: with fermented yuca bread



Pizzetta YAY

Wheat (or gluten-free) thin-crust pizza with red sauce salsa, cheese (vegan or cow's), cherry tomatoes and basil.

Additional:

Pickled onions
Olives
Coconut bacon
Balsamic
Mushrooms

Vegan parmesan
Spinach
Bacon

Hibiscus Flower Tacos

3 plantain tacos filled with hibiscus flower “meat”, pickled onion, red bell pepper, avocado, sauerkraut and cilantro. Served with avocado sauce, beans sauce, pico de gallo and vegan or cow's cheese.



Tamal de mi Tierra

Steamed dumpling made of fermented yuca filled with beans and vegetables, sun-dried tomatoes and roasted seeds topped with avocado sauce



Roti Payasam

A selection of tastes from India, accompanied with homemade rice bread, lentil dahl, potato samosa, mango achar and raita of coconut yogurt



YAY Burrito

Yuca burrito filled with beans, veggies and tofu “egg”, accompanied with mexican salsas de la casa, popocho and a side salad.





Smoked Watermelon 'Steak'

8 hours marinated and clay-oven smoked watermelon. Served on a root vegetable mash with grilled veggies, topped with a balsamic glaze

Roasted Pumpkin Canoe

With citric red and white quinoa, sauerkraut served with tahini coulis and a baba ganoush foam

Caribbean Curry

With beans, root vegetables and chaya from the garden, served with homemade coconut rice

Pasta Pesto

Gluten-free corn pasta with homemade pesto, cherry tomatoes, spinach, artisanal parmesan cheese or vegan soy cheese and roasted seeds

Sea food

Sea Bass Broth

Sea Bass Fillet

Served with pumpkin purée, rice and a garden side salad.

Prawns in Garlic & Coconut Sauce

Served with coconut rice and a garden side salad.

Tilapia Special for two

Served with coconut rice, plantain and a garden side salad.

Additional:

Prawns

Experience the thrill of catching your own organically grown tilapia in our pond! Ask us for it in advance.



Side dishes & Additions

From 12:00 pm to 9:00 pm

Stir Fried Vegetables
in a red pepper Sauce

Side salad

Portion of Fries

Vegetable Broth



Coconut Rice

Prawns

Fish filet

Bacon





Sweets

From 12:00 pm to 9:00 pm



Bananas in Chocolate Sauce

Made with chocolate from the Sierra Nevada, with avocado-mango ice cream

Chocolate Mousse

Made of cacao, avocado, served with mango and corozo syrup

'Twix' Bar

Made of almonds, oat flower, vanilla and cacao from the Sierra Nevada topped with roasted almonds and coconut flakes

Energy Ball

Cacao & Ginger flavor, with oats, spices, avocado and banana

Mango & Coconut Pudding

With dehydrated banana, nut crumble and chia

Granola Bar

A mixture of nuts, dried fruits, oats, seeds, almond butter, coconut oil & panela syrup.

Homemade Ice Cream

Chocolate

With avocado, cacao and plant based milk

Banana or Mango

With plant based milk

Ice Lollies

The Caribe

With mango, passionfruit, lime and coconut yogurt

Chocolate Dream

Banana, chocolate & cashews

La Sierra Nevada

Mango, indulged in chocolate, topped in granola

Watermelon

Seasonal ice lolly

