



DINNER MENU

PAPIAMENTO

Appetizers

HOOIBERG SALAD

An Ice-berg lettuce wedge with local tomatoes & cucumber tossed with a lime and fresh herb vinaigrette

SOPPI OESTER

Aruban oyster chowder

KEESHI YENA

Minced tenderloin and chunks of chicken stewed with prunes, golden raisins, olives and cashew with melted Dutch cheese

Entree

PISCA HASA KRIOLLO KRIOLLO

Pan fried fish filet with Creole sauce

CABARON Y PISCA ARIBA BARANCA CAYENTE

Caribbean shrimp and Mahi-Mahi Served on a hot stone with papaya hot sauce

CABRITO STOBA

Stewed goat meat with fresh pumpkin

All main dishes are served with Funchi and Banana Hasa (local polenta & fried plantain)

THREE-COURSE
DINNER

\$40

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

 [tripadvisor](#)

Desserts

PAN BOLLO

Our house specialty. Home made bread pudding with ponche crema and ice cream

