



**'Comfort food with a twist'**

## Starters

<b>Tuna Tartar</b> 	\$16
Salad Blend, Wakame, Sushi Grade Yellow Fin Tuna Tartar, Soy, Wasabi Crème, Sesame Crisps	
<b>Sashimi of Scallops</b> 	\$15 CC
Served with Wasabi, Soy, Japanese Ginger, Japanese Mayonnaise, Lumpfish Eggs	
<b>Escargots and Mushrooms</b>	\$ 13
Creamy Bourguignonne Ragout Served with Puff Pastry	
<b>Calamari Trio</b>	\$ 16 CC
Fritti with Marinara Sauce & Smoked Jalapeno Aioli Grilled Garlic Calamari with Potato & Cherry Tomatoes  Lightly Spiced Caribbean Calamari Stew with Sweet & Sour Red Onion Rings 	



## Salads


<b>Grilled Scallop Salad</b> 	\$15
Mixed Salad, Grilled Scallops, Roasted Prosciutto Chips, Chili Oil, Saffron Aioli	
<b>Grilled Shrimp Salad</b> 	\$16
Served with Papaya, Avocado, Pica di Papaya Mayonnaise	
<b>Beef Carpaccio Bombe</b> 	\$18 CC
Salad Blend, Arugula, Thinly Sliced Raw Certified Angus Beef Tenderloin, Pesto, Old Amsterdam Cheese, Truffle Sauce, Balsamic Crème	
<b>Prosciutto Di Parma Salad</b> 	\$15
Mixed Salad, Arugula, Grilled Vegetables, Sundried Tomatoes, Truffle Sauce, Parmesan Cheese, Roasted Prosciutto Chips	
<b>Blue Cheese Salad</b>  	\$14
Mixed Salad, Danish Blue Cheese, Avocado, Boiled Egg, Blue Cheese Sauce Bacon is Optional, Please Ask Your Waiter	



 = Gluten Free  = Vegetarian CC = Chef's Choice



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**Greek Salad**   \$13  
Mixed Salad, Marinated Feta Cheese, Greek Olives,  
Sundried Tomatoes, Tzatziki

**Filo Dough with Goat Cheese**  \$15 CC  
Mixed Salad, Warm Filo Dough Pouch Filled with Goat Cheese,  
Prunes, Sundried Tomatoes, Shallots, Walnuts, Honey

### Healthy

**@yoga\_girl's Mediterranean Quinoa Salad**   \$14  
Arugula, Avocado, Harissa, Za'atar Dressing, Pomegranate, Pumpkinseeds,  
Roasted Bell Pepper Coulis, Dried Beets, Fried Leeks


**Superfood Salad**   \$14 CC  
Spinach, Red Cabbage, Kale, Asparagus, Snow Peas, Shiitake Mushrooms,  
Avocado, Edamame, Pomegranate, Blueberries, Pumpkin Seeds, Chia Seeds,  
Radish, Alfalfa Sprouts, Carrot Ginger Dressing

### Homemade Soups

**Fresh Tomato Soup**   \$8  
Made with Ripe Plum Tomatoes  
Served with a dollop of Pesto Cream

**French Onion Soup**  \$10  
Oven Baked with Bread & Gouda Cheese  
(15 minutes preparation time)

**Potato Truffle Soup**   \$8  
Creamy, served with Mushroom, Shiitake, Spring Onions

**Creamy Fish Chowder**  \$9 CC  
Vegetables, Grouper, Tuna , Mahi Mahi & Salmon  
Touch of Pernod, Saffron


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# Yemanja's Gourmet Dishes

## Seafood


**Grilled Swordfish**  \$27  
Pesto Risotto, Stir Fried Vegetables,  
Citrus Vinaigrette, Bell Pepper Coulis  
*Wine suggestion: Murphy Goode Pinot Noir California*

**Blackened Triple Tail**  \$28 CC  
Truffle Risotto, Glazed Green Asparagus & Snow Peas,  
White Wine Sauce, Tepid Tomato Dressing  
*Wine suggestion: Decoy by Duckhorn Sauvignon Blanc Napa Valley*

**Pan Fried Halibut**  \$36  
Truffle Risotto, Stir Fried Spinach, Glazed Green Asparagus &  
Snow Peas, Lobster Oil, White Wine Sauce  
*Wine suggestion: Meiom Chardonnay Monterey-Sonoma-Santa Barbara*

**Herb Crusted Chilean Sea Bass**  \$37  
Wrapped in Prosciutto, Herb Risotto, Glazed Green Asparagus &  
Snow Peas, Tomato Anti Boise  
*Wine suggestion: Decoy by Duckhorn Red Blend Napa Valley*

## Meat

**New Zealand Rack of Lamb** (16 oz)  \$49  
Truffle Risotto, Glazed Green Asparagus, Sweet Shallot & Thyme Sauce  
*Wine suggestion: Wente 'Charles Weltmore' Cabernet Sauvignon Monterey*

