



Enjoy a modern twist of Mediterranean cuisine, Caribbean style with Aruba's young Chef Ever de Peña.

A P P E T I Z E R S

CEVICHE AND AVOCADO Caribbean seafood marinated in lemon with avocado, mango, onion and lime juice *	15
AHI-TUNA cured ahi-tuna in soy sauce, mixed greens, avocado crème, orange, cucumber and ginger vinaigrette *	15
FALAFEL v chickpeas cake, fresh herbs, mixed greens, radicchio, apple tzatziki & red pepper coulis	11
SCALLOPS AND COCONUT FOAM pan-fried herb crusted scallops, avocado puree, red pepper cilantro salsa and coconut foam	13
CARIBBEAN CRAB SALAD lump crab meat, fresh herbs, pica di papaya, lime juice, avocado, red onions, red pepper coulis and corn chips	13
OCTOPUS A LA GRIGLIA grilled octopus from Italy, red quinoa, orange wedge, cherry tomatoes, fresh herbs and squid-ink aioli *	16

S A L A D S

CAPRESE AND PESTO v buffalo mozzarella, cherry tomato, sweet tomato basil relish and home-made pesto espuma	9
MESCLUN SALAD v mixed greens with candy walnuts, cherry tomato, parmesan cheese and white passion fruit vinaigrette	9
RED QUINOA SALAD v warm red quinoa with cucumber, almonds, apple, cardamom, cherry tomatoes and mango vinaigrette	10

S O U P S

SHRIMP CHOWDER creamy black tiger shrimp chowder with pernod, mirepoix and basil	10
GREEN GAZPACHO v cucumber & honeydew melon, basil, organic sea salt and herb croutons	8
TOMATO SOUP v creamy tomato soup	8
MUSHROOM SOUP v bisque of mushrooms, thyme, onion, garlic and dried mushrooms	8

4 - COURSE - CHEF TASTING MENU

Let our chef surprise you this evening 60

Ask your server about our
Optional Wine Lovers Selection

E N T R E E S

CATCH OF THE DAY ask your waiter about our Caribbean catch of the day	28
TUNA sesame seared Atlantic ahi-tuna marinated with ginger & soy vinaigrette, couscous, spinach, basil and a mango salsa	29
SEABASS pan-seared Chilean sea bass with sautéed spinach, quinoa, cauliflower and coconut saffron sauce ** / A.I.	35
SALMON pan-seared Atlantic salmon with herbs cucumber couscous, sweet peas puree, caramelized carrots and orange beurre blanc	29
SHRIMP grilled black tiger shrimp, tomato herb risotto, white wine and parmesan cheese	28
SHRIMP A-LA-INK sautéed black tiger shrimp served squid ink fettuccini pasta, fresh tomatoes, and locally grown basil	29
COUSCOUS SEAFOOD PAELLA shrimp, scallops, mussels, clams, and calamari, sautéed in virgin olive oil, with saffron broth and couscous	30
FILET MIGNON grilled filet of beef tenderloin, mixed vegetables, mashed potato, herbs jus and chimichurri	30
LAMB roasted lamb chops, chickpeas couscous, mint sweet peas puree and rosemary sauce ** / A.I.	36
CHICKEN oven roasted chicken with herbs de Provence and mushroom risotto	27
LOBSTER & FILET MIGNON slow grilled half Caribbean lobster & filet of beef served with broccoli florets, mashed potato and lobster red wine sauce ** / A.I.	36
RAVIOLI v home-made spinach ravioli, tomato saffron sauce and parmesan foam	24

v vegetarian options

Our prices are in US Dollars | 15% service charge will be added to your bill. This is distributed amongst the staff on a point basis & becomes part of the server's monthly salary. Additional gratuities are always appreciated!

| Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea |

| Hotel Dinner Coupon guests pay a \$3 surcharge per star for starred items * | \$10 extra for 4-Course Chef Tasting Menu |

| All-Inclusive Guests pay a \$5,- surcharge for the A.I. marked super premium menu items | \$10 extra for 4-course Chef Tasting Menu |