



# DINNER MENU

## Fishes & More

### appetizers

#### SPICY SHRIMPS

Prepared with our local pica di papaya sauce

#### MINI CARPACCIO

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

#### BALASHI BEER BATTER SHRIMP

### entrees

#### PAN-SEARED

Local Catch Red Snapper served with a light, spicy mango salsa

#### BUTTERFLY COCONUT SHRIMP

Served with a cold wasabi garlic mayonnaise

#### CABRITO STOBA

Slow-simmered goat meat stew. This traditional dish is prepared the way native Arawak Indians did centuries ago

*\*\* All main courses are served with fresh steamed vegetables and scalloped potatoes \*\**

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

#### COCONUT PALMERA CRÈME BRÛLÉE

#### TRES LECHES

#### FLAN

