



DINNER MENU

Screaming Eagle

APPETIZER

KESHI YENA

Made with duck leg confit, raisins, capers, olives, prunes and cashew nuts baked in the oven with Gouda cheese and served with ripe plantain

MAIN COURSE

FRESH DJAMPOU (YELLOW EDGE GROUPER)

Served with deep fried funchi (cornmeal), crispy yambo (okra), pickled pica di papaya red onions and creamy anchovies' sauce

DESSERT

PANBOYO (ARUBAN BREAD PUDDING)

Served with whipped cream and dulce de leche ice cream

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THREE-COURSE
DINNER

\$40