

Acqualina Spa by ESPA

Lunch Menu

Sautéed Zucchini and Squash Noodles <i>(GF, V, P, K optional)</i>	18
<i>Oven-dried Tomatoes, Kalamata Olives, Garlic, Capers and Basil</i>	
<i>Additions: Chicken* (13), Jumbo Grilled Shrimp* (16 2each)</i>	
Greek Salad <i>(GF, V, P, K optional)</i>	21
<i>Kalamata Olives, Tomatoes, Peppers, Cucumbers, Red Onions and Violife Vegan Feta Cheese.</i>	
<i>Additions: Chicken* (13), Jumbo Grilled Shrimp* (16 2each)</i>	
Ahi Tuna Poke Bowl* <i>(DF, GF)</i>	32
<i>Avocado, Coconut Aminos Hoisin Sauce, Petite Cilantro, Avocado and Cauliflower Rice,</i>	
<i>Romaine Lettuce, Cucumber, Red Onions, Heirloom Tomatoes, Cabbage and Carrots.</i>	
Burrata, Arugula, and Heirloom Tomato Salad <i>(GF, V optional)</i>	26
<i>EVOO, Aged Balsamic Vinegar, Strawberries and Micro Basil.</i>	
Charred Atlantic Salmon*	38
<i>On a Bed of Kale and Quinoa Salad, Citrus Dressing and Avocado Slices</i>	
Mediterranean Herb Roasted Organic Chicken <i>(GF, P, K)</i>	28
<i>Riced Cauliflower, Wild Mushrooms and Italian Herbs</i>	

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