

BREAKFAST MENU

TAQUITOS BREAKFAST **V** 14 USD / 28 BZ

Homemade Fry jack filled with scrambled eggs, refried beans, Pico de Gallo and sour cream.

OMELETTE **V/GF** 18 USD / 36 BZ

Two scrambled eggs stuffed with Swiss cheese served with tomato sauce, black beans, plantains served with homemade bread or corn tortilla.

PRANA MAYA BREAKFAST **GF** 21 USD / 42 BZ

Two fried eggs served with tomato Chirmol, grilled bacon, grilled sausage, black beans, waffle honey fruit served with homemade bread or corn tortillas.

FRENCH TOAST 14 USD / 28 BZ

Soft white bread dipped in milk, egg, cinnamon and brown sugar, grilled to golden brown and served with red pepper and blackberry honey butter and fresh fruits.

BELGIAN WAFFLE **V** 15 USD / 30 BZ

Thick and light Belgian waffle, topped with powdered sugar served with honey or maple syrup and fresh fruits.

SKINNY BREAKFAST **V** 14 USD / 28 BZ

Homemade granola, fresh seasonal fruit and Greek yogurt.

CONTINENTAL **V** 13 USD / 26 BZ

Seasonal fruits, granola & Greek yogurt, home-made breads, jam, butter. Served with fresh juice, coffee and black tea.

SIDES

BACON SLICES 7 USD / 14 BZ

HAM SLICES 6 USD / 12 BZ

SAUSAGE 6 USD / 12BZ

BASKET OF FRESHLY

BAKED BREAKFAST BREADS 8 USD / 16 BZ

Ask Your Server for the Fresh Juice and Smoothie Menu

Coffee, Decaffeinated Coffee, Cappuccino, Espresso and Hot Teas are Available



PRANA MAYA
ISLAND RESORT

LUNCH

PRANA MAYA TACO SUPREME

Three corn or flour tortillas filled with your choice of Chicken/ Fish/ Pork or Shrimp topped with cheddar cheese, shredded lettuce, tomatoes and sour cream.

Served with homemade coleslaw.

CHICKEN 23 USD / 46 BZ FISH 29 USD / 58 BZ
SHRIMP 28 USD / 56 BZ COMBO 32 USD / 64 BZ

SIRLOIN CHEESEBURGER 22 USD / 44 BZ

Quarter-pound of aged Sirloin Steak patty served with cheddar cheese, crispy bacon, organic lettuce, caramelized onion, fresh tomato and homemade jalapeño mayo, served with French fries.

ITALIAN CHICKEN SANDWICH 25 USD / 50 BZ

Freshly baked Ciabatta bread served with grilled chicken breast, pesto, pepperoncini mayo, melted mozzarella cheese and served with deep fried zucchini sticks.

CATCH OF THE DAY BURGER 28 USD / 56 BZ

Grilled fish fillet served with cheddar cheese, crispy bacon, organic lettuce, fresh tomato and homemade jalapeño mayo, served with French fries.

FISH & CHIPS 22 USD / 44 BZ

Delicate crusted fish strips served with French fries & homemade tartar sauce.

THAI SALAD V 18 USD / 36 BZ

Mix of fresh organic lettuce, whole peanuts, roasted pineapple and sesame seeds served with peanut and tamarind dressing.

Add: Chicken- 10 USD / 20 BZ Shrimp- 20 USD / 40 BZ

CAESAR SALAD V 14 USD / 28 BZ

Hearts of Romaine lettuce, homemade Caesar dressing, croutons and parmesan cheese.

Add: Chicken 10 USD / 20 BZ Shrimp 20 USD / 40 BZ

PRANA CHEF'S SALAD V/GF 18 USD / 36 BZ

Fresh organic arugula, romaine lettuce with shredded cheeses, hard boiled eggs, purple onions, thinly sliced ham, chicken and bacon crumbles.

CARIBBEAN FRESH SHRIMP OR FISH CEVICHE 24 USD / 48 BZ

Fresh seafood cooked in lime juice, Worcestershire sauce, sesame oil, virgin olive oil and Pico de Gallo.

