

DINNER MENU

STARTERS

CEVICHE OF THE DAY (ask your server for today's choice)

- with tomato, onion, cilantro, lime and habanero, served with corn tortilla chips

TRADITIONAL CORN TAMALE

CONCH SHRIMP

- stuffed with achiote chicken

GARIFUNA SERE SOUP

- with conch, shrimp, fish, coconut milk, plantain and cilantro

GNOCCHI

- with pomodoro sauce, grated parmesan and garden fresh basil

ARUGULA & MOZZARELLA SALAD

- with warm batons of mozzarella, tomatoes, red onion, and lime & molasses

MAYAN DUKUNU

- with spicy pork sausage and habanero sauce

ENTREES

JERK CHICKEN

- with rice & beans, fried plantains and spicy pickled carrots and onions

SHRIMP & ARUGULA PESTO LINGUINE

- linguine with grilled shrimp, sautéed vegetables and fresh arugula

GRILLED SNAPPER

- with spicy grapefruit, sour orange, and mint salsa

DOUBLE CUT PORK CHOP

- with molasses glaze and grilled pineapple

BELIKIN STOUT BRAISED SHORT RIBS

- served with their braising juices

ACHIOTE ROASTED CHICKEN

- with gluten free organic quinoa

FILET MIGNON

- with charred tomato and black bean sauce

MANGO HABANERO GLAZED LAMB SHANK

- with mango & chili reduction, and cumin flatbread

All main courses are served with market fresh vegetables and a choice of the daily preparation of rice or potatoes.

All prices are in US\$\$s and subject to an additional 10% service charge and 12.5% GST.