



APPETIZERS

CEVICHE \$ 12.50

Fresh fish marinated in key limes, onions, cilantro and peppers

TUNA DUO \$ 14.00

Tartare and tataki with shredded ginger carrots, mango sauce, teriyaki and wakame

BEEF CARPACCIO \$ 13.00

Thinly sliced raw beef tenderloin served with arugula, radishes, walnuts, duck liver and Parmesan cheese, accompanied by an orange dressing

TERRINE OF GOAT CHEESE \$ 14.50

Hard and soft goat cheeses with herbs and dates served with a honey truffle sauce

PROSCIUTTO HAM AND WATERMELON \$ 13.50

Thinly sliced prosciutto and watermelon served with a melon relish, Parmesan cheese, a mango dip and a balsamic reduction

CALAMARI \$ 12.00

Deep fried calamari rings served with a garlic and a marinara sauce

SHRIMP COCKTAIL \$ 14.00

Marinated chilled shrimp accompanied by a chilled gazpacho soup

CAESAR SALAD \$ 10.50

Crispy romaine lettuce, croutons, Parmesan cheese and a Caesar dressing with chicken add \$ 5.00
with shrimp add \$ 8.00

BRAISED LEG OF DUCK \$ 16.50

Slowly cooked leg of duck with duck liver shavings, cashews, raisins and red port sauce

LOBSTER TEMPURA \$ 22.50

4 oz lobster tail in tempura served with a black bean relish and a passion fruit mayonnaise

GARDEN SALAD \$ 13.50

Assorted lettuces with potatoes, cherry tomatoes, mushrooms, zucchini, goat cheese and a ginger-sesame soy dressing



SOUPS

LOBSTER BISQUE

Topped with a cognac cream

Bowl \$ 12.50

Cappuccino \$ 7.50

CREAMY LENTIL SOUP \$ 8.50

with pumpkin drizzle and sour cream

SOUP OF THE DAY \$ 7.95



Any additional gratuities are highly appreciated, our prices are subject to a 15% service charge plus local tax



ENTREES

CATCH OF THE DAY \$ 29.50

Ask our staff what the fishermen caught today especially for Hadicurari Restaurant

MAHI MAHI \$ 29.95

Cajun-rubbed mahi mahi fillet served with polenta, octopus and a vegetable teriyaki

SCALLOPS \$ 32.50

Seared scallops accompanied by a saffron risotto and a cranberry glaze

WHOLE SHRIMP AND PAELLA \$ 31.50

Shrimp paella with grilled whole shrimp, chorizo and plantain chips

SPICY SHRIMP SKEWER \$ 29.50

Grilled marinated garlic shrimp topped with a spicy sauce

LOBSTER AND SHRIMP PASTA \$ 34.50

Lobster tail and shrimp pasta with toasted pine nuts, cherry tomatoes, olives, garlic and a pesto white wine sauce

SEA BASS \$ 32.00

Skin-roasted sea bass fillet with a potato mousseline and a carrot-vanilla sauce

PETTO DI POLLO \$ 26.00

Chicken breast in a creamy truffle-mushroom sauce, accompanied by penne pasta, tomatoes and Parmesan cheese

Also available as a vegetarian option \$ 19.50

TWIN TENDERLOIN \$ 34.00

Two 4 oz medallions of beef tenderloin with a barbeque-tamarind sauce

CARIBBEAN BEEF STEW & LAMB \$ 32.50

Spiced beef stew with raisins, cashews, sweet potatoes and grilled lamb chops

SURF AND TURF \$ 33.00

4 oz fillet mignon, mahi mahi and shrimp

LOBSTER TAIL \$ 45.00

Grilled 8 oz lobster tail served with a potato-spinach mash, asparagus and a lobster-hollandaise sauce

UPGRADE YOUR MAIN COURSE

5 SHRIMP \$ 10.00

5 SCALLOPS \$ 10.00

4 OZ LOBSTER TAIL \$ 19.50



Any additional gratuities are highly appreciated, our prices are subject to a 15% service charge plus local tax