Selection of Non-Alcoholic or Alcoholic Beverages Available
from the Bar Menu



PRANA MAYA
ISLAND RESORT

DINNER

APPETIZERS

SOUP OF THE DAY **V** 18 USD / 36 BZ

Ask Your Server for Today's Fresh Selection

CONCH CARPACCIO **GF** 22 USD / 44 BZ

Thin layers of fresh sea Conch dressed with lime juice, extra virgin olive oil, roasted sesame oil, capers and tamarind.

TENDERLOIN CARPACCIO **GF** 28 USD / 56 BZ

Thin layers of tenderloin dressed with lime juice, extra virgin olive oil and capers.

ROASTED BONE MARROW **GF** 56 USD / 112 BZ

Roasted bone marrow served with garlic butter and white wine sauce, served with crostini.

GREEN SALAD **V/GF** 13 USD / 26 BZ

Fresh mix of lettuce, cherry tomatoes, shallots, roasted bell peppers and homemade Dijon mustard dressing

Add: Chicken 10 USD / 20 BZ Shrimp 20 USD / 40 BZ

SHRIMP OR LOBSTER TEMPURA

A delicate crispy tempura wrapped around fresh sea shrimp or lobster served on a mirror of tamarind and soy sauce dressed with wasabi and homemade chipotle mayo.

Shrimp 36 USD / 72 BZ Lobster 55 USD / 110 BZ



PRANA MAYA
ISLAND RESORT

ENTRÉE

PRANA CHEF'S SALAD V/GF 18 USD / 36 BZ

Fresh organic arugula, romaine lettuce with shredded cheeses, hard boiled eggs, purple onions, thinly sliced ham, chicken and bacon crumbles.

HOMEMADE RAVIOLI OF THE DAY V 28 USD / 56 BZ

Artisanal fresh pasta stuffed with fresh vegetables, served with creamy and white wine sauce.

Add: Shrimp 30 USD / 60 BZ Lobster 32 USD / 64 BZ

TAGLIATELLE AND PESTO 22 USD / 44 BZ

Artisanal fresh pasta served with homemade pesto, sun dried tomatoes, mushrooms and Parmesan.

Add: Chicken 10 USD / 20 BZ Shrimp 20 USD / 40 BZ

HOMEMADE PAPPARDELLE AND WHOLE LOBSTER 78 USD / 156 BZ

Two pounds of poached lobster in white wine, fresh herbs and butter, served over homemade creamy pappardelle topped with Parmigiano Reggiano cheese.

CARIBBEAN MANGO CHICKEN 28 USD / 56 BZ

Chicken, mango and habanero sauce served with coconut white rice and sauteed organic vegetables.

ROASTED DUCK BREAST 49 USD / 98 BZ

Roasted duck breast served with a reduction of red wine infused blueberries, mashed potatoes and butter lettuce.

PRANA MAYA STEAK GF 59 USD / 118 BZ

Grilled five-pepper crust imported tenderloin served with creamy chard and roasted cherry tomatoes.

TOMAHAWK STEAK GF 85 USD / 170 BZ

Grilled tomahawk steak served with homemade chimichurri, roasted garlic, asparagus, roasted tomatoes and a stuffed potato with sour cream and Argentinian chorizo.

CAULIFLOWER STEAK V/GF 26 USD / 52 BZ

Grilled cauliflower with garlic butter, rosemary and white wine served with creamy chard and roasted tomatoes.

GRILLED CATCH OF THE DAY GF 26 USD / 52 BZ

Grilled fish served over homemade mashed potatoes, bell pepper and tomato chutney and Cobanero chili honey sauce.

LIGHT BITES

FISH & CHIPS 18 USD / 36 BZ

Delicate crusted fish strips served with French fries & homemade tartar sauce.

CARIBBEAN FRESH SHRIMP OR FISH CEVICHE 24 USD / 48 BZ

Fresh seafood cooked in lime juice, Worcestershire sauce, sesame oil, virgin olive oil and Pico de Gallo.

GUACAMOLE 16 USD / 32 BZ

Freshly mashed avocado, Pico de Gallo, served with corn tortilla chips.

CHIPS & SALSA 12 USD / 24 BZ

Homemade salsa served with fried corn tortillas.

CHICKEN WINGS 28 USD / 56 BZ

Eight fried chicken wings served with tamarind sauce with French fries or vegetable sticks.

CHICKEN FINGERS 16 USD / 32 BZ

Golden chicken fingers served with French fries.

Light Bites Available at The Bar and Pool Only

Wine and PMIR Crafted Cocktail List Available