



LUNCH MENU- 12:00 pm to 5:00 pm

SALADS

Caesar Salad - \$6.50

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

- Add chicken breast - \$3.50

Tulip Cobb Salad - \$9.00

Romaine lettuce, tomato, bacon, grilled chicken, blue cheese, olives & avocado - Ranch dressing

Shrimp Avocado Salad - \$11.00

Mixed lettuce, water melon, mango, orange, avocado, white cheese & citrus vinaigrette

Arugula Salad - \$8.50

Mozzarella cheese, apple, walnuts, blueberries, tomatoes & balsamic dressing

Mango Grouper Ceviche - \$9.50

Cured in lime & lemon juice, onions, peppers & cilantro

SOUPS

Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

Jamaican Fish Tea - \$9.50

In fish broth with carrot, celery, leeks and potatoes

Soup of the Day - \$7.50

Please ask the waiter for today's soup

BURGER & SANDWICHES

Tulip Beef Burger - \$10.50

7 oz burger, lettuce, tomato, onions, pickles, sautéed mushroom choice of cheddar, gouda or swiss cheese

Blackened Mahi Mahi Burger - \$11.50

Seared with spices, tomato, lettuce, pickle, onion, piccalilli tartar sauce

Chicken Caprese Sandwich - \$10.50

In a French baguette, arugula, tomato basil & fresh mozzarella

Cubano Sandwich - \$ 10.00

Ham, roasted pork, swiss cheese, pickle, Dijon mustard in French bread

Vegetarian Jibarito - \$10.00

Lettuce, tomato, grill zucchini, mushroom, avocado between fried plantain

- Add chicken breast - \$3.50

Cheese Quesadilla -\$8.00

Flour tortillas, cheddar & mozzarella cheese, pica de gallo
On a bed of green, sour cream & guacamole

- Add chicken - \$3.50
- Add beef - \$4.50

ENTREES

Chicken Wings -\$10.50

Rub in Caribbean BBQ sauce

Jerk Chicken - \$12.50

Half chicken roasted with Jamaican spice

Grilled Tenderloin - \$15.50

Two medallions, homemade chimichurri sauce

Red Snapper -\$13.50

Pan-fried, island cilantro, lime and garlic sauce

Fishermen Canasta - \$17.00

Shrimp & fried grouper homemade piccalilli tartar sauce

SIDE DISHES

Tomato cucumber salad -\$3.00

Small Green Salad -\$3.00

Moro Rice - \$2.50

Fried Plantain - \$2.50

Fried Funchi Polenta - \$2.50

Fried Yucca - \$ 2.50

French fries - \$2.50

Mix Vegetable - \$3.00

DAILY LUNCH SPECIAL

Monday

Mahi Mahi with moro rice & plantain -\$ 17.50

Tuesday

Churrasco chimichurri with yucca & avocado - \$17.50

Wednesday

Seafood Fettuccini Pasta - \$14.50

Thursday

Mojo Pork moro rice & plantain -\$ 14.50

Friday

Grouper with polenta creole sauce \$14.50

Saturday

Beef & Shrimp noodles oyster sauce - \$16.00

Sunday

Island Goat Stew with yucca & avocado - \$14.50

DESSERTS

Tropical fruit cocktail- \$4.50

Quesillo -Caramel Flan - \$ 4.50

Pancake Banana Chocolate -\$ 5.50

Mango cheese cake -\$5.50

Ice cream 2 scoops - \$4.00

Flavors on demand

All prices are in US dollars. 1.5% local tax and 2.00% health levy will be added to your check



DINNER MENU-6:00 pm to 10:00 pm

SALADS

Caesar Salad - \$6.50

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

- Add chicken breast - \$3.50

Tulip Cobb Salad - \$9.00

Romaine lettuce, tomato, bacon, grilled chicken, blue cheese, olives & avocado - Ranch dressing

Shrimp Avocado Salad - \$11.00

Mixed lettuce, water melon, mango, orange, avocado, white cheese & citrus vinaigrette

Arugula Salad - \$8.50

Mozzarella cheese, apple, walnuts, blueberries, tomatoes & balsamic dressing

Mango Grouper Ceviche - \$9.50

Cured in lime & lemon juice, onions, peppers & cilantro

SOUPS

Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

Jamaican Fish Tea - \$9.50

In fish broth with carrot, celery, leeks and potatoes

Soup of the Day - \$7.50

Please ask the waiter for today's soup

HOT APPETIZERS

Escargots -\$6.00

Vineyard snails in creamy garlic sauce mushroom

Calco Hasa -\$8.00

Fried Conch over mixed green, hot papaya remoulade

Banana Fish Fritter -\$6.00

Homemade fritters with piccalilli tartar sauce

ALL DAYS

Tulip Beef Burger - \$10.50

7 oz burger, lettuce, tomato, pickles, sautéed mushroom choice of cheddar, gouda or swiss cheese

Cheese Quesadilla -\$8.00

Flour tortillas, cheddar & mozzarella cheese, pica de gallo On a bed of green, sour cream & guacamole

- Add chicken - \$3.50
- Add beef - \$4.50

DESSERTS

Tropical fruit cocktail- \$4.50

Quesillo -Caramel Flan - \$ 4.50

Pancake Banana Chocolate -\$ 5.50

Mango cheese cake -\$5.50

Ice cream 2 scoops - \$4.00

Flavors on demand

CARIBBEANS SPECIALITIES

DI NOS LAMA -FROM OUR SEA

Crioyo Pisca Cora -\$22.00

Crispy red snapper in creole sauce

Macadamia Crusted Grouper - \$24.00

White wine sauce and mango relish

Dorado - \$ 21.00

Blackened mahi-mahi, tomato basil gazpacho, lemon

Coconut Curry Shrimp -\$26.00

Light spicy creamy sauce & grilled pineapple

Caribbean Lobster -\$31.00

Lobster tail, light spicy smoked butter

DI NOS TERRA- FROM OUR LAND

Jerk Chicken - \$12.50

Half chicken roasted with Jamaican spice

Keshi Yena - \$16.50

Casserole pulled chicken in tomato sauce with raisins green olives covered and gratinated with Gouda cheese

Mojo Pork - \$ 20.50

Caribbean BBQ sauce and mango relish

Cabrito Stoba -\$19.50

Slow cooked Island goat stew

Churrasco Chimichurri -\$ 23.00

Beef tenderloin grilled with cilantro avocado sauce

Mixed Grill Platter - \$ 25.00

Churrasco beef, jerk chicken and mojo pork with sauces

Pasta

Eagle Beach Pasta - \$21.00

Beef & shrimp with sautéed vegetable, oyster sauce

Chicken Alfredo - \$19.00

Fettuccini in creamy sauce and parmesan cheese

Linguini "la Playa" - \$24.00

Fresh mix of seafood sautéed in olive oil, garlic, white wine, fresh tomato and a touch of the ocean

SIDE DISHES

Tomato cucumber salad -\$3.00

Small Green Salad -\$3.00

Moro Rice - \$2.50

Fried Plantain - \$2.50

Fried Funchi Polenta - \$2.50

Fried Yucca - \$ 2.50

French fries - \$2.50

Mix Vegetable - \$.3.00

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