

## *Appetizers*

### ***Hidden Treasure Coconut Shrimp***

*Deep Fried layered with fresh coconut flakes and served with a homemade Creole sauce*

\$19

### ***Pollo Enchilado***

*Slices of boneless breast, crusted with black pepper corns, fennel seed, sautéed in olive oil and served with chilled fruit salsa*

\$14

### ***Shrimp cocktail***

*Caribbean shrimp cocktail with our special tomato sauce and Island spices*

\$18

### ***Conch Chowder***

*Rich, tick and tasty blend of spices and vegetables along with chopped conch, potatoes and bacon*

\$14

### ***Seafood ceviche***

*Fresh chopped seafood and spices mixed with lime juice and other secret ingredients a combination of shrimp, lobster and fish served with homemade tortilla chips*

\$24

## *Salads*

### ***Fresh Garden Green salad***

*Fresh tossed salad greens including onions, sweet peppers, tomatoes and choice of Mango, Balsamic or Italian dressing*

\$18

### ***Spinach & Fetta Salad***

*Fresh spinach, diced tomato, bacon & feta cheese with a balsamic vinagrette*

\$14

*Prices subject to 10% GST*

***Caesar Salad***

*Crisp romaine lettuce, parmesan cheese, anchovies, garlic croutons and creamy Caesar dressing*

\$16

***Lobster Salad***

*Fresh lettuce and seasonal vegetables topped with grilled lobster served with a choice of Mango, Balsamic or Italian Dressing*

\$18

***Entrées***

***Coconut breaded chicken breast***

*Slender marinated chicken breast deep fried served with an orange ginger sauce*

\$26

***Mojarra a La Lamanai***

*Fresh snapper fillet seasoned with Mayan spices wrapped and cooked in a banana leaf*

\$29

***Butterfly lobster (when available)***

*Lobster tail meat cooked in a rich garlic lemon sauce*

\$54

***Belizean Seafood Sere***

*Seafood combination in rich coconut chowder with Mayan flavors*

\$25

***Filete a la Costena***

*Snapper or grouper seasoned and grilled, poached in wine, lemon, capers, topped with an herb cream sauce.*

\$25

***Caribbean Shrimp***

*Sautéed in olive oil with Belizean spices and a dash of ginger and basil*

\$35

*Prices subject to 10% GST*

***Blackened Fish***

*Fresh Fish fillet marinated in cayenne lime juice, olive oil, balsamic vinegar and Italian season*

\$29

***T-bone steak***

*12oz aged beef char grilled and served with a tropical steak sauce topped with bell peppers and onions*

\$38

***Lamb chops***

*Roasted with spaetzli, wild mushrooms and Madeira wine*

\$35

***Spare buhurie***

*Tender ribs marinated with traditional Garifuna Secret Spices grilled to perfection and glazed with pineapple or papaya BBQ sauce*

\$29

***El Pollo Brujo***

*Grilled smoked Mexican style chicken served with pico de gallo, homemade corn tortillas and a tomato sauce*

\$22

***Achiote rubbed chicken***

*A quarter of a chicken seasoned with Original Belizean Spices and roasted to perfection and topped with a creamy butter sauce*

\$20

***Pasta primavera***

*Pasta with tomatoes, olives, eggplant, fresh herbs and roasted garlic*

\$19

*All entrees are served with steamed veggies and your choice of coconut white rice, rice & Beans or potatoes.*

*Prices subject to 10% GST*

## *Desserts*

*Belizean bread pudding*

\$7

*Hot chocolate cake*

\$9

*Caye lime pie*

\$8

*Cheese cake*

\$9

*Banana tea bread*

\$8

*Coconut pie*

\$8

*Local ice cream in assorted flavors*

\$7

## *Liquid Desserts*

### *Chocolate martini*

*Sky vodka, white crème de cacao, garnish with chocolate kiss, and powdered cocoa*

### *Banana creamsicle*

*Bombay gin, crème de banana, a ripe banana, blended with ice and combined with sprite*

### *Mudslide*

*Absolute vodka, Bailey's Irish Cream, and kahula blended with ice*

### *Toasted Almond*

*Kahula, Amaretto de Sarano, cream and nutmeg blended with ice*

*Prices subject to 10% GST*