



Seared falafel OR two local eggs cooked as requested, served with coconut bacon, sautéed potatoes with moringa, home baked trio of beans, sautéed mushrooms and toasted VIVO bread



Two local eggs with tomatoes, mushrooms, onion and spinach. Side of salad and toasted VIVO bread

Two local eggs cooked to your liking, served with coconut bacon, sautéed potatoes with moringa and toasted VIVO bread



Dutch-crust bun sandwich, two fried local eggs, seared falafel, sautéed mushrooms, coconut bacon, cashew creamy cheese. Side of sautéed potatoes with moringa



Homemade coconut flour pancakes topped with fruit compote and a side of Chef's seasonal jam



Spiced rum infused French toast served with homemade fruit compote



Toasted VIVO bread served with homemade Chef's seasonal jam



Where are you getting your eggs from?

Our Chefs Shanan owns a small egg farm and he treats his chickens like pets: therefore, the eggs are all natural and cruelty-free. Every morning he brings some fresh eggs to VIVO. You cannot go fresher than that!









Tender young coconut, cucumber, tomato, onion, seasoning peppers, mint, cilantro and nuts, dressed in a spicy coconut-lime dressing. Topped with coconut bacon



Falafel Bites - \$7

Seared falafel with fresh herbs. Side of creamy cucumber and mint sauce



¥ Egg Roll - \$8

Handmade using a variety of market vegetables. Side of spicy tomato sauce













Freshest market and seasonal greens, cucumber, tomato. onion, cilantro, spicy nuts in a light olive oil dressing. Topped with coconut bacon

Sandwiches & Wra

Served with a side of sautéed potatoes with local moringa



♥ "B"LT-\$12

Coconut bacon, lettuce, tomato, onion, avocado, toasted sesame seeds, sun-dried tomato pesto, cashew cream



Falafel Sandwich - \$17

Seared falafel, lettuce, tomato, onion, coconut bacon, vegan creamy cucumber and mint sauce



T Burrito - \$ 16

Sprouted spelt flatbread, home baked trio of beans, tomato, onion, avocado, cashew cream, hot sauce



>>>> Gluten-free bread available, add \$ 2



the dehydrator. Yummy!



Main Courses



Sun Day Roast - \$ 18

Lentil, herb and mushroom loaf, chili garlic wilted greens, sautéed potatoes with moringa, mushroom gravy, cashew cheese. tomato chutney



Y La Mein - \$16

Asian noodles, mushrooms, greens, sweet peppers, carrots, spicy nuts, toasted sesame seeds and chili oil



Vegan Curry - \$16

Authentic Indian curry with young coconut, greens, potatoes and dumplings in a perfect blend of spices, tomato, coconut and cashew cream. Side of coconut basmati rice



TAglio, Olio e Peperoncino - \$16

Gluten-free brown rice pasta, olive oil, garlic, fresh herbs, local greens, spicy nuts, seasoning peppers and chili, "Parmesan"



Moringa plant is becoming popular as a new "superfood" for its highly nutritious profile and powerful tissue-protective, anti-inflammatory and antioxidant properties. The leaves are delicious added to food or used to make herbal teas.

MVO Bread \$4

MVO Salad \$6

Trio of Beans \$6

Potatoes with Moringa \$6

Garlic-Chili-Oil Greens \$6

Coconut Basmati Rice \$6

lionfish

Lionfish have quickly become established across the waters of the Caribbean. Because of their role in upsetting the ecological balance of coral reef ecosystems, the rapid growth in populations of these fish pose a serious threat to reef populations across the Caribbean, and thus to coral reef ecosystems.



T Lionfish Sandwich - \$ 16

Cashew cream, lettuce, tomato, onion, and caper chili vinaignette. Side of sautéed potatoes with moringa



Seared Lionfish topped with Chef's tomato salsa and your choice of two sides



Authentic Indian curry with a perfect blend of spices, tomatoes, homemade coconut milk. Side of coconut basmati rice



ORGANIC ARABICA COFFEE

Blend of Medium & Vienna Roasts

Smooth and creamy with chocolate notes



Coffee - \$3

Espresso - \$ 2.50 Double Espresso - \$ 4.50

Cococcino - \$5

Our signature cappuccino made with fresh homemade coconut milk

ORGANIC TEAS AND HERBAL INFUSIONS - \$ 4

English Breakfast
Green Tea
Peppermint
Darjeeling
Lemon Balm
Echinacea Plus
Pure Rooibos
Chamomile

NATURAL FLAVOURED SPARKLING WATER - \$ 250



No Artificial Sweeteners No Calories • Sodium Free



USDA Certified Organic 100% Natural Soda sweetened with pure organic cane sugar No High Fructose Corn Syrup • No Artificial Flavors • No Caffeine No Preservatives

ORGANIC SODAS \$3.50

New Century Cola Ginger Ale Orange Divine Black Cherry Cherish Root Beer Encore



KOMBUCHA - \$750

- + Strengthens the Immune System
- + Detoxifies the Body + Boosts Energy
- + Balances Metabolism + Alkalises the Body

