



TAPAS

- Ceviche** 12 USD
Lime Citrus marinated Seafood with Tomato, Onions, Cucumber & Carrots, served with Tortilla Chips
- Papas Bravas** 7 USD
Sliced Deep Fried Potatoes with Aioli and tossed with Old Bay Seasoning
- Shrimp Bruschetta** 11 USD
Garlic Butter Sautéed Shrimp, Feta Bruschetta, Toasted Crostini
- Aji Beef Sliders** 12 USD
Four Seasoned Ground Beef Sliders, Fresh Buns with our Spicy Sauce
- Thai Shrimp Bites** 14 USD
Deep Fried Shrimp tossed in a Special Sweet Chili Sauce
- Albondigas** 11 USD
Spanish Style Seasoned Beef Meatballs simmered in Red Wine Tomato Sauce over Coconut Rice
- Calamari Andaluza** 14 USD
Fried Calamari, Cilantro Aioli & House Marinara
- Gambas al Ajillo** 14 USD
Shrimp simmered in Olive Oil, Garlic & Chili Peppers, Crostini
- Quesito Frito** 8 USD
Austrian Fried Cheese, Garlic Aioli & House Marinara

All Prices are in US Dollars

Price Includes 12.5% GST

18% Gratuity to 5 or More People

Thai Lobster Bites 17 USD
Lobster tossed in a Special Sweet Chili Sauce

Delicias de Elx 12 USD
Bacon Wrapped Dates, Fresh Fruit

SOPAS Y ENSALADAS

Coconut Seafood Soup 15 USD
Seasonal Seafood with Coconut Milk and Cilantro

Ensalada Griego 10 USD
Tomato, Cucumber, Onion, Watermelon, Feta Cheese, Mint-Lime Olive Oil Dressing

ENTRADAS DEL MAR

Seafood Coconut Curry 26 USD
Your choice of Shrimp, Fish in Curry Sauce, Coconut Rice, Steamed Vegetables
Conch : 21 USD

Pescado a la Plancha 26 USD
Grilled Fish Fillet of the Day, with Grilled Vegetables and a Side Salad

Langosta al Ajillo 40 USD
Grilled Lobster simmered in Garlic Butter with Mashed Potatoes & Side Salad

ENTRADAS DE LA TIERRA

Pollo Piccata 19 USD
Chicken Breast Sautéed in White Wine Garlic Caper Citrus Sauce, Coconut Rice, Side Salad

Pasta Arabiatta 18 USD

Penne Pasta in our Spicy Tomato Sauce, Onions, Peppers, Garlic & Capers,
Spicy Italian Sausage, Chicken, or Meatballs
With Shrimp 21 USD With Lobster MKT (Seasonal)

Fillet Mignon 30 USD

Fillet Mignon is bacon wrapped beef tenderloin with a secret brown sauce.

Chuletas De Cerdo 21 USD

Grilled Pork Chops topped with Pineapple glaze sauce served with Mashed
Potatoes, Garden Salad.

Chicken Cordon Belize 20 USD

Baked Breaded Chicken Breast stuffed with Ham & Mozzarella, Tangy
Bechamel Sauce, Mashed Potatoes, Steamed Veggies

PAELLAS

Paella is a colorful mixture of saffron rice with various meats, shellfish and vegetables. The name comes from paellera, the pan in which it is cooked. It originated from the east coast of Spain. Can take between 30 to 59 minutes.

Paella Belize 28 USD

Calamari, Shrimp, Fish, Conch, Vegetables, Spanish Saffron Rice

Paella Vegetal 19 USD

Sauteed Fresh Vegetables, Tofu, Garbanzos, Spanish Saffron Rice

Paella Mixta 24 USD

Shrimp, Chicken, Italian Sausage, Vegetables, Spanish Saffron Rice

SPECIALTY DRINKS

Amaretto Sour \$8 USD

Amaretto, sweet & sour; sugar on the rim

Caribbean Romance \$8 USD

Dark rum, Amaretto, orange juice, splash of grenadine

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Dark rum, Amaretto, orange juice, splash of grenadine

Coco Loco \$9 USD

Gin, mint, coconut cream & dark

Coconut Melon Fizz \$16

Cosmo-Jito \$11 USD

Vodka, mint, lime-juice, & cranberry juice

Malibu Bay Breeze \$16

Coconut rum, cranberry juice, pineapple juice

Mojito \$8 USD

A Caribbean classic! Rum, mint, lime-juice

Piña Colada \$11 USD

Coconut rum, pineapple juice, coconut cream, milk & then blended; served with pineapple

Purple Parrot \$12 USD

Rum, Baileys, coconut cream & pineapple juice; served with pineapple

Cosmopolitan \$11 USD

Vodka, lime-juice, orange liqueur, cranberry juice

Green Diamond \$8 USD

Coconut rum, blue curaçao, pineapple & orange juice

Key lime Martini \$11 USD

Absolute vodka, lime juice, sugar & whip cream; blended

Margarita \$12 USD

Tequila, fresh squeezed lime juice & triple sec

Rum Punch \$7 USD

Our version of the island favorite rum drink

Sangria \$10 USD

Red or white wine, whisky, vodka, rum, fruit juices & fresh cut fruit pieces

Strawberry Madness \$12 USD

Strawberry juice, Baileys, vodka & coconut cream

Zombie \$10 USD

White & dark rum, Amaretto, pineapple & orange juice

RED WINES

Santa Rita 120 Merlot - Chile \$37.50 / \$9.50

Intense ruby-red colored wine, with fruity aromas reminiscent of blackberry and ripe raspberry with toasted notes and a delicate finish. It has great volume and elegance. It is well-balanced in acidity and soft tannins developing a fresh, juicy and persistent finish.

