



Julio Eleonora's

WELCOME TO JULIO ELEONORA'S

Let us tell you OUR story

As a young boy “Julio” moved in 1996 from Colombia to Aruba with his mom. Here, he got inspired to work in the Hospitality industry. After traveling around the world, “Eleonora” decided to move to Aruba with two of her friends in 2009. She as well, was working in the hospitality industry.

New to the island “Eleonora” went out with her friends. This is when “Julio” met “Eleonora” and became friends.

Years later while working at the same restaurant our love blossomed and we became a couple.

We share a passion, for working in the hospitality industry and started thinking of the future. These thoughts became a plan. That is how we started our own restaurant.

Since we come from different cultures and living on a Caribbean Island we decided to merge our backgrounds, passion and flavor and started Julio Eleonora's. An international inspired cuisine with a Caribbean flair.

By the way our names are **not** Julio and Eleonora.
Are you curious what the story is behind these names?
Please feel free to ask



Julio Eleonora's

SOUPS

Chicken Soup

Julio's heart warming recipe. Chicken broth with noodles, mixed vegetables and shredded chicken

\$ 7.50

Cream of Onions

Cream based soup filled with caramelized onions and topped of with Parmesan cheese

\$ 8.50

APPETIZERS

Goat cheese

Goat cheese mixed with nuts and honey, served with caramelized red onions and Port wine mayonnaise on bed of mixed greens and croutons

\$ 11.50

Ceviche

Raw white fish marinated in lime juice combined with red onion, pica di papaya and cilantro, served with plantain chips

\$ 10.95

Shrimp Piña Colada

Coconut tempura shrimp served with a tropical Rum-pineapple sauce and mixed greens

\$ 14.00

Please inform our staff in case of any allergies
No service charge is added to your check, tipping is at your discretion
For groups of six people or more, a 15% service charge is added



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Crispy Old Amsterdam

Dutch Old Amsterdam cheese deep fried with crust of sesame seeds
served with grape jelly and mixed greens

\$ 11.50

Pulled pork bruschetta

Shredded pork on bruschetta toast, tangy tamarind orange sauce
served on bed of mixed greens

\$ 12.50

Red beet Carpaccio

Marinated cooked red beets topped with truffle mayonnaise,
balsamic vinegar, mixed nuts and croutons served with mixed
lettuce

\$ 12.00

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MAINCOURSES

Caribbean grouper

White fish fillet served with creole sauce, rice and mixed vegetables

\$ 24.50

Catch of the day

Fillet of fish served with mashed potatoes, white wine lemon sauce and mixed vegetables

\$ 27.50

Chicken

Chicken breast with a delicious nutty mushroom sauce, mashed potato and vegetables

\$ 24.50

Skirt steak

8oz Marinated Angus skirt steak with a home made BBQ sauce, mashed potatoes and mixed vegetables

\$30.00

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MAINCOURSES

Tenderloin

8oz Grilled Beef Tenderloin with an unique Red wine - Colombian coffee sauce, mashed potato and mixed vegetables
\$ 32.00

Seafood pasta

Linguine pasta with mixed seafood in a marinara sauce served with Parmesan cheese and red pepper flakes on the side
\$ 24.50

Pasta Primavera

Linguine pasta with marinara sauce and mixed vegetables served with Parmesan cheese and red pepper flakes on the side
\$ 18.00

Polenta (funchi) mushroom tart

Tartlet made of polenta with home grown herbs, topped with mushrooms, Parmesan and Mozarella cheese and mixed greens
\$ 16.00

SIDE DISHES

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|------------------------------------|---------|------------------|---------|
| White Rice | \$ 3.50 | Mixed Vegetables | \$ 4.50 |
| French fries | \$ 3.50 | Mashed potato | \$ 4.50 |
| Funchi fries with Mozarella cheese | \$ 4.50 | Garden salad | \$ 4.50 |

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