



Appetizers

Gazpacho

Chilled soup made with locally grown tomatoes, garlic, olive oil, vinegar, onions, cucumbers, green peppers, topped with breadcrumbs

Pressed Watermelon Salad

Fresh arugula, local watermelon, mint leaves, feta cheese and glazed with homemade balsamic vinaigrette

Entrées

Grass Fed Beef Ribeye

Served with Prana Maya house-made steak sauce, garlic mashed potatoes and sautéed local vegetables

Cauliflower Steak

Chimichurri sauce, roasted plantain puree, corn-cilantro relish, and pickled onions

Chef's Daily Wild Caught Seafood Special Add: \$15.00

Desserts

Angel Food Cake

Organic flour cake, fresh local fruit, coconut cream

Citrus Curd

Marinated local citrus, garden mint, fruit and whipped cream

Wine Pairing:

Red: Concrete Cabernet Sauvignon

Belizean wine maker collection. This wine provides aromas of black cherry and chocolate, violets and Ceda. Notes of black plums, fig and sweet tobacco. Dry and full bold wine.

White: Cavalier de la Méditerranée Sauvignon Blanc

A French Sauvignon Blanc wine with a pale-yellow color. Pleasant aromas featuring lemony, citrus and herbaceous notes. Medium bodied dry wine.

Without Wine Pairing: \$75.00USD/\$150.00BZ per person

With Wine Pairing: \$95.00USD/\$190.00BZ per person

Wine Sommelier: Peter Garay

Prices are exclusive of 12.5% GST and Gratuities



Appetizers

Grass Fed Bone Broth

Made with beef marrow bones, fine shaved chives, spinach, creamy egg yolk and sourdough crisps

Organic Mixed Greens Salad

Mixed greens, red onions, fresh citrus, goat cheese, toasted pumpkin seeds, roasted beets and fermented orange dressing

Entrées

Pan Seared Bone-In Pork Chop

Grilled pork chops served with sweet potato mash, sauteed local vegetables and served with papaya chutney

Garden Curry Sautéed

Local Organic Garden vegetables, cauliflower, broccoli rice,
And coconut curry sauce
Add: Shrimp or Chicken

Chef's Daily Wild Caught Seafood Special Add: \$15.00

Desserts

Belizean Cacao Tart

Warm melted Belizean Cacao chocolate tart
served with vanilla ice cream and drizzled with seasonal fruit coulis

Pineapple Crème Brule

Bowl made from pineapple shells filled with fruit and custard,
topped with a thin caramelized sugar crust

Wine Pairing:

Red: CK Mondavi Cabernet Sauvignon

This wine provides flavors of black cherry, vanilla, anis and tobacco with a dark ruby color.
It's medium bodied, moderately tannic and has a touch of lively acidity.

White: Montalbano Pinot Grigio

An Italian Pino Grigio a refreshing wine with aromas of fresh apples, lemon, pear, apricots and citrus. Light bodied.

Without Wine Pairing: \$65.00USD/\$140.00BZ per person

With Wine Pairing: \$80.00USD/\$160.00BZ per person

Wine Sommelier: Peter Garay

Prices are exclusive of 12.5% GST and Gratuities



Appetizers

Chicken Liver Pate'

Served with homemade sourdough crostini

Traditional Caesar Salad

Romaine lettuce, homemade croutons and tossed with a classic Caesar dressing

Entrées

Zucchini Bolognese

Freshly made zucchini linguine, tomato sauce, local mushrooms,
and grated Parmesan cheese
Add: Shrimp or Chicken

Caribbean Mango Chicken

Mango and habanero sauce, served with coconut white rice
and sauteed organic vegetables

Chef's Daily Wild Caught Seafood Special Add: \$15.00

Desserts

Caye Lime Pie

This beautiful creamy pie filling is made with sweetened condensed milk,
hand-squeezed lime juice, cream, and fresh lime zest

Bailey's Bread Pudding

Local rum sauce, Ice cream

Wine Pairing:

Red: Secreto Pinot Noir

Chilean Pinot Noir exudes cherry, cranberry and strawberry with a sparkling ruby red color.

White: Rippey Sauvignon Blanc

Ripe pear dusty nose. Round buttery lemon, lemon zest, citrus, mint body trailing off to this slightly
sweet cotton candy mildly acidic moderate length finish. Light to medium bodied.

Without Wine Pairing: \$65.00USD/\$130.00BZ per person

With Wine Pairing: \$80.00USD/\$160.00BZ per person

Wine Sommelier: Peter Garay

Prices are exclusive of 12.5% GST and Gratuities



Appetizers

Beef Carpaccio

Thinly sliced tenderloin, topped with arugula, lemon, capers, olive oil, shaved parmesan cheese and served with sourdough crostini

Caribbean Salad

Mixed greens, organic cucumbers, tomatoes, Papaya, pineapple, red onion and topped with a homemade citrus vinaigrette

Entrées

Roasted Pork Tenderloin

Guava demi-glace, confit garlic potato puree, sauteed organic vegetables

Roasted Butternut Squash

Greek yogurt, tahini, dates, wilted greens, crumbled local goat cheese, fresh herbs, toasted walnuts, and raw honey
Add: Shrimp or Chicken

Chef's Daily Wild Caught Seafood Special Add: \$15.00

Desserts

Caramelized Ripe Plantain Flambe

Flambéed in Belizean dark rum, spiced caramel sauce, vanilla ice cream

Sweet Corn and Coconut Flan

Silky Sweet corn-coconut custard, citrus-infused caramel, toasted coconut

Wine:

Red: Cavalier de la Méditerranée Merlot

Beautiful red ruby red color. Fresh nose with intense aromas of blackcurrant and a hint of green pepper

White: Cavalier de la Méditerranée Chardonnay

Beautiful yellow brilliant color. Intense aromatic nose with notes of pineapple, lemons, vanilla and pear.
Light to medium body and dry

Without Wine Pairing: \$75.00USD/\$150.00BZ per person

With Wine Pairing: \$95.00USD/\$190.00BZ per person

Wine Sommelier: Peter Garay

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