Food Pairings: Pasta, White Meats, Cheeses

Ironstone Cabernet Sauvignon

California \$57.50

Rich and complex, but still easily approachable. Its dark cherry and toasted oak aromas lead into juicy black currant, raspberry and dark cherry flavors. The luscious, well balanced wine has a sweet middle palate that finishes with a toasty oak component.

Food Pairings: Steak, BBQ, Hamburger, Hard Cheeses

Alamos Malbec - Argentina \$44 / \$11

This Malbec presents a deep, opaque violet color. The nose is intense & complex, ripe black fruits, sweet spice, a touch of violets. Sweet & supple mouth feel, blackberry & cassis flavours mingled with spicy black pepper.

Food Pairings: Pork, Steak, Bold Cheeses

Marques de Caceres Rioja - Spain \$52.50

Dark, ruby red colour. Dense bouquet combining toasted notes, tobacco, hint of spice. Good structure with nice complexity in the mouth where mature fruit flavours give way to a touch of roasted coffee, chocolate & sweet spice

Food Pairing: Pizzas, Tomato Based Pasta Dishes

Casadonoso Reserva Cabernet Sauvignon

Chile \$44.50 / \$11

Prickly green-leaning aromas of mint, eucalyptus and bell pepper lead to a full & fair palate. Black fruit flavors backed by rosemary. From start to finish, minty & herbal.

Food Pairings: Grilled Red Meats, Mature Cheeses

Ruffino Chianti Italy \$45

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18% Gratuity to 5 or More People

Bright, fresh, and direct, with cool, crisp red berry flavours. Medium bodied, forward wine with supple background tannins and a clean finish.

Food Pairings: Pasta, Pizza, Lasagna

Côtes-du-Rhône Réserve - France \$44

A purple colour with violet highlights. A rich nose characterized by crystallized red berry fruits. Round and generous on the palate.

Food Pairings: Grill meats

De Loach Vineyards Heritage Reserve Pinot Noir California \$57.50

The California Pinot Noir is an elegant, well-balanced wine offering mouthwatering flavors of Bing cherry and strawberry accented beautifully with just a touch of spice and hints of forest floor. The wine is light in body, with a medium finish and pairs perfectly with a variety of lighter dishes."

Adobe Reserva Cabernet Sauvignon Organic

Chile \$39.50

A deep red colour, with blackcurrant-dominated aromas and a touch of chocolate on the finish. Good structure and sweet tannins leading to a smooth persistent finish.

Food Pairings: Hearty Meat Dishes

Espíritu de Chile Intrépido Reserva Carmenère

Chile \$36

This Carménère has a deep cherry red color. Nose highlights the aromas of strawberry, pepper and cloves. In the mouth it is balanced, vertical and juicy. Carmeneres fans will love.

Food Pairings: Spicy Beef & Chicken Dishes, Curries

Lapostolle Cuvee Alexandre Cabernet

Chile \$74.50

This Chilean Cabernet is big and rich with layered tannins. Intense and deep red color with purple edges. Expressive with cassis and black currant aromas,

chocolate & dark spices. Elegant with round and persistent tannins, fresh cherry with a light toast flavour.

Food Pairings: Steak, Braised Beef Dishes

WHITE WINES

Tres Medallas Chardonnay

Chile \$37.50 / \$9.50

Gold in color, clean and bright. Fresh on the nose, presents notes of pineapple, honey, ripe peaches with soft touches of citrus.

Sartori Pinot Grigio - Italy \$47 / \$11.50

Straw-yellow in colour with golden hues; a delicate bouquet; on the palate, fruit forward, fresh, and well balanced with good acidity for dining.

Santa Rita Sauvignon Blanc 120

Chile \$37.50 / 9.50

Crisp and refreshing, the fruity aroma of citrus blossoms and peaches is well balanced by delicate herbal undertones. Light and zesty, this Sauvignon Blanc is fresh with a pleasantly lingering finish. Try with seafood or lighter dishes.

Alamos Torrontes Mendoza

Argentina \$48

Lively notes of citrus and peach crisp and extraordinarily fragrant. Striking floral aromas of orange and jasmine blossom. This wine is light and fresh on the palate with excellent balance. Finishes with bright crisp acidity.

Ruffino Pinot Grigio Lumina

Italy \$49.50

Medium bodied white wine with plenty of pizzazz. Notes of meadow flowers, pear & golden apple. Citrus hints with an effervescent minerality that lingers in the finish, along with notes of lemon peel.

Aveleda Alvarinho

Portugal \$48

Ripe and creamy, straw color, intense harmonious wine. Fine fruitiness, citrus, ripe apple & pear flavours balanced by a mineral texture and acidity. Refreshing start with fruity aftertaste.

Alamos Chardonnay

Argentina \$40.50

Straw color with tropical fruity nose, offers layers of tropical fruit, apple, vanilla & citrus blossom. Notes of pear and fig balanced by caramel, toast, sweet spice. Clean fresh finish.

ROSE

Marques de Caceres Rose \$42

Charming, lively bouquet with pleasant notes of strawberries and blueberries. An exquisite Rose that will delight your taste buds at any time of the day.

CHAMPAGNE

Segura Viudas Reserva Heredad Brut

Spain \$94.50

This Cava beholds a good fruit intensity on the palate and a long slightly yeast finish.

Grandial Blanc de Blancs Brut

France \$49.50

An elegant sparkling wine with fine bubbles and fresh palate. Clean, refreshing and totally dry.

SANGRIA

Our inhouse Red Wine Sangria made with a lengthy list of liquors, Jack Daniels, Dark & Light Rums, & Vodka with a fruity component and garnished with fresh fruit.

By the Glass \$10 By the Pitcher \$32.50