

STARTERS

Island Lobster Tacos 35.00

Crispy corn tortillas layered with shredded lobster, tomato salsa, and tropical coleslaw.

Cheese Roll stuffed with Beef..... 27.95

Homemade cheese croquettes filled with shredded beef, served with remoulade sauce.

Coconut Ceviche 27.95

Fresh Wahoo and shrimp marinated in coconut-lime, served on crispy plantain chips.

Arepas (3) with Cheese..... 17.95

Add Chicken or Beef +6.00

Bread Platter 25.95

Assorted breads with herb butter, black olive tapenade, and Caribbean dipping sauce.

Beets with feta 29.95

Seasonal greens with beets, diced fruit, crumbled feta, walnuts and olive oil balsamic dressing.

VEGAN option available 29.95

VEGAN Tostones 19.95

Crispy plantain cup filled with medley of marinated diced veggies, topped with guacamole and pico di gallo.

Add chicken (90 g) 27.95

Add beef (90 g) 31.95

Roasted half bell pepper 27.95

Filled with shitake, onions, and herbs, topped with grated cheese.

Add **VEGAN** cheese +2.00

MAIN COURSES

Beef Filet Medallions 64.95

Bacon-wrapped filet (180 g) with Caribbean pepper sauce and roasted red potatoes.

Pork Ribs..... 47.95

(450 gms) slow-braised and glazed in sweet Caribbean sauce, served with grilled pineapple.

The Blues Surf & Turf Burger 47.95

Beef patty (180 gms) topped with grilled shrimp (60 g), herb mayo, tomato, lettuce, pickles, and onion.

Caribbean BBQ Burger 36.95

Beef burger (180 gms) with grilled pineapple, spicy fruit compote, crispy bacon, melted cheese, and BBQ sauce.

Curaçao-Style Beef Stew 39.95

Slow-braised beef (stoba) with white rice and a fresh tomato-cucumber-avocado salad.

Jerk Chicken boneless thighs..... 45.95

Grilled jerk-marinated chicken (220 g) with seasonal vegetables and your choice of rice or fries.

Chicken & Mushroom Pasta..... 40.95

Creamy pasta with grilled chicken (120 g), sautéed mushrooms, and parmesan.

Avila tortilla salad..... 29.95

Fresh greens, seasonal vegetables, guacamole, shredded cheese, sour cream.

Add grilled chicken (100 g)..... +8.00

Add shrimp (100 g) +11.00

Add tenderloin (80 g) +9.00

VEGAN Zucchini Canneloni 36.95

Sliced zucchini, rolled over plant based ricotta, spinach and light herbs. Baked and served on a bed of tomato puree.

Fish of the Day 54.95

Grilled filet (180 g) prepared daily, served with seasonal vegetables and your choice of rice or fries.

Shrimp Skewer in Herb Butter 49.95

Shrimp (220 g), served with head-on in herb butter and lemon sauce, with vegetable rice or fries.

Caribbean Seafood Fettuccine 42.95

With shellfish (80 g) and salmon (80 g) in a creamy marinara sauce.

EACH XCG 9: GARLIC BREAD • FUNCHI FRIES • FRIES • RICE

EXTRA ADD-ONS

DESSERTS

Coconut rum cake 19.00

A moist and flavorful cake made with rich coconut milk, infused with Caribbean rum, topped with a rum glaze, and a sprinkle of toasted coconut.

Tropical Fruit Sorbet 16.95

A refreshing blend of tropical fruits like mango, passionfruit, and guava, churned into a smooth and creamy sorbet. Served with a fresh mint garnish.

Piña colada cheesecake 19.00

A tropical twist on a classic cheesecake, infused with coconut, and pineapple flavors, topped with a pineapple glaze, and a hint of cookies, served with vanilla ice cream.

Chocolate cake 19.00

Rich dark chocolate with a mango compote.



@JHOMAR
LOAIZA

ASK FOR OUR

special



COFFEE & TEA

Special Coffee's 24.75

Irish Coffee, with Jameson

Italian Coffee, with Amaretto

Caribbean Coffee, with Ponche Caribe

Coffee / Tea 6.75

ASK FOR OUR FULL DRINKS MENU

* ALL PRICES ARE IN XCG