

Starters



Cold

Stuffed Avocado **Afl. 21,00**

Stuffed with a choice of:

- Bacalhau Vinaigrette
- Shrimp in a homemade "Pink Sauce"
- Seafood in a homemade "Pink Sauce"

Beef Carpaccio **19,50**

With a special touch of our homemade Basil Sauce, Pine Nuts and Parmesan Cheese

Shrimp Cocktail **18,50**

Served with the traditional Cocktail Sauce

Bacalhau Vinaigrette **18,50**

*A Portuguese Delight!
Cod Fish marinated in Vinaigrette*

Hot

Creole "Sushi Roll" **Afl. 21,00**

Wrapped with Plantain and stuffed with Cream Cheese & Avocado.

Choice of: Shrimp • Crab • Salmon • Salmon & Crab served with our homemade Eel Sauce

Calco/Conch. Choice of: **21,00**

- Sautéed in Butter and Garlic
- In Aruban Creole Sauce

Calamari/Squid. Choice of: **19,50**

- Breaded with Tartar • Marinara Sauce
- Sautéed in Butter and Garlic
- Sautéed in Aruban Creole Sauce

Chorizo & Morcilla **13,50**

Pork & Blood Sausages grilled and accompanied by Guasacaca Dip

Soup & Salads

Soup of the Day is Chef's Choice ?

Ask your server for our Soup of the Day

House Mixed Salad **Afl. 9,00**

Mixed Fresh Greens and shredded Carrots topped with sliced Tomato, Cucumber, Red Onion, Radish and Avocado served with your choice of dressing:

Homemade Vinaigrette • Creamy Garlic • Blue Cheese • Thousand Island • Honey Mustard

Caesar Salad **Afl. 9,00**

Romaine Lettuce with Croutons and Parmesan Cheese with Caesar Dressing

Topped with: • Grilled Chicken Strips **Afl. 14,50**

• Bacalhau Vinaigrette **17,50**

• Sautéed Garlic Shrimp **19,50**

All prices are in Aruban Florins

Beef Delights

Rib Eye - Black Angus 16oz.	Afl. 59,50
<i>Grilled and served with a choice of: Mushroom Demi-Glace Sauce • Green Pepper Corn Demi-Glace Sauce</i>	
Strip Loin - Black Angus 16oz.	57,50
<i>Grilled and served with a choice of: Mushroom Demi-Glace Sauce • Green Pepper Corn Demi-Glace Sauce</i>	
Filet Mignon - Black Angus 10oz.	52,50
<i>Grilled and served with a choice of: Mushroom Demi-Glace Sauce • Green Pepper Corn Demi-Glace Sauce</i>	
Espetada Portuguese Style	47,50
<i>N.Y. Strip Loin Kebab marinated with Garlic, Bay Leaves, Red Wine and Sea Salt. Grilled and served with your choice of: Mushroom Demi-Glace Sauce • Green Pepper or Demi-Glace Sauce</i>	
Mixed Grill Venezuelan Style	66,50
<i>Grilled Strip Loin - Black Angus 16oz., Chorizo & Morcilla served with Cassava, Fried Plantain, Fresh Salad and accompanied by Guasacaca Dip</i>	
Picada Special	33,50
<i>Sautéed pieces of Chicken Breast and Tenderloin. Served with a choice of: Mushroom Demi-Glace Sauce • Green Pepper Corn Demi-Glace Sauce</i>	
Medallions of Tenderloin Italian Style – Black Angus 10oz.	56,00
<i>Grilled and topped with melted Mozzarella Cheese and Marinara Sauce Served with a choice of: Pasta Marinara • Pasta Alfredo</i>	
Land & Sea Special	54,50
<i>Medallion of Tenderloin – Black Angus 5oz. in a Mushroom Sauce and Grouper topped with Shrimp served with a Butter and Garlic Sauce</i>	

Fish Delights

Fish Different Style. Choice of:

- Filet of Grouper **Afl. 32,50**
- Golden Snapper Filet **36,50**
- Chilean Sea Bass **58,00**

*Grouper, Snapper or Sea Bass is Pan fried and served with a choice of:
Aruban Creole Sauce • Butter and Garlic Sauce • Meuniere Sauce*

Fish Madeira Style. Choice of:

- Filet of Grouper **36,50**
- Golden Snapper Filet **40,50**
- Chilean Sea Bass Filet **62,00**

*Grouper, Snapper or Sea Bass is Pan fried and served with a Sweet Fresh Passion Fruits
and White Wine Sauce topped with a Banana*

Fish in Mango Sauce. Choice of:

- Filet of Grouper **36,50**
- Golden Snapper Filet **40,50**
- Chilean Sea Bass Filet **62,00**

*Grouper, Snapper or Sea Bass is Pan fried and served with a special Sweet Fresh Mango
White Wine Sauce*

