

# Acqualina Spa by ESPA

## Lunch Menu

### **Sautéed Zucchini and Squash Noodles** (GF, V, P, K optional) 18

*Oven-dried Tomatoes, Kalamata Olives, Garlic, Capers and Basil*

*Additions: Chicken\* (13), Jumbo Grilled Shrimp\* (16 2each)*

### **Greek Salad** (GF, V, P, K optional) 21

*Kalamata Olives, Tomatoes, Peppers, Cucumbers, Red Onions and Violife Vegan Feta Cheese.*

*Additions: Chicken\* (13), Jumbo Grilled Shrimp\* (16 2each)*

### **Ahi Tuna Poke Bowl\*** (DF, GF) 32

*Avocado, Coconut Aminos Hoisin Sauce, Petite Cilantro, Avocado and Cauliflower Rice,*

*Romaine Lettuce, Cucumber, Red Onions, Heirloom Tomatoes, Cabbage and Carrots.*

### **Burrata, Arugula and Heirloom Tomato Salad** (GF, V optional) 26

*EVOO, Aged Balsamic Vinegar, Strawberries and Micro Basil.*

### **Charred Atlantic Salmon\*** 38

*On a Bed of Kale and Quinoa Salad, Citrus Dressing and Avocado Slices*

### **Mediterranean Herb Roasted Organic Chicken** (GF, P, K) 28

*Cauliflower Rice, Wild Mushrooms and Italian Herbs*

*GF = Gluten Free, V = Vegan, DF = Dairy Free, Veg = Vegetarian, P = Paleo, K = Keto*

- \* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness. We recommend ordering your food well done. Order at your own risk.
- \* Allergy Statement: Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, dairy or any other animal products