**Stuffed Pork Tenderloin** \$29 CC  
Grilled Medium Well, Pesto Risotto, Glazed Green Asparagus  
Porcini, Button Mushroom, Portobello & Shiitake Mushroom Mascarpone Filling,  
White Wine, Sundried Tomato Sauce  
*Wine suggestion: 14 Hands Merlot Columbia Valley or  
Meiom Chardonnay Monterey-Sonoma-Santa Barbara*

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## Yemanja's Classic Seafood Dishes

<b>Grouper Italiano</b> 	\$28 CC
Pesto, Tomatoes, Arugula Topped with Parmesan, Gouda, & Old Amsterdam Cheese Au Gratin. White Wine Sauce <i>Wine suggestion: Kim Crawford Sauvignon Blanc Marlborough</i>	
<b>Grilled Norwegian Salmon</b> 	\$30
Grilled Medium Rare, Sweet Pea Puree, Melted Herb Butter & Sea Salt <i>Wine suggestion: Meiomi Pinot Noir Monterey-Sonoma-Santa Barbara</i>	
<b>Grilled Jumbo Shrimp</b> 	\$34
7 pc, Peeled with Tail On, Lemon & Garlic Butter, Homemade Red & Green Pica <i>Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley</i>	
<b>Grilled Mahi Mahi Fillet</b> 	\$27
Creole Sauce, Lobster Oil <i>Wine suggestion: Meiomi Chardonnay Monterey-Sonoma-Santa Barbara or Murphy Goode Pinot Noir California</i>	
<b>Grouper Fillet</b> 	\$29 CC
Filled with Boursin Cheese au Gratin, White Wine Sauce <i>Wine suggestion: AIX Rose en Provence Côtes de Provence</i>	
<b>Grilled Scallops</b> 	\$32
5 Pc, Cilantro & Pumpkin Seed Puree, Vanilla Saffron Sauce, Red Beet Jus, Anchovy Bread Crumbs <i>Wine suggestion: Meiomi Chardonnay Monterey-Sonoma-Santa Barbara</i>	
<b>Grilled Tuna Steak</b> 	\$30
Grilled Medium Rare, Lightly Spiced Mango & Peach Chutney, Roasted Bell Pepper Coulis or Wasabi Butter and Soy Sauce <i>Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley</i>	
<b>Grilled Seafood Trio</b> 	\$29 CC
Mahi Mahi, Grouper, Shrimp, Bell Pepper Coconut Sauce, Homemade Red & Green Pica <i>Wine suggestion: Chateau Ste. Michelle Riesling Columbia Valley</i>	

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## Yemanja's Classic Meat Dishes

### **Skirt Steak** (10 oz)

Asian Marinated, Orange Flavored Teriyaki Sauce

*Wine suggestion: Gekkeikan "Nigori" Sake*

\$38



### **Picanha** (11 oz)

Homemade BBQ Sauce, Chimichurri, Garlic Sauce

*Wine suggestion: Wente Cabernet Sauvignon "Charles Wetmore" California*

\$28 CC

### **Tenderloin** (2 pc each 5 oz)

Truffle Butter, Jus

*Wine suggestion: 14 Hands Merlot Columbia Valley*

\$44



### **Rib-eye Steak** (14 oz)

Untrimmed, Brushed with Roasted Garlic Oil, Chimichurri

*Wine suggestion: Alamos Malbec Mendoza*

\$40



### **Surf & Turf Brochette**

Shrimp Skewer 3pc & Tenderloin Skewer (6 oz),

Truffle Butter & Jus, Truffle Sauce, Chimichurri,

Saffron Aioli, Lemon Garlic Butter

*Wine suggestion: 14 Hands Merlot Columbia Valley*

\$40



### **Creole Pork Chop** (14 oz)

Grilled Medium Well, Mild Spicy Creole Seasoning,

Garlic Jam, Mustard Sage Sauce

*Wine suggestion: Decoy Blend by Duckhorn Napa Valley*

\$29

### **Duck Breast** (9 oz)

Grilled Medium Well, Bacon-Grape Sauce

*Wine suggestion: Meiomi Pinot Noir Monterey-Sonoma-Santa Barbara*

\$32

**Main courses (Except Vegetarian, Yemanja Salad and Gourmet Dishes) are served with Rice, Yemanja Black Beans, Wood Fire Garlic Mashed Potatoes & Mixed Stir Fried Vegetables.**



**Therefore, when sharing a main course an additional \$6 per extra plate will be charged.**

**We do not substitute side dishes.**



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## Healthy

**Vegetable Stuffed Zucchini**   \$25  
Quinoa, Button Mushrooms, Shiitake, Bell pepper, Red Onions,  
Tomato, Pine nuts, Sundried Tomatoes, Arugula, Pesto  
Parmesan, Old Amsterdam & Blue Cheese au Gratin



