

Please, order in the reception! | Por favor, pedir en la recepción!

7.30 am - 8.30 pm

BREAKFAST | DESAYUNO

Drinks not included | Bebidas no incluidas

Cheese omelet Omelet de queso 	50 Q
with potato, fruit & toast con papas, fruta & tostadas	
Banana pancakes 	45 Q
with fruit & maple syrup con fruta & sirope de arce	
Eggs any style Huevos al gusto 	45 Q
with potato, fruit & toasted coconut bread (fried scrambled omelet) con papas, fruta & tostadas de pan de coco (frito revuelto omelet)	
Fruit bowl Bol de fruta 	45 Q
with granola & yogurt	
Mixed fruit Fruta mixta 	45 Q
with toasts & jam con tostadas & mermelada	
Toast Tostadas 	25 Q
toasts with jam or honey tostadas con mermelada o miel	

SNACKS













Tuna sandwich de atún 	55 Q
with fruit salad con fruta mixta	
Grilled cheese sandwich de queso derretido 	50 Q
with fruit salad con fruta mixta	
Quesadilla 	55 Q
with beans frijoles & pico de gallo	
Fresh garden salad Ensalada vegetal 	45 Q
lettuce, tomato, cucumber, carrot, onion & dressing lechuga, tomate, pepino, zanahoria, cebolla & salsa	
Fresh mixed fruit salad Ensalada de fruta 	45 Q
atermelon, melon, papaya, banana & pineapple sandia, melón, papaya, plátano & piña	
Fresh Papas Fritas 	30 Q

VEGETARIAN & VEGAN

Vegan Tapado 	75 Q
traditional Garifuna coconut milk soup with plantains & veggies sopa tradicional Garifuna de leche de coco con plátanos & verduras	
Vegetarian Pasta 	70 Q
assorted veggies in a fresh herb-tomato sauce verduras variadas en salsa de tomate & hierbas frescas	
Thai Vegetable Curry 	75 Q

LUNCH & DINNER | COMIDA & CENA

All the dishes are served with rice & veggies | Todos los platos vienen acompañados de arroz y vegetales

Tapado   	110 Q	Garlic Shrimp Camarón al ajo 	90 Q
traditional Garifuna coconut milk soup with fish, shrimps, crab & plantains sopa tradicional garifuna de leche de coco con pescado, camarón, cangrejo & plátano		delicious garlic sauce deliciosa salsa de ajo	
Snook Filet Filete de Róbalo 	95 Q	Grilled Shrimps Camarón a la parrilla 	100 Q
the best grilled fish from the river el mejor pescado de río a la parrilla		house specialty marinade, with lemon, butter & dipping sauce marinado especialidad de la casa, con salsa de limón & mantequilla	
Whole Fish Pescado entero 	95 Q	Thai Shrimp Curry Curry de Camarón 	95 Q
grilled fish from the sea pescado de mar a la parrilla		mild - spicy suave - picante	
Conch Concha 	95 Q	Shrimp Pasta Pasta de Camarón 	90 Q
sweet caribbean conch lightly marinated & grilled caracola caribeña ligeramente marinada a la parrilla		marinated with garlic & seasoning in a fresh tomato sauce marinado con ajo & hierbas, en salsa de tomate casera	
Special Lobster Langosta 	150 Q or 175 Q	Filet Mignon 	100 Q
prepared with garlic & butter the price/lb depends on the season preparado con ajo & mantequilla el precio/lb depende de la temporada		tender beef grilled to perfection (olive oil & Kikoman herbs) tierna carne de vacuno asada a la perfección (aceite de oliva & hierbas Kikoman)	

Ask for the different local DESSERTS
Pregunte por los diferentes POSTRES locales

Everything is prepared with purified water | Todo se prepara con agua purificada



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NON-ALCOHOLIC DRINKS

Sodas	10 Q
Water bottle Botella agua pura 	10 Q
Fresh orange juice Jugo de naranja natural 	25 Q
Fresh limonade Limonada natural	
with water con agua pura	25 Q
with soda con agua mineral	30 Q
Ice tea natural 	30 Q
Fruit shakes Licuado de frutas 	
watermelon, melon, pineapple, banana & papaya sandia, melón, piña, banana & papaya	
with water con agua	30 Q
with milk / yogurt leche / yogurt	35 Q
Glass of ice Vaso de hielo	5 Q



COCKTAILS

Hibiscus cocktail 	25 Q
Quetzalteca & ginger ale	
Cuba libre 	35 Q
rum, lime & Coke	
Whisky sour	40 Q
whisky, lime, & sugar syrup azúcar líquido	
Screwdriver	40 Q
vodka & fresh orange juice zumo de naranja natural	
Mojito	40 Q
white rum, soda water, lime, mint & white sugar ron blanco, agua con gas, lima, menta & azúcar blanco	
Frozen margarita	40 Q
tequila, triple sec, lime & sugar syrup azúcar líquido	
Frozen watermelon margarita Sandia	40 Q
Caipirinha	40 Q
rum, lime & white sugar azúcar blanco	
Piña colada	40 Q
white rum, fresh pineapple & coconut milk ron blanco, piña natural & leche de coco	

COFFEE | CAFÉ

Regular coffee 	15 Q
Espresso 	15 Q
Cappuccino	25 Q
Hot Ice latte	30 Q
Frappe	35 Q
blended coffee, ice, sugar syrup & milk / water liquado de café, hielo, azúcar líquido & leche / agua	
Frappuccino	35 Q
coffee, ice, milk & sugar syrup café, hielo, leche & azúcar líquido	
Mocaccino	35 Q
warm / cold beverage with coffee and cacao bebida caliente / fría con café & cacao	
Hot Ice chololate	35 Q
Hot Ice Chai	35 Q
Indian beverage, made by brewing black tea, aromatic herbs & milk bebida india, elaborada con té negro, hierbas aromáticas & leche	
Hot Tea	10 Q
Hot water cup Taza de agua caliente	5 Q
Almond milk Leche de almendras	5 Q
cappuccino & regular coffee	
Almond milk in long drinks Leche de almendras en bebidas grandes	10 Q
latte, frappe, frappuccino, mocaccino, chocolate & chai	

ALCOHOLIC DRINKS

Beer (Gallo Cabro)	15 Q
Craft beer zapote Cerveza artesanal	25 Q
Glass of wine Copa de vino	25 Q
Bottle of wine Botella de vino	100 Q
Campari 	40 Q
Gin tonic	35 Q
Rum Zacapa - 23 yrs	50 Q
Rum Botran - 8 yrs	20 Q
Rum Botran - 12 yrs	25 Q
Rum Botran - 15 yrs	30 Q
Rum Botran - 18 yrs	35 Q
Gifti / Tequila shot 	15 Q
Mezcal / Fireball shot	30 Q