

Appetizers

Beef Carpaccio \$21 USD / \$42 BZ

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

Garden Herb & Goat Cheese Pepper Escabeche – \$16 USD / \$32 BZ

Local bell peppers, marinated, tangy escabeche, garden herbs and Belizean goat cheese, with candied almonds and a crisp sourdough crostini.
V | Contains Gluten, Dairy & Nuts

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

Crispy sweet corn, melted cheese fritters with vibrant aji verde and pecorino
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 & Pineapple 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 mango
GF | DF

Coconut Shrimp \$22 USD / \$44 BZ

Crispy shrimp, hot honey, cilantro sour cream, pickled shallot
GF | DF | Contains Shellfish

Grass Fed Bone Broth \$11 USD / \$22 BZ

Beef marrow bones, roasted garlic, fresh herbs and sour dough crouton
GF | DF

Entrees

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

Pan-seared tenderloin with herb butter, hand cut tallow fries, tomatoes, arugula and parmesan
GF | Contains Dairy

Slow Cooked Leg of Lamb \$36 USD / \$72 BZ

Tender lamb with mint whipped feta, hot honey carrots, pistachio crumb, crispy capers and hand cut potatoes
GF | Contains Dairy & Nuts

Mayan Spiced Snapper \$32 USD / \$64 BZ

Locally caught snapper with carrot puree, wilted spinach, gremolata and tempura cilantro
Contains Gluten & Dairy

Achiote Chicken \$28 USD / \$56 BZ

Achiote-marinated chicken, cauliflower lemongrass puree, Peruvian green sauce and pomme dauphine
Contains Gluten & Dairy

Chermoula Shrimp \$36 USD / \$72 BZ

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

Braised Short Rib \$34 USD / \$68 BZ

Slow roasted beef short rib, mole coloradito, Malbec beef jus, creamed potato, crispy shallots, lime herb gremolata
Contains Gluten & Dairy

Cauliflower Steak \$20 USD / \$40 BZ Add Shrimp \$14 USD / \$28 BZ

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

Sides: \$6 USD / \$12 BZ

Hand Cut Tallow Fries

Wilted Spinach

Steamed Mix Vegetables

Cilantro Rice

Triple Cooked Potato Wedges

Creamed Potato

Desserts

Hibiscus Tropical Pavlova \$10 USD / \$20 BZ

Meringue nest with whipped cream, tropical fruit, hibiscus syrup and mint sugar
V | GF | Contains Dairy

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

Classic creamy pie made with local limes and condensed milk served with coconut ice cream
V | Contains Dairy & Gluten

Chocolate Torte \$10 USD / \$20 BZ

Rich chocolate torte, peanut butter orange ice cream with sesame brittle
V | Contains Dairy and Gluten

3 Scoops of Ice Cream or Sorbet \$10 USD / \$20 BZ

Selection of: vanilla, chocolate, coconut, peanut & orange ice cream or passion fruit sorbet
V | Contains Dairy

The Raw Bar

All served with chip selection

Classic Ceviche \$18 USD / \$36 BZ

Local fish and shrimp, lime, tomatoes, habanero, cilantro, red onion
DF | GF | Contains Shellfish

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

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

Bloody Mary Shrimp Ceviche \$22 USD / \$44 BZ

Raw shrimp, lime, tomato water, tequila, wasabi, Worcestershire sauce, tajin
DF | GF | Contains Shellfish

Red Snapper Passion Fruit Crudo \$20 USD / \$40 BZ

Raw red snapper, lime, passion fruit, jalapeno, cilantro, ginger, coconut
DF | GF | Contains Shellfish

Wine pairing guide for Prana Maya Resort dinner menu

STARTERS

Beef Carpaccio

★ Mont' Albano Pinot Grigio or Cavalier Sauvignon Blanc

The crisp acidity of Pinot Grigio cuts through the richness of the beef and wasabi cream. Sauvignon Blanc's herbal zip echoes the cilantro pesto.

Garden Herb & Goat Cheese Pepper Escabeche

★ Cavalier Sauvignon Blanc or Rippey Sauvignon Blanc

Sauvignon Blanc's herbaceous, grassy character is a natural match for the garden herbs and tangy escabeche. Goat cheese loves a zippy white.

