MENU

APPETIZERS

TUNA & SALMON TARTAR 15

Fried Avocado - Wakame Salad - Wasabi Créme Lemon Oil - Red Pickled Onion

DUCK BREAST 16

Smoked Duck Breast - Mixed Greens - Tomatoes Cucumber - Mandarin - Orange Drizzle

CAESAR SALAD 13

ADD SHRIMP 9 ADD CHICKEN 6

Parmesan Cheese - Anchovie Oil - Caesar Dressing - Garlic Herb Croutons

ARAWAK GARDEN SALAD 16

Mixed Greens - Tuna - Orange - Tomatoes - Cucumber - Corn Blue Cheese - Red Onion - Pine Nuts - Olive Oil, Garlic and Balsamic Dressing

CALAMARI & CRAB 15

Calamari - Crab - Jalapeño Tartar Sauce

ESCARGOT 15

Land Snail - Mushroom - Herbs - Gruyere Cheese - Garlic Butter

SOUPS

FRENCH ONION SOUP 9

SEAFOOD CHOWDER 10

FISH SOUP 11

Fish Stock - Catch of the Day - Calamari Mussels - Shrimp - Scallops

MAIN COURSES

CORVINA 36

Pumpkin Puree - Brussel Sprouts - Pumpkin Seeds - Seafood Sauce

MAHI-MAHI 32

Cajun Mahi-Mahi - Sweet Potato Puree - Beetroot Spinach - Chili Oil - Hummus

SHRIMP & SCALLOPS 34

Truffle Risotto - Asparagus - Masago - Gouda Cheese Sauce

SMOKED TUNA 33

Yellow Fin Tuna - Bean Sprouts - Spinach Red Cabbage - Cherry Tomatoes - Eel Sauce - Wild Rice

'PIKA DI PAPAYA' SHRIMP 33

Couscous - Zucchini Noodles - Coriander Oil - Roasted Bell Pepper Sauce

SURF & TURF 37

Filet Mignon - Shrimp - Garlic Mashed Potatoes - Portobello Asparagus - Crispy Onions - Port Wine Reduction

LOBSTER SEAFOOD PASTA 57

Lobster - Mussels - Scallops - Calamari - Shrimp - Leeks Red Onion - Bell Pepper - Chives - Smoked Mackerel Sauce

FILET MIGNON 33

Potato Wedges - Erygii Mushroom - Potato Chips Green Beans - Port Wine Reduction

RACK OF LAMB 51

Herb Crusted Lamb Chop - Dijon Mustard - Honey Balsamic Veggies Rosemary - Red Beet Polenta - Truffle Mint - Red Wine Reduction

KALE PESTO CHICKEN PASTA 29

Pasta- Chicken - Basil - Kale - Walnuts - Parmesan - Garlic - Tomatoes - Mozzarella

GROUPER FLORENTINE PASTA 29

Pasta - Grouper - Oregano - White Wine - Garlic - Tomatoes - Mozzarella Spinach - Parmesan - Parsley







