



DINNER MENU

FISHES AND MORE

Appetizers

SPICY SHRIMPS

In our local pica papaya sauce

MINI CARPACCIO

Thinly sliced tenderloin served with home-made pesto, pine nuts and fresh Parmesan cheese

BALCHI DI PISCA (Fish Cakes)

Entrees

PAN-SEARED LOCAL CATCH

Grouper served with a creole sauce

BUTTERFLY COCONUT SHRIMP

Served with a cold wasabi garlic mayonnaise

GALIÑA STOBA

Slow-simmered chicken stew. This traditional dish is prepared the way the native Arawak Indians made it

*All main courses are served with:

Fresh steamed vegetables and fried funchi

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

TRES LECHES