*Wine suggestion: Meiomi Pinot Noir Monterey-Sonoma-Santa Barbara*

**Grilled Stuffed Portobello**   \$25 CC  
Truffle Risotto, Grilled Zucchini & Bell Pepper, Asparagus, Onions,  
Tomatoes, Parmesan au Gratin, Roasted Bell Pepper Coulis

*Wine suggestion: Meiomi Pinot Noir Monterey-Sonoma-Santa Barbara*

**Open Faced Mediterranean Veggie Burger**  \$24  
Sprouted Sesame Bun layered with Hummus & Spinach.  
Topped with Mushrooms, Feta, Tzatziki, Sweet Pepper & Onion Relish  
Served with Grilled Vegetable Kebab & Kale Salad with Cranberries

*Wine suggestion: Josh Chardonnay Cellars California*

**Salad Yemanja**   \$28  
Big Mixed Green Salad, Wood Fire Grilled Vegetables, Blue Cheese,  
Truffle Sauce, Saffron Aioli, Garlic Herb Toast

**You can choose to add the following items:**

Grilled Portobello topped with Boursin	same price
Grilled Chicken Breast, Salmon or Grouper	same price
Grilled Certified Angus Beef Tenderloin (10 oz.)	add \$12
Garlic Shrimp (5 pc.)	add \$6
Grilled Tuna	add \$2

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**Extra Side Dishes:**

French Fries	\$4
Truffle Risotto	\$9
Pesto Risotto	\$8
Herb Risotto	\$8
Stir Fried Green Asparagus	\$9
House Salad	\$7

**To Add to Your Order:**

Grilled Garlic Shrimps (each)	\$4
Grilled Scallop (each)	\$5
Blue Cheese	\$2
Button & Shiitake Mushrooms	\$4
Caramelized Onions	\$2

Side Dishes half portions also available for half price

Extra Order of Bread, Tapenade & Herb Butter (2-4 Persons)	\$3
Extra Sauce for Main Courses	\$3

**Kids' Menu** (age 12 and under)

**Kids Grouper**  \$12

**Kids Shrimp 3 PC**  \$16

**Kids Tenderloin**  \$20

**Kids Chicken**  \$14

Kids' menu items except kids' pasta are served with:  
French Fries, Rice or Mashed Potatoes and Mixed Green Salad

**Kids Pasta** \$14  
Marinara Sauce or Garlic Butter & Fresh Parmesan Cheese  
Add Chicken \$6

**Please Note:**

**For parties of 6 or more a 15% service charge will be added to your bill.**

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## Sweet Endings

**Chocolate Molton Lava Cake** \$10 CC  
Fresh Strawberries, Vanilla Gelato (15 minutes Preparation time)



**Hot meets Cold**  \$9  
Walnut Gelato, Caramelized Walnuts, Hot Espresso


**Coconut Mousse**  \$9  
Mango Sauce, Mango Gelato

**Dark Chocolate Mousse**  \$9  
Amarena Cherries

**Banana Tarte Tatin** \$8  
Banana Gelato, Caramel Sauce

**Grand Marnier Crème Brulée**  \$10  
Served with an Orange Chutney

**Raw Vegan Snickers Bar**   \$12  
80 % Raw & Guilt Free, Served with Vanilla Almond Sauce

**Scoop of Italian Gelato**  \$3.50  
Walnut • Chocolate Chip • Mango • Chocolate  
• Banana • Vanilla • Strawberry Gelato  
•Lemon Sorbet

To add Whipped Vanilla Cream \$1

**Note: All Desserts with Gelato are served with Almond Crunch!**

## **Coffee & Tea**

<b>Coffee</b>	\$3
<b>Cappuccino</b>	\$4
<b>Café au Lait</b>	\$4
<b>Espresso</b>	\$3
<b>Double Espresso</b>	\$5
<b>Tea</b>	\$3
<b>Fresh Mint Tea</b>	\$3
<b>Espresso Martini ‘Wakes you up’</b>	\$12
Irish Cream, Kahlua, Absolut Vanilia Vodka, Shot of Espresso	
<b>Snickertini</b>	\$12
Irish Cream, Caramel Vodka, Chocolate Liqueur, Frangelico, Splash of Creamer and Crushed Peanut Rim	

### **Decaf Available**

### **Almond Milk Available**

## **Special Coffees** \$10

<b>Kiss of Fire Coffee:</b>	Tia Maria & Cointreau
<b>Aruban Coffee:</b>	Ponche Crema
<b>French Coffee:</b>	Grand Marnier
<b>Irish Coffee:</b>	Irish Whisky
<b>Italian Coffee:</b>	Amaretto
<b>Mexican Coffee:</b>	Tequila & Kahlua
<b>Spanish Coffee:</b>	Tia Maria