Happy Tea - Stimulates Body and Mind Ginger Mint Mate - Aids Digestion Mango Tulsi - Anti-Viral & Reduces Allergies Blueberry Nettle - Improves Memory & Keeps Skin Healthy Moringa Mate - Both an Energy Booster and a Soother Coconut - Boosts the Metabolism

Local • Raw • Organic • Vegan • Gluten-free • Fair Trade



Wild Blueberries Smoothie \$ 9 Wild blueberries, banana and homemade Icoconut milk





Cold Pressed
Organic Juices
\$ 7
Please ask about
our available
selection



NATURAL JUICES \$3.50

100% Orange Juice 100% Pineapple Juice Fair Trade Mango Juice Fair Trade Banana Juice

SOFT DRINKS \$3

Organic Black Iced Tea Organic Green iced Tea All Natural Lemonade

KEEP CALM and USE A STRAW

Our straws are sustainable. Made from corn, not petroleum





By the Glass

Bubbles

Le Colture "Sylvoz" Prosecco Brut I Italy \$ 8 Glass (5oz) | \$ 40 Bottle

White

\$ 8 Glass (5oz) | \$ 40 Bottle

Saladini Pilastri "Falerio" | 2014 | Italy Gayda Sauvignon Blanc | 2014 | France Gayda Chardonnay | 2014 | France

Red

\$ 8 Glass (5oz) | \$ 40 Bottle

Saladini Pilastri "Rosso Piceno" I 2014 I Italy Haras de Pirque Cabernet I 2011 I Chile Cooper Hill Pinot Noir I 2015 I Oregon

By the Bottle

Bubbles

De Chanceny "Crémant de Loire" Brut I France \$50

White

Bonterra Sauvignon Blanc | 2013 | California | \$45 Bonterra Chardonnay | 2012 | California | \$45 Prá "Otto" Soave Classico | 2014 | Italy | \$50

Red

Gayda Syrah | 2014 | France | \$40

Bonterra Cabernet Sauvignon | 2013 | California | \$45

Bonterra Merlot | 2013 | California | \$45

Prá "Morandina" Valpolicella | 2014 | Italy | \$50

All of our wines are organic and vegan



Drink responsibly and sustainably!
For every bottle of wine (or 5 glasses) that you enjoy at VIVO, we partner with Sustainable Harvest International to plant a tree in local communities across the globe.





GreenBar Craft Distillery represents the world's largest portfolio of ORGANIC HANDCRAFTED SPIRITS

TRU Vodka \$8

Clean and light taste with a well-rounded finish

TRU Garden Vodka \$ 8 Herbaceous and green

TRU Lemon Vodka \$ 8 Bright, vivid and juicy

TRU Vanilla Vodka \$8 Rich, sweet and floral

TRU Gin \$8

Complex flavor, spice forward, layered and balanced

IXÁ Tequila Silver \$8

Rich agave, herbs and clay, with a buttery finish vermouth

IXÁ Tequila Reposado \$9

Herbs and agave up front balanced by wood, caramel and spices on the finish

Slow Hand White Whiskey \$8 Tropical fruit, cereal with a clean, nutty finish

Slow Hand Six Woods Whiskey \$9

Spices, dark fruit, vanilla, butterscotch, black tea

Crusoe Silver Rum \$ 8
Dense sugar aroma with a caramel, grassy
finish

Crusoe Spiced Rum \$8

Lush, layered spices balanced



Cocktail Menu

Pinkolada \$10

Our own twist of the Piña Colada made with Governor's Reserve Coconut Rum I Hutchings' Blackberry Liqueur I Homemade Local Coconut Milk I Pineapple Juice I Homemade Berries Syrup

Vivo Iced Tea \$10

Diplomatico Rum Reserva & Years I Hutchings' Triple Sec Organic Green Tea I Homemade Orange and Rosemary Syrup

West Bay Sunset \$10

Gun Bay Vodka I Hutchings' Peach Schnapps I Hutchings' Triple Sec Orange Juice I Mango Juice I Homemade Berries Syrup

Cayrum Punch \$10

Governor's Reserve Spiced Rum + Coconut Rum + Banana Rum
Orange Juice | Pineapple Juice
Topped with a dash of Dark Rum

White 345 \$10

Gun Bay Vodka | Hutchings' Coffee Liqueur Homemade Local Coconut Milk

Local Crafted Spirits

Gun Bay Vodka - \$7

Seven Fathoms Premium Rum - \$8

Governor's Reserve Rum - \$7 [White | Gold | Dark | Spiced] [Coconut | Banana]



CAYMAN SPIRITS CO.

1.50z Per Serving • Mixed Drink Add \$ 1





LOCAL CRAFTED BEERS

We offer the most popular selection of local beers, world class products from the Cayman Island Brewery



Caybrew \$ 5 Smooth, full bodied premium lager, with a crisp, clean hop character. Gold medal for quality at 2008 Monde Selection



Caybrew Light \$ 5
Premium light beer brewed
to the highest international
standards and environmental
practices.
95 calories only!



White Tip \$ 5
Moderate bodied Pilsen
lager, brewed in the style of
a European premium brand.
Smooth flavors and
bitterness.



Ironshore Bock \$5 Amber beer made with specialty hops from Washington Cascade Mountains. Roasted flavor and crispy after taste.