

# Dinner

THE PEN RESTAURANT & TERRACE FROM 6 PM - 10 PM

## Starters

### **CARIBBEAN CEVICHE 24.75**

MARINATED GROUPER AND SHRIMP WITH MANGO, LIME, RED ONION, AND CORIANDER, SERVED WITH CRISPY YUCCA CHIPS

### **BEETROOT-MARINATED SALMON 24.75**

SLICED SALMON, MARINATED IN BEETROOT JUICE, SERVED WITH A FRESH APPLE-FENNEL SALAD AND DILL-YOGURT DRESSING

### **GRILLED SHRIMP WITH ROASTED PEPPER COULIS 20.75**

TWO WHOLE GRILLED PRAWNS, SERVED HEAD ON WITH A VELVETY ROASTED PEPPER COULIS.

### **BEEF TENDERLOIN CARPACCIO 29.75**

THINLY SLICED BEEF TENDERLOIN, FINISHED WITH TRUFFLE MAYONNAISE, PARMESAN CHEESE, PINE NUTS, AND A BALSAMIC REDUCTION, SERVED WITH CRISPY ARUGULA

### **TUNA TATAKI 29.75**

LIGHTLY SEARED TUNA, MARINATED IN SOY AND SESAME, SERVED WITH A WAKAME SALAD, GINGER-SESAME DRESSING, AND CRISPY YUCCA CHIPS

### **BURRATA WITH TOMATO AND MANGO SALSA 29.75**

BURRATA SERVED WITH A FRESH SALSA OF TOMATO AND MANGO, TOPPED WITH ROASTED CASHEW NUTS

### **BREAD PLATTER 25.75**

WITH HERBBUTTER, TAPENADE, OLIVES AND SUNDRIED TOMATOES

## Salad

### **TROPICAL COUSCOUS SALAD 25.75**

COUSCOUS WITH WATERMELON, FETA, MINT, AND A SUBTLE HERB OIL

### **CAESAR SALAD 25.75**

A CLASSIC CAESAR SALAD WITH ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, AND A CREAMY CAESAR DRESSING

**VEGGIE:** SERVED WITH A CREAMY CAESAR DRESSING

**ADD GRILLED CHICKEN (100GR) +7, SHRIMP (4PCS) +12**

## Vegan-Veggie

### **PORTOBELLO 39**

PORTOBELLO STUFFED WITH A RATATOUILLE OF SEASONAL VEGETABLES, SERVED WITH HERB-INFUSED MASHED POTATOES AND A FRESH MANGO-TOMATO SALSA

### **VEGETABLE CURRY 36.75**

CREAMY COCONUT CURRY WITH MARKET VEGGIES AND RICE

### **PASTA WITH ROASTED TOMATO PESTO SAUCE 35.75**

PASTA WITH A SAUCE MADE FROM FRESH TOMATOES, A HINT OF PESTO, AND ROASTED PINE NUTS

SOME ITEMS MAY BE SUBSTITUTED BECAUSE OF AVAILABILITY, SINCE WE DO IMPORT ALMOST ALL OF OUR PRODUCTS. PLEASE INFORM OUR WAITERS OF ANY ALLERGIES AND ITEMS YOU CANNOT CONSUME.

A SURCHARGE APPLIES ON CERTAIN DISHES FOR MEAL PLAN GUESTS. PLEASE ASK YOUR SERVER FOR MORE DETAILS. PRICES ARE IN NAFL. & INCLUDE ALL TAXES

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## Meat & Poultry

### **SURF & TURF 74**

GRILLED TENDERLOIN AND THREE GRILLED PRAWNS, SERVED WITH ROSEMARY JUS, ROASTED ROSEVAL POTATOES, AND SEASONAL VEGETABLES

### **BURGER 35.75**

JUICY BEEF BURGER SERVED WITH ROASTED PEPPER MAYONNAISE, CHEESE, CRISPY BACON, TOMATO, PICKLE, AND RED ONION

### **GRILLED RIB-EYE 59**

220GR PRIME BEEF, MARINATED AND SLOW-COOKED, SERVED WITH TRUFFLE JUS, CONFIT ROSEVAL POTATOES, AND ROASTED VEGETABLES

### **GRILLED TENDERLOIN |180GR| 62.75**

WITH RED WINE SAUCE, VEGGIES AND FRIES OR RICE

### **CHICKEN SATE 32.75**

GRILLED CHICKEN SATE WITH PRAWN CRACKERS, COLESLAW AND FRIES  
**ADD EXTRA SATE (100GR) +10.75**

## Fish

### **SALMON FILLET WITH HERB PANKO 49.75**

ROASTED SALMON FILLET WITH A PANKO-PARMESAN CRUST, SERVED WITH SEASONAL VEGETABLES AND A TOMATO ANTI-BOISE

### **FISH OF THE DAY 54.75**

ASK ABOUT OUR CHEF'S SELECTION OF FISH, PREPARED WITH LOCAL FLAVORS AND SEASONAL VEGETABLES

## Pasta

### **TRUFFLE PASTA WITH SEARED TENDERLOIN 49.75**

TRUFFLE-FLAVORED PASTA SERVED WITH SLICED SEARED BEEF TENDERLOIN, PARMESAN CHEESE, AND ARUGULA

### **FETTUCCHINE SEAFOOD 46.95**

WITH LOBSTER SAUCE, SHRIMPS AND SALMON

## Dessert

### **PASSION FRUIT PANNA COTTA 20.75**

SILKY PANNA COTTA WITH A REFRESHING PASSION FRUIT COULIS AND MANGO SORBET

### **STRAWBERRY AND OREO TRIFLE 20.75**

A CREAMY TRIFLE WITH STRAWBERRIES, OREO COOKIES, AND VANILLA CRÈME FRAÎCHE

### **PINEAPPLE CAKE 20.75**

WARM PINEAPPLE CAKE, SERVED WITH MARINATED PINEAPPLE AND PASSION

### **FRUIT SORBET 16.75**

### **ICE CREAM SELECTION 20.75**

[3 SCOOPS] ASK FOR OUR DAILY FLAVORS