

Salads

Mixed Green Salad \$ 7.50

Mixed Greens, tomatoes, onions, Sweet Peppers, carrots, and cucumbers.

Chef's Salad \$ 9.95

Mixed Greens, Turkey, Gouda cheese, tomatoes, onions, Sweet Peppers, carrots, boiled eggs and ranch dressing.

Caprese Salad \$ 9.95

Mozzarella cheese, tomatoes slice and Basil topped with olive oil and fresh black pepper.

Caesar Salad \$ 9.95

Romaine lettuce topped with our home made Caesar dressing.

Add:

Chicken \$ 3.00

Beef \$ 5.00

Shrimps \$ 7.50

Appetizers

Calamari Fritti \$ 8.95

Breaded and deep fried fresh calamari served with mild spicy sauce.

Fish Ceviche \$ 9.95

Marinated in lemon and Sea salt served with onions, cilantro and Sweet Peppers.

Chef's Favorite Escargot \$ 9.95

Served with garlic-white wine reduction.

Goat Cheese & Mango \$ 9.95

Deep fried Goat Cheese served with mixed green and creamy mango sauce.

Caribbean Cocktail Shrimps \$11.95

Boiled shrimps served on a bed of lettuce and spicy tomatoes papaya sauce

Shrimps and Scallops \$12.95

Sautéed on creamy garlic sauce served with Aruban polenta.

Soups

Ricardo's grandma tomatoes soup \$ 5.95

Fresh made from green asparagus.

Aruban Seafood Soup \$ 8.95

Fish, calamari, shrimps, mussels, scallops and more.....

Soup of the Day \$ 6.95

Your waiter will inform you our daily choice.

Fish & Seafood

Crispy Tilapia Fillet \$ 23.95

Served with Mango-Passion Fruit sauce

Grouper Fillet “a la meniere” \$ 24.95

Lemon- butter sauce topped with almonds.

Seafood Casserole \$ 27.95

Mixed seafood stew on a Sweet Peppers creamy sauce.

Grilled Tuna Steak \$ 29.95

Sesame crusted and served with wasabi-mango sauce

Salmon Fillet \$ 24.95

Grilled and served with Creole-pineapple-mango sauce.

Stuffed Calamari \$ 24.95

Stuffing of grouper, baby clams and fresh tomatoes sauce.

Coconut-pineapple Shrimps \$ 27.95

served with coconut flakes and roasted pineapples.

Aruban Shrimps \$ 27.95

Cooked and served with sweet and sour sauce

10oz Caribbean Lobster tail \$ 42.95

A la termidor – Grilled – Fradiablo

“All dishes served with fresh and homemade vegetables and rice”



15% Service Charge + BBO will be ad to your check.

Meat & Poultry

10 oz. Argentinean Churrasco (*Beef Tenderloin*) **\$ 25.95**

Charcoal Grilled and served with CHIMICHURRI sauce

10oz. Filet Mignon **\$ 28.95**

Beef tenderloin served with Red Wine sauce

Chef's Peppers Steak **\$27.95**

Beef tenderloin served with our Chef's Sweet pepper sauce.

12oz. Sirloin Steak **\$28.95**

Served with creamy mushroom sauce..

Charcoal Grilled "Meat Combo" **\$25.95**

Skewered of Beef, chicken and Argentinean Chorizo.

Surf & Turf **\$29.95**

Beef tenderloin, Shrimps and Scallops served with mushrooms sauce

Chicken Gordon Blue **\$19.95**

Rolled with ham and gouda cheese served with light mustard sauce.

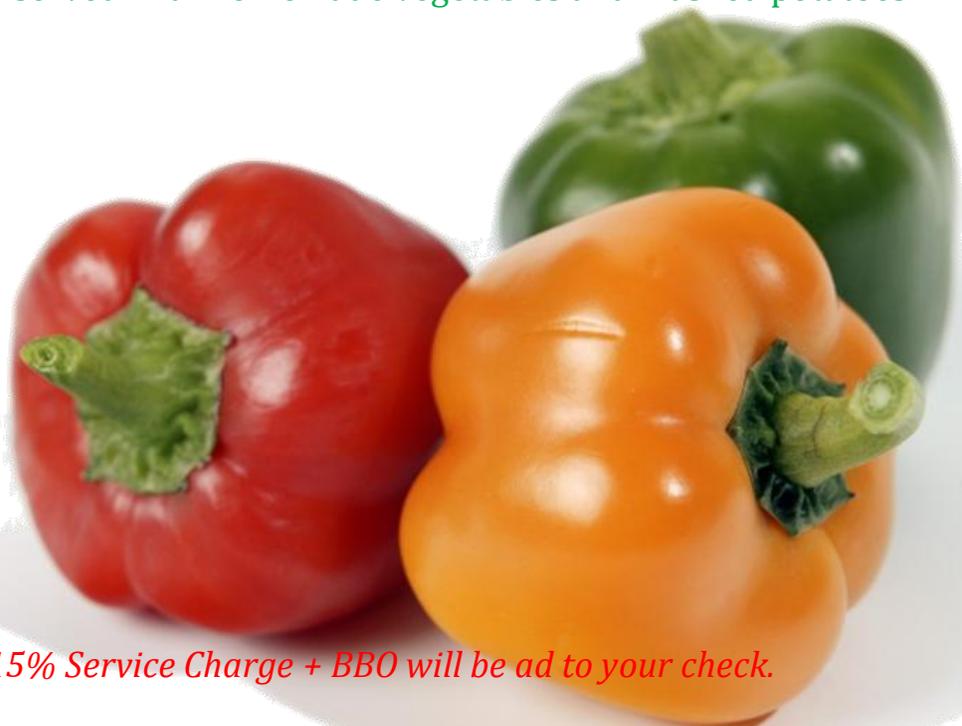
Charcoal Grilled Kebabs:

Chicken \$ 20.95

Beef \$ 25.95

Shrimps \$ 27.95

"All dishes served with homemade vegetables and mashed potatoes"



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Italian

Lasagna Bolognese **\$13.95**

Filled with ground beef and béchamel sauce.

Seafood Pasta CARTOCCIO **\$28.95**

Served with Linguini pasta, mixed seafood and fresh tomatoes sauce.

Scampi & Vongole **\$28.95**

Shrimps & Clams served on pasta with fresh tomatoes sauce or Al olio.

Scampi FraDiablo **\$26.95**

Pasta with Shrimps and red spicy hot sauce.

Pasta Aragosta **\$31.95**

Lobster pasta on creamy vodka sauce.

Shrimps Parmigiana **\$26.95**

Served with pasta and topped with fresh marinara sauce and mozzarella cheese

Chicken Parmigiana **\$19.95**

Served with pasta and topped with fresh marinara sauce and mozzarella cheese.

Chicken Marsala **\$19.95**

Served with vegetables, rice and creamy mushroom sauce.

Pizza Margarita **\$12.95**

Marinara sauce and Mozzarella Cheese.

X Toppings **+\$1.00**

Pepperoni

Ham

Mushroom

Pineapple

Peppers

Onions



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