



DINNER MENU

MANGOS

Appetizers

SOPI DI PAMPOENA

Delicious homemade pumpkin soup with a dash of cinnamon sabayon

SEAFOOD TEMPERA

Pickled conch meat, fish, crab and squid with marinated onions

PASTECHI

Deep-Fried pastry stuffed with Beef served with garlic dip

Entrees

PISCA CORA

Red Snapper filet dusted in cornmeal and fried to perfection topped with a spicy creole sauce complimented with fried polenta

CARNI STOBA

Delicious beef stew made the island way with steamed white rice and fried plantain

CALCO HASA

A traditional dish of fried Conch served with a creole remoulade and pan bati (Aruban pancake)

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

RUM TRUFFLE AND SUNCHI (KISS)

Delicious rum truffle marinated chocolate balls with meringue kisses

COCADA

Sampler of colorful coconut candy

BOLO DI PONCHE CREMA

Eggnog trifle cake topped with caramelized marshmallow

