



**Every Friday Happy Hour
from 4 pm till 7 pm
with live music**



Open daily from 5 pm till 10 pm

15% service charge will be added for groups of 6 guests or more



appetizers

“There is no love sincerer
than the love of food.”
— George Bernard Shaw

soups

Tomato soup - smooth tomato soup with a dash of cream	\$ 6,-
Arubaville bisque - filled with lots of fish	\$ 8,-
Spinach soup - creamy green soup	\$ 6,-
Soup of the day - ask our staff	\$ 6,-

cold appetizers

Home smoked fish salad smoked catch, romaine, quinoa, lime mayonnaise	\$ 13,-
Beef Carpaccio thinly sliced raw beef, mixed greens, pesto, sundried tomatoes, pine nuts, capers, parmesan shavings	\$ 14,-
Tuna dos manera tuna tartar, tuna tataki, wakame, wasabi mayonnaise, teriyaki sauce	\$ 13,-
Goat cheese patia watermelon, soft goat cheese, apple balsamic syrup, cherry tomato, pine nuts	\$ 13,-
Ceviche tropical fish marinated in fresh lime juice, mixed with pineapple, bell pepper, red onion, cilantro served tortilla chips and guacamole	\$ 12,-
Blue lagoon salad romaine lettuce mixed with blue cheese, apple, grape, tomato, nuts dressed with sweet onion dressing	\$ 13,-
Caesar salad classic Caesar salad, add chicken \$ 3,- add shrimp \$ 5	\$ 9,-

warm appetizers

Fried goat cheese salad - breaded goat cheese, salad, veggies, honey	\$ 13,-
Fish cakes Dos Playa - warm fish cake with a tangy salad	\$ 12,-
Escargots gratin - garden snails in a mushroom garlic sauce under parmesan cheese, served with garlic toast	\$ 11,-

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from the sea

Don't tell fish stories where the people know you; but particularly don't tell them where they know the fish. ~ Mark Twain

Mahi Mahi Margarita

Mahi fillet topped with black beans, avocado, tomato salsa, cheddar cheese, tequila-lime sauce, served with rice and fresh vegetables

\$ 25,-

Fish trio Arubaville

Mahi, shrimp and grouper, served over a beet-risotto with fresh vegetables and pumpkin coulis

\$ 25,-

Stuffed grouper rolls

Grouper fillet stuffed with ratatouille-cream cheese topped with a bell pepper-garlic sauce served with fresh vegetables and rice

\$ 22,-

Almond crusted catch

Today's catch with a crispy almond crust served over risotto with a truffle sauce and vegetables

\$ 24,-

Grilled salmon delight

Grilled salmon fillet served with quinoa and vegetables served with a white-wine scallion sauce

\$ 25,-

Pineapple Mango Shrimp

Shrimp stir-fried with vegetables and blushed with white wine served with a pineapple-mango sauce and rice

\$ 27,-

Seafood pasta Pescador

Mussels and fish tossed with linguini pasta and truffle sauce, topped with arugula and parmesan cheese

\$ 23,-

Fish, to taste right, must swim three times - in water, in butter, and in wine.

Extra sides: French fries, rice, salad, vegetables, funchi fries, bread, "Pirate Plate" \$ 3,-

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from the land

“One cannot think well,
love well, sleep well, if one
has not dined well.”
Virginia Woolf

Grilled striploin steak Black Angus (untrimmed 12 oz.) steak with red wine sauce and truffle butter served with baked potato and vegetables	\$ 29,-
Rack of lamb Grilled full rack of lamb with red wine honey sauce, served with oven roasted potatoes and vegetables	\$ 30,-
Tenderloin steak salsa Grilled steak with red wine sauce and tomato salsa served with oven roasted potatoes and vegetables	\$ 28,-
Beef and reef Bucuti Tenderloin, shrimp and smoked salmon with a garlic sauce served with oven roasted potatoes and vegetables	\$ 28,-
Chicken satay platter Skewer with grilled chicken thigh, French fries, peanut sauce, atjar, crispy onion	\$ 16,-
Carni stoba Pot filled with stewed beef and vegetables, served with funchi fries and rice	\$ 22,-

from the field

Red beet risotto Arborio rice simmered in beet juice mixed with vegetables and topped with arugula and parmesan cheese	\$ 18,-
Spinach and goat cheese quiche Puff-pastry spinach pie served with soft goat cheese and pesto	\$ 20,-
Green Iquana Grilled zucchini stuffed with tomatoes and ratatouille, gratinated with blue cheese served with quinoa	\$ 18,-

Extra sides: French fries, rice, salad, vegetables, funchi fries, bread, “Pirate Plate” \$ 3,-

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sweet endings

"All you need is love.
But a little chocolate now and
then doesn't hurt."
- Charles M. Schulz

Cheese cake Today's flavor "ask our staff"	\$ 8,-
Arubamisu Classic Italian dessert with a hint of "Ponche Crema"	\$ 8,-
Hot Banana Hot Banana topped with caramel and chocolate served with vanilla ice cream	\$ 7,-
Coupe Caribe Vanilla ice cream with stewed pineapple and passion fruit gel	\$ 8,-
Chocolate Tonka Pie Homemade chocolate ganache pie with grated Tonka bean, served with cherry ice cream	\$ 8,-
Scoop ice cream Vanilla, strawberry, cherry and chocolate	\$ 2,- each
Cheese Platter Blue cheese, parmesan cheese, goat cheese, gouda cheese, served with toast, grapes, nuts and truffle honey	\$ 12,-

coffee & company

Coffee, tea or espresso	\$ 2,50
Fresh mint tea	\$ 3
Cappuccino	\$ 3
Café latte, double espresso	\$ 3,50

special coffees \$ 7,50

Arubaville coffee	with Frangelico & Baileys
Que Pasa coffee	with Licor 43
Aruban coffee	with Ponche Crema
Kiss of fire	with Grand Marnier & Tia Maria
Italian	with amaretto

Do you need a taxi? Please let us know when ordering your dessert so we can call one for you.

After dinner liqueurs \$ 6,50

Limóncello, Grappa,
Tia Maria, Bailey's,
Sambuca, Kahlua,
Cointreau, Frangelico,
Grand Marnier, Drambuie,
Licor 43, Dom Benedictine,
Remy Martin VSOP,
Hennessy XO, Courvoisier VS

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