

APPETIZERS

“SCABECHE” CEVICHE	\$ 9.95
Lemon and sea salt marinated fish served with onions, parsley and mild spicy sauce	
CHEF’S FAVORITE ESCARGOT	\$ 8.95
Sautéed snails with onions and okra in a garlic red wine reduction served with Aruban polenta	
GOAT CHEESE & MANGO	\$ 9.95
Deep fried Goat Cheese served with mixed greens and creamy mango sauce	
SHRIMPS & SCALLOPS	\$12.25
Served with Asparagus, Funchi (Aruban Polenta) and butter garlic sauce.	

SALADS

“SCABECHE” SALAD	\$13.95
On mixed green grilled fillet of grouper, roasted pineapple, almonds and Caribbean vinegar dressing	
CAESAR SALAD	\$ 7.95
Romaine lettuce, Caesar dressing, parmesan cheese and croutons	
CHICKEN: + \$ 3.00	BEEF: + \$ 5.00
SHRIMPS: + \$ 7.50	

SOUPS

SOUP OF THE DAY	\$ 6.00
Our daily soup selection. Ask your waiter.	
FRENCH ONIONS SOUP	\$ 7.50
Chicken and beef broths with onions, red wine and parsley topped with bread and Melt Gouda Cheese.	



FISH & SEA FOOD

THE WEST INDIAN GROUPER FILLET
Oven baked grouper fillet stuffed in a creamy garlic sauce
SEAFOOD PASTA (FRUTTI DI MARE)
Mixed sautéed seafood in a creamy pasta & parmesan cheese
CHEF’S SEAFOOD CASSEROLE
A Casserole dish of Red Snapper, tomatoes sauce topped with cheese
OUR “SCABECHE” SPECIAL
Pan fried CATCH OF THE DAY served with a chopped fresh tomatoes, onion
COCONUT PINEAPPLE SHRIMPS
On Coconut pineapple cream sauce and coconut flakes

MEATS

“SCABECHE” HOMESTYLE LOIN RIBS
Sautéed Loin Ribs in a chopped celery vinegar sauce served with
10 OZ. CHURRASCO APIMENTADO
Grilled beef tenderloin with Pico de Gallo and baked potatoes (or asked your waiter)
SURF & TURF
Grilled Beef tenderloin (6 oz) with garlic Shrimp and Scallops served
TIKKAS: A grilled Skewer of your choice



DIN

[SCABECHE RESTAURANT & BAR](#) is located at the premises of the luxurious “*Caribbean Palm Village Resort*” home away from home for resort owners, visitors and Gourmet enthusiasts. We have fresh, healthy and authentic Caribbean-Aruban cuising; all dishes we serve have the best taste of our island and culture.

[SCABECHE](#) is a typical Mediterranean style of cooking which refers to a dish of poached or fried fish, chicken or Pork that is marinated in an addic mixture before serving. The dish is common in Spanish, Salvadoran, Panamanian, Peruvian, Philippine, Puerto Rican, Dominican, Mexican and Guatemalan cuisine, and popular in Aruba, well known as “[PISCA TEMPERA](#)”. Influences of the dish appear as far as Asia-Pacific with adjustments to local food staples.

Our Menu offers a variety of an International Cuisine with the excitement of our Caribbean-Aruban soul.

During the day the [SCABECHE RESTAURANT & BAR](#) is a refreshing, light and airy restaurant for Breakfast and Lunch in a relaxing and friendly surrounding.

Transformed by candlelight in the evening, a warm and intimate atmosphere

SC

