



Dinner MENU



18 Buena Vista Street, San Ignacio, Cayo, Belize

Starters

OPEN 5:30PM - 9:30PM SUNDAY - THURSDAY
9:45PM FRIDAY & SATURDAY

- BELIZEAN BOLLOS** 15
Similar to a Tamal - made of corn masa which is filled with seasoned meat then steamed in plantain leaves.
-  **TROPICAL SALAD** 26
lettuce, pineapple, purple onion, tomato wedges, Quinoa and crispy plantain chips with coconut papaya dressing on the side
- CAESAR SALAD** 26
crispy romaine tossed in 1924-style dressing, croutons, parmesigiano
-  **SERE SOUP** 28
snapper, fresh root vegetables and plantains served in a hearty coconut milk broth
- Seafood Tri-Combo (3) 42
-  **CRACKED CONCH** 30
A local twist of a Bahamian favorite, crispy strips of conch served with chipotle aioli
- CALLALOO** 26
ARTICHOKE DIP
callaloo and artichoke blended in a rich creamy sauce, baked and topped with pico de gallo served with corn chips
- DRY RIBS** 24
beef ribs cooked over an open grill and crusted with a dry rub. Served with chipotle dipping sauce
- SHRIMP POPPERS** 32
grilled shrimp wrapped in bacon served with chipotle sauce
- BEEF CHICHARRON** 28
perfectly crispy deep fried slivers of steak, drizzled with avocado cream
-  **SEAFOOD CEVICHE**
fresh seafood marinated in lime juice, tomato, onions, habanero, cilantro, served with crispy corn chips
- conch, shrimp or octopus 30
combo (2) 38
tri-combo (3) 42
-  **LOBSTER TUNA AGUACHILE** 48
lobster and tuna in a mango chili aguachile, onions, cucumber, and cilantro served with chips
- SHRIMP & PORK DUMPLINGS** 26
japanese style dumplings with sweet and sour dipping sauce
- FRIED CALAMARI** 28
crispy calamari served with mango chili sauce
- TOFU DUMPLINGS** 24
tofu and vegetable dumplings with sweet and sour dipping sauce

 vegan option available

 Seasonally served - available October to May/June

 Seasonally served - available July to February

Prices are in Belize Dollars and includes 12.5% General Sales Tax.

10% gratuity is added to groups of 7+

Off The Farm

 AGED BLACK ANGUS NEW YORK STRIP	80	GRILLED CHOCOLATE PORK CHOP perfectly grilled pork chop with our house-made chocolate stout sauce	48
 BACON WRAPPED BEEF TENDERLOIN MEDALLION	72	OSSO BUCCO tender braised beef enriched with flavorful bone marrow and local vegetables	55
BABY BACK RIBS glazed with mango tango sauce		RUNNING W HOUSE PLATTER select perfectly grilled meats: Churrasco, Italian Sausage, Mango Habanero Baby Back Ribs, Carne Asada, Pork Medallions and Chef's choice of sides <i>Serves 3</i>	180
Half Rack	48		
Full Rack	60		
LEBANESE PLATTER	58	BLACKENED PORK TENDERLOIN Grilled to perfection and topped with Caribbean Chutney	42
house-made pita bread, hummus, kibbeh, chicken kebab, tabbouleh, grilled eggplant and zucchini & tahini			
 REEF & BEEF	115		
grilled beef tenderloin paired with spiny lobster			

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pairs well with Concrete Cabernet Sauvignon served
to the Prince and Princess of Wales during their visit
to Belize for the Queen Platinum Jubilee 2022

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Poultry & Seafood

 LOBSTER CURRY 90	 CONCH STEAK AL AJILLO 48
spiny tail lobster in a rich coconut curry sauce served with coconut rice and fried plantains	pan seared conch steaks in a olive oil, garlic, butter, parsley and pepper flakes
Fish Curry 48	PASTA MODO MIO 45
Shrimp Curry 42	Homemade fettucine with creamy Pomodoro sauce and tossed with grilled chicken, shrimp and Italian sausage
Chicken Curry 38	PASTA PAPALINA 35
 GRILLED LOBSTER 110	homemade creamy pasta named after Pope Pius XII, made with ham, onions, garlic and peas, served with garlic toast
caribbean spiny lobster with garlic and lime butter	CILANTRO SNAPPER 48
 BLACK BEAN STIR FRY	fresh snapper fillet in a creamy cilantro sauce
fermented black bean sauce, broccoli, bell pepper, onion, carrots, green beans, cilantro, peanut served on a bed of white rice	COCONUT CRUSTED FISH FILLET 48
Stir fry chicken or tofu 35	deep fried panko coconut crusted fish fillet with coconut turmeric sauce and heart of palm
Shrimp 42	
MARGHERITA CHICKEN 38	
Grilled chicken topped with basil, cheese and blistered tomato	

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Sweets

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| BREAD PUDDING
a classic family recipe served to Her Majesty Queen Elizabeth II during her visit in 1994 served with a creamy rum sauce | 16 | CAYO LIME PIE
sweet tangy custard, ginger crust, torched swiss meringue, fruit sorbet | 16 |
| ICE CREAM
premium ice cream from our sister company The Ice Cream Shoppe. Ask our server for today's selection of flavours | 14 | CHOCOLATE HOUSE BROWNIE
rich dark chocolate brownie topped with a scoop of Ice cream Shoppe Vanilla ice cream | 16 |
| PINA COLADA TRES LECHES CAKE
mexican favorite sponge cake with our pina colada mix served with whip cream and toasted coconut shreds | 16 | CARAMEL FLAN
a rich delectable custard cream baked with a sweet caramel topping | 16 |
| CHOCOLATE MOUSSE CAKE
rich dark chocolate cake with layers of decadent chocolate mousse covered in chocolate ganache | 18 | | |



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