Bacalhau Portuguese Style

38,50

*Cod Fish prepared in a succulent homemade Tomato Sauce blend with Onion, Garlic,
Basil, Red Pepper, Oregano, Olive Oil, Green Olives and White Wine Sauce*

Salmon Filet

38,50

*Pan fried and served with a choice of a Teriyaki Sauce • Creole Sauce • Butter and
Garlic Sauce • Meuniere Sauce*

Seafood Delights

Espetada a la Marinera

Afl. 49,50

Grouper Kebab wrapped with Bacon with Onion and Pepper Madeira Style served on a bed of sautéed Shrimp, Calamari, Scallops, Mussel and Clam in a Creamy White Wine Herb Sauce

Fish and Shrimp Tempura

47,50

Grouper and Shrimp Tempura. Served with a choice of:

Sweet Mango White Wine Sauce • Sweet Passion Fruit White Wine Sauce

Calamari

39,50

A generous portion of Squid Rings. Served with a choice of:

- *Breaded with homemade Tartar Sauce*
- *Sautéed in Butter and Garlic Sauce*
- *Sautéed in a Creole Sauce*

Calco/Conch

45,50

or

Shrimp

45,50

Conch or Shrimp served with your choice of:

- *Breaded with homemade Tartar Sauce*
- *Sautéed in Butter and Garlic Sauce*
- *Sautéed in a Creole Sauce*

Seafood Special

52,50

A Medley of sautéed Shrimp, Calamari, Scallops, Mussels and Clams and pieces of Grouper

Served in your choice of:

- *Aruban Creole Sauce*
- *Butter and Garlic Sauce*
- *Creamy Oyster Sauce*

Aruban Delights

Cabrito Stoba

Afl. 33,50

Goat tenderly stewed with a blend of Cilantro, Garlic, Onions, Red Pepper, Leek, Scallions, Rose Mary, in a Guinness Beer and Red Wine Sauce

Lenga Stoba

29,50

Beef Tongue tenderly stewed with a blend of Garlic, Onions, Red Pepper, Celery, Leek, Scallions, Tomato, Fine Herbs and Red Wine Sauce

Carni Stoba

29,50

Pieces of Beef tenderly stewed with a blend of Garlic, Onions, Red Pepper, Celery, Leek, Scallions, Fine Herbs and Red Wine Sauce

Galiña Stoba

25,50

Chicken Legs tenderly stewed with a blend of Garlic, Onions, Red Pepper, Celery, Leek, Scallions, Tomato, Fine Herbs, in a Light Curry and White Wine Sauce

Chicken Delights

Stuffed Chicken Gostoso

Afl. 35,50

Stuffed Chicken Breast with a blend of Spinach and Ricotta Cheese sliced Mozzarella Cheese topped with a Creamy White Wine Mushroom Sauce

Served with your choice of: Pasta Marinara • Pasta Alfredo

Chicken Parmigiana

33,50

Chicken Breast lightly breaded, topped with melted Mozzarella Cheese and Marinara Sauce

Served with your choice of: Pasta Marinara • Pasta Alfredo

Chicken Mignon

35,50

Grilled Chicken Breast stuffed with Ham and Gouda Cheese then wrapped with Bacon

Served in a Creamy White Wine Mushroom Sauce

All prices are in Aruban Florins

Most entrees are served with rice, fresh vegetables and plantain

Entrees



Pasta Delights

Frutti di Mare	Afl. 52,50
<i>Fruits of the Sea! A medley of sautéed Shrimp, Calamari, Scallops, Mussel and Clam and pieces of Grouper. Served in your choice of: Alfredo Sauce • Marinara Sauce</i>	
Shrimp Alfredo	45,50
<i>Sautéed Shrimp with a touch of Garlic and White Wine in a Alfredo Sauce</i>	
Fricase de Pollo	29,50
<i>Pieces of Chicken Breast accented with sliced Mushrooms, a touch of Garlic and White Wine in a Alfredo Sauce</i>	
Bolognese	29,50
<i>Prepared with ground Beef and Pork in a blend of Tomato, Onions, Garlic, Celery, Carrots and Fine Herbs</i>	
Carbonara	28,50
<i>Prepared with chopped Bacon, Garlic and White Wine in a Alfredo Sauce</i>	
Pasta Alfredo • Pasta Marinara	24,50
Choice of Pasta is:	
<u>Linguine • Fettuccine • Penne Rigate</u>	

Kids Menu

"Jake" Penne Bolognese	Afl. 19,50
"Marisabel" Chicken Tenders & French Fries	17,50
"André" Grouper Tenders & French Fries	19,50
"Joffrey" Chicken Wings & French Fries	6 pieces 15,50
Choice of Dips: Creamy Garlic • Tartar • Blue Cheese	10 pieces 20,50

Side Orders

Rice	Afl. 4,50	French Fries	Afl. 6,00	Fried Plantain	Afl. 4,50
Boiled Potatoes	6,00	Fresh Vegetables	7,50	Funchi/Polenta	6,00

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