Sweet Corn Cheesy Fritters

★ JSL Lorraine Chardonnay or Etre Vu Brut

Round, buttery Chardonnay mirrors the sweet corn and melted cheese. Sparkling is excellent too — the bubbles lift the richness of fried food.

Achiote Grilled Shrimp

★ Cavalier de la Méditerranée Chardonnay or Cavalier Grenache Rosé

The Provençal Chardonnay's lemon zest and sea air character is a dream with grilled shrimp. The Grenache Rosé handles the warm achiote spice beautifully.

Jicama, Tomato & Pineapple Salad

★ Black Girl Magic Riesling

The Riesling's apricot and sunshine-sweet-tang mirrors the tropical fruit notes and lime. A light, fresh choice for this refreshing salad.

Lamb & Braised Carrot Confit

★ Viña Bujanda Rioja or Rippey Grenache

Rioja's cherry, leather and vanilla complement lamb beautifully. Grenache echoes the earthy carrot and herb notes.

Crispy Pork Belly

★ Concrete Old Vine Zinfandel or Etre Vu Brut

Old Vine Zin's brambly berries and black pepper cut through pork fat. The pickled mango loves the rosé. Sparkling is a great palate cleanser too.

Coconut Shrimp

★ Black Girl Magic Riesling or McBride Sister Grand Rosé

Off-dry Riesling handles the hot honey sweetness while complementing the coconut. The sparkling rosé is a festive, beachy match.

Grass Fed Bone Broth

★ Brick Mason Red Blend — House Red

A rich, savoury broth calls for a soft, juicy red. The House Red's black cherry and gentle spice is a comforting match.

ENTRÉES

Grass Fed Beef Tenderloin

★ Rutherford Hill Cabernet Sauvignon or Catena Malbec

A premium cut deserves a premium red. Napa Cab's cassis and cedar is the classic pairing with tenderloin. The Malbec is a luxurious alternative.

Slow Cooked Leg of Lamb

★ Châteauneuf-du-Pape or Viña Bujanda Rioja

Châteauneuf-du-Pape's garrigue and kirsch character is a legendary match for slow-cooked lamb. The Rioja is a more accessible but equally classic choice.

Mayan Spiced Snapper

★ Cavalier de la Méditerranée Chardonnay or Cavalier Grenache Rosé

A lightly oaked Chardonnay complements the delicate snapper without overpowering the Mayan spices. The Grenache Rosé handles the bolder spice notes.

Achiote Chicken

★ Amplus Chardonnay or Secreto Pinot Noir

Buttery Chardonnay pairs well with the cauliflower lemongrass purée. Pinot Noir works if guests prefer red — its lightness won't overwhelm the chicken.

Chermoula Shrimp

★ Rippey Sauvignon Blanc

The Rippey's passion fruit and lime leaf mirrors the citrusy chermoula marinade and watermelon salsa. A bright, racy match for a vibrant dish.

Braised Short Rib

★ Catena Malbec or Old Ghost Zinfandel

The Malbec is an inspired match — the dish is finished with a Malbec beef jus, making it an obvious pairing. Old Ghost Zin is a bold, smoky alternative.

Cauliflower Steak

★ JSL Lorraine Chardonnay or Rippey Grenache

Soft Chardonnay complements the plantain purée and chimichurri. Grenache adds a sun-soaked, peppery dimension if guests want a red.

DESSERTS

Hibiscus Tropical Pavlova

★ McBride Sister Grand Rosé

The sparkling rosé's strawberry and raspberry notes echo the tropical fruit and hibiscus. A celebratory, beautiful match.

Caye Lime Pie

★ Black Girl Magic Riesling or L'Hoste Chardonnay Champagne

The Riesling's citrus sweetness and tang mirrors the lime and condensed milk. A crisp Champagne cuts through the richness of the creamy pie.

Chocolate Torte

★ Old Ghost Zinfandel

Bold Zinfandel's blackberry jam and mocha notes are a classic match for rich dark chocolate. The peanut butter orange ice cream loves the jammy fruit.