

# 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.

# MAIN COURSES

**Beef Filet Medallions** ..... 64.95  
Bacon-wrapped filet (180 gms) 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 gr), herb mayo, tomato, lettuce, pickles, and onion.

**Caribbean BBQ Burger** ..... 35.95  
Beef burger (180 gms) with grilled pineapple, spicy fruit compote, crispy bacon, melted cheese, and BBQ sauce.

**Curacao-Style Beef Stew** ..... 36.95  
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 gms) with seasonal vegetables and your choice of rice or fries.

**Chicken & Mushroom Pasta** ..... 40.95  
Creamy pasta with grilled chicken (120 gms), sautéed mushrooms, and parmesan.

# SALADS

**Beets with feta** ..... 29.95  
Seasonal greens with beets, diced fruit, crumbled feta, walnuts and olive oil balsamic dressing.

**VEGAN** option available ..... 29.95

AS MAIN

**Avila tortilla salad** ..... 29.95  
Fresh greens, seasonal vegetables, guacamole, shredded cheese, sour cream.

Add grilled chicken (100 gms) ..... +7.00

Add shrimp (100 gms) ..... +10.00

Add tenderloin (80 gms) ..... +8.00

@JHOMAR  
LOAIZA

ASK FOR OUR  
cocktail menu

EXTRA ADD-ONS

EACH CG. 8: GARLIC BREAD • FUNCHI FRIES • FRIES • RICE



# FROM THE SEA

Fish of the Day ..... 54.95

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

Shrimp Skewer in Herb Butter ..... 49.95

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

Caribbean Seafood Fettuccine ..... 42.95

With shellfish (80 gms) and salmon (80 gms) in a creamy lobster bisque marinara sauce.

# VEGAN

TO START

Tostones ..... 19.95

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

Eggplant Carpaccio ..... 27.95

Marinated sliced eggplant, slightly baled and topped with sundried tomatoes, arugula and a walnut parmesan.

AS MAIN

Vegan Zucchini Canneloni ..... 36.95

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

# DESSERTS

Coconut rum cake ..... 16.95

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 ..... 15.95

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 ..... 16.95

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 ..... 16.95

Rich dark chocolate with a mango compote.

# 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

ASK FOR OUR

special