



DINNER MENU

Casibari Café & Grill

APPETIZERS

LOCAL SOUP OF THE DAY

or

ARUBAN FUNCHI FRIES

Fried cheese polenta sticks served with a home-made spicy papaya mayo and pico de gallo

MAIN COURSE

KESHI YENA

Local dish with seasoned ground beef, chicken, peppers, onions, raisins, cashews, green olives, topped with Gouda cheese and served with stirfry vegetables and rice. Vegetarian option available

or

CARNI STOBA

Aruban beef stew with vegetables spices and herbs served with funchi fries and rice

DESSERTS

PANBOYO

Aruban bread pudding served with a salty caramel sauce and vanilla ice cream

or

COCONUT QUESILLO

Aruban Caramel Crème cake served with coconut ice cream

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER

\$30