

Dinner Menu

Appetizers

Grilled Pepper Escabeche \$16 USD / \$32 BZ

Charred sweet peppers in light escabeche, fresh herbs, local goat's cheese, candied almonds served with sourdough crostini
V | Contains Gluten, Dairy & Nuts

Seafood Aguachile Verde \$22 USD / \$44 BZ

Raw shrimp & snapper in spicy lime-chili marinade with avocado, cucumber & red onion, served with chip selection
DF | GF | Contains Shellfish

Beef Carpaccio \$21 USD / \$42 BZ

Thinly sliced grass-fed beef, wasabi cream, pickled ginger, cilantro pesto
V | GF | Contains Dairy

Sweet Corn Cheesy Fritters \$16 USD / \$32 BZ

Crispy sweet corn, melted cheese fritters with vibrant aji verde
V | Contains Gluten, Dairy

Achiote Grilled Shrimp \$22 USD / \$44 BZ

Juicy Sea shrimp marinated in achiote, served with creamy avocado purée, corn cilantro pesto
GF | DF | Shellfish

Jicama, Tomato & Tropical Fruit Salad \$12 USD / \$24 BZ

Crisp jicama, cherry and roasted tomatoes, pineapple, lime, fresh herbs
VG | GF | DF

Add shrimp \$7 USD \$14 BZ

Lamb & Braised Carrot Confit \$19 USD / \$38 BZ

Tender pulled lamb, confit carrot with yogurt & carrot top mint pesto
GF | Contains Dairy

Crispy Pork Belly \$17 USD / \$34 BZ

Caramelized pork belly, apple puree, green aji, pickled papaya
GF | DF | Shellfish

Entrees

Achiote Chicken \$28 USD / \$56 BZ

Achiote-marinated chicken, Colombian hogao, cumin yogurt, fresh herb potato cake
GF | Contains Dairy

Roasted Pork Tenderloin \$31 USD / \$62 BZ

Roasted pork loin with maple apple squash, pickled apple and Colombian pepitoria sauce
V | GF | Contains Dairy & Nuts

Grass Fed Beef Tenderloin \$50 USD / \$100 BZ

Pan-seared tenderloin with chimichurri, hand cut tallow fries, confit tomatoes, arugula parmesan salad
GF Contains Dairy

Lobster with Risotto \$50 USD / \$100 BZ

Succulent lobster with herb risotto, pickled cilantro onions, coconut-dill cream
GF | Contains Dairy | Shellfish

Chermoula Shrimp \$36 USD / \$72 BZ

Grilled Shrimp marinated in Moroccan-style chermoula shrimp, cilantro rice, watermelon salsa
GF | DF | Shellfish

Argentina-Style Short Rib Asado \$34 USD / \$68 BZ

Slow-cooked short rib with chaya gremolata, roasted potato wedges, and sesame local vegetables
GF | DF

Roasted Butternut Squash \$20 USD / \$40 BZ

Greek yogurt, wilted greens, dates, toasted walnuts, raw honey
V | GF | Contains Dairy & Nuts

Cauliflower Steak \$20 USD / \$40 BZ

Roasted cauliflower steak with plantain puree, corn cilantro relish, pickled corn and chimichurri
V | GF

Desserts

Hibiscus Pavlova \$10 USD / \$20 BZ

Crisp meringue, hibiscus syrup, tamarind caramel, tropical fruit
V | GF | Contains Dairy

Caye Lime Pie \$10 USD / \$20 BZ

Classic creamy pie made with local limes and condensed milk
V | Contains Dairy and gluten

Chocolate Tart \$10 USD / \$20 BZ

Rich chocolate tart with rum orange cream
V | Contains Dairy and gluten

Achiote-Spiced Pineapple \$10 USD / \$20 BZ

Warm achiote-spiced pineapple with coconut ice cream
V | Contains Dairy