



Vegan & Vegetarian Menu

Starters

Soup of the Day Served with homemade Buttermilk & Treacle brown Bread (4,7,12,14)	€ 7.95
Falafel Salad Baby Mix Leaves, Rosted Beetroot, Sundried Tomato, Olives & Balsamic Dressing (2,8,4,12,14)	€ 9.95
Rosted Red and Mushroom Bruschetta On Toasted Rustic Bread, Balsamic Dressing & Caper Tomato Salsa, Crushed Walnuts (2,4,12,14)	€12.95
Sesame Crusted Marinated Tofu Red Cabbage Slaw, Mix leaves & Sticky Dipping Sauce (3,4,8,14)	€12.95
Sticky Grilled Corn Ribs BBQ, Soya, Lime, Coriander, Chili, Maple Syrup Sticky Sauce, Mixed Leaves & Spicy mango Mayo (4,3,8,14)	€12.95

Mains

Meat-Free Green Vegetable Burger Served on a Vegan Sesame Bun, Lettuce, Red Cabbage Slaw, Relish, Vegan Garlic Mayo & Sweet Potato Fries (3,4,8,12,14)	€19.95
Wild Mushroom Pappardelle Pasta Tomato sauce, Pesto, Rocket, Cherry Tomato, Truffle oil, Pine Nuts (2,4,8,12,14)	€18.95
Delphi Resort Signature Vegetable Korma Chunky Vegetables, Lemon juice, Fresh coriander, Coconut milk, Butternut Squash & Chickpeas served with Basmati Rice, Poppadom & Cucumber Raita (2,3,8,12,14)	€19.95
Stuffed Peppers Rice, Vegetables, Vegan Cheese, Mix Nuts, Crispy Onions, Tomato and Mushroom Sauce, Basil Pesto, Hand Cut Chips (2,8,12,14)	€18.95

Desserts

Vegan Cake of the Day (Please ask your server) Served with Sorbet and Red Berry Coulis & Vegan Ice Cream (1,2,4,8, 14)	€8.95
Selection of Sorbet Red Berry Coulis & Mint (8,14)	€8.95
Fresh Fruit salad Day Fresh Fruit salad, Berry Coulis, Vegan Ice Cream (8,14)	€8.95

ALLERGENS

1. Peanut	5. Lupin	9. Fish
2. Tree Nuts	6. Eggs	10. Crustaceans
3. Sesame	7. Milk	11. Mollusks
4. Wheat	8. Soya	12. Celery
13. Mustard	14. Sulphites	