

Summer Dinner

APPETIZERS

Tostadas

Crispy fried corn tortillas topped with shredded chicken, queso fresco, pico de gallo and drizzled with lime crema

16USD/32BZ

Coconut Curry Soup

Coconut milk, onions, bell pepper, curry and served with corn tortilla

15USD/30BZ

Watermelon Arugula Salad

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

22USD/44BZ

ENTRÉES

Seafood Chef Special of the Day

Chef specialty

Market Price

Fettuccine & Tomato Basil

Homemade fettuccine pasta served with tomato and basil sauce

Add: Chicken 10USD/20BZ Shrimp 20USD/40BZ Fish 15USD/30BZ

19USD/38BZ

Caribbean Mango Chicken

Grilled chicken breast with a mango and habanero sauce, served with coconut white rice and sautéed organic vegetables

28USD/56BZ

Local Ribeye Steak

Served with Prana Maya house-made steak sauce, garlic mashed potatoes and a garden salad

55USD/110BZ

VEGETARIAN ENTRÉES

Cauliflower, Black Bean Tacos with Tamarindo Sauce

Roasted cauliflower florets with house seasoning, served with black beans on a corn tortilla topped with mango salsa and sour cream

21USD/42BZ

Three Bean Quinoa Salad

Red, white and black beans tossed with quinoa, roasted tomatoes arugula and cucumber

28USD/56BZ

Vegetable Lasagna with Bechamel Sauce

Served with assorted grilled vegetables cooked with minced garlic and sweet basil topped with bechamel sauce, mozzarella, ricotta cheese hand-squeezed key lime juice, cream, and fresh lime zest

28USD/56BZ



PRANA MAYA
ISLAND RESORT

Summer Dinner

DESSERTS

Belizean Cacao Tart

15USD/30BZ

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

Key Lime Pie

15USD/30BZ

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

Affogato

26USD/56BZ

Coffee based dessert made with a shot of espresso, vanilla ice cream and choice of Baileys or Kahlua

Summer Dinner

APPETIZERS

Dobladas de Chorizo 18USD/34BZ
Homemade corn tortillas filled with ground chorizo, onions, cilantro, tomato and avocado sliced with a red tomato sauce

Corn Tortilla Soup 15USD/30BZ
Corn tortillas, smoked bacon bits, spices and queso fresco

Caribbean Salad 18USD/36BZ
Mixed greens, organic cucumbers, tomatoes, mango, pineapple, red onion and topped with a homemade citrus vinaigrette
Add: Chicken 10USD/20BZ Shrimp 20USD/40BZ Fish 15USD/30BZ

ENTRÉES

Seafood Chef Special of the Day Market Price
Chef specialty

Shrimp Creole 34USD/68BZ
Sea shrimp cooked with organic tomatoes, onions, bell peppers, yellow ginger, white wine served with coconut white rice and assorted roasted vegetables

Grilled Local Bone-in Pork Chops 36USD/72BZ
Grilled pork chops served with sweet potato mash, sautéed vegetables and served with papaya chutney

Whole Red Snapper 40USD/80BZ
Whole deep fried red snapper, mango salsa, rice and beans, and potato salad

VEGETARIAN ENTRÉES

Cauliflower, Black Bean Tacos with Tamarindo Sauce 21USD/42BZ
Roasted cauliflower florets with house seasoning, served with black beans on a corn tortilla topped with mango salsa and sour cream

Three Bean Quinoa Salad 28USD/56BZ
Red, white and black beans tossed with quinoa, roasted tomatoes arugula and cucumber

Vegetable Lasagna with Bechamel Sauce 28USD/56BZ
Served with assorted grilled vegetables cooked with minced garlic and sweet basil topped with bechamel sauce, mozzarella, ricotta cheese



PRANA MAYA
ISLAND RESORT

Summer Dinner

DESSERTS

Banana Flambé

15USD/30BZ

Local banana flambe with raw Belizean sugar served with vanilla ice cream and topped with local infused rum

Coconut Tart

15USD/30BZ

Homemade coconut tart topped with whipped cream and toasted coconut flakes

Fruit Panna Cotta

15USD/30BZ

A silky delicate dessert made of cream, sugar and gelatin, flavored with ginger and local passion fruit



PRANA MAYA
ISLAND RESORT

Summer Dinner

APPETIZERS

Seafood Fritters

28USD/56BZ

Deep fried seasonal seafood with lobster, fish or shrimp, served with a sweet and sour chili sauce. Please inquire for available options

Gazpacho

15USD/30BZ

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

Tostones of the Day

22USD/44BZ

Homemade mash plantain tostones served with roasted garlic aioli sauce, chicken, shrimp or fish. Please inquire about available options

ENTRÉES

Seafood Chef Special of the Day

Market Price

Chef specialty

Linguini Basil Pesto

19USD/38BZ

Pasta made with cherry tomatoes, basil, garlic and pesto topped with parmigiano reggiano

Add: Chicken 10USD/20BZ Shrimp 20USD/40BZ Fish 15USD/30BZ

Mole Chicken

28USD/56BZ

Chicken leg and quarter with chiles, chocolate, pumpkin seeds and coriander served with assorted vegetables and rice and beans

Tomahawk Steak

85USD/170BZ

Grilled tomahawk steak served with homemade chimichurri, roasted garlic, asparagus, roasted tomatoes, and butter baked potatoes

VEGETARIAN ENTRÉES

Cauliflower, Black Bean Tacos with Tamarindo Sauce

21USD/42BZ

Roasted cauliflower florets with house seasoning, served with black beans on a corn tortilla topped with mango salsa and sour cream

Three Bean Quinoa Salad

28USD/56BZ

Red, white and black beans tossed with quinoa, roasted tomatoes arugula and cucumber

Vegetable Lasagna with Bechamel Sauce

28USD/56BZ

Served with assorted grilled vegetables cooked with minced garlic and sweet basil topped with bechamel sauce, mozzarella, ricotta cheese



PRANA MAYA
ISLAND RESORT

Summer Dinner

DESSERTS

Pineapple Crème Brulée

15USD/30BZ

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

Chocolate Mousse with Cinnamon Chile Sugar

15USD/30BZ

Homemade coconut tart topped with whipped cream and toasted coconut flakes

Rum and Raisin Tart

15USD/30BZ

A crisp, buttery pastry crust filled with raisins soaked in Belizean Dark Rum with a locally sourced Cacao chocolate filling. Served with vanilla ice cream