

# Antojitos

## (Appetizers)

### *Pumpkin Cream*

USD \$8.00

*Homemade cream soup made from fresh pumpkin with herbs & spices to taste, served with bread and cheese.*

### *Ajiaco Soup*

USD \$11.00

*This Colombian soup features chicken, corn, capers, crème fraiche, cilantro and potatoes.*

### *Colombian Style Seafood Ceviche (Spicy)*

USD \$ 12.00

*Mixed seafood marinated classic style served chilled with cilantro, onions and peppers, served in a fresh lightly spicy tomato sauce.*

### *Crab Croquetas (Spicy)*

USD \$ 8.00

*Golden brown crusted crab fritters served with a garlic dip.*

### *Patacon con Camaron*

USD \$8.00

*Fried mashed green plantain, served as a perfect complement to a filling of shrimp in our red salsa Caribeña topped with melted cheese.*

### *Fried Arepitas*

USD \$ 6.00

*Try our Venezuelan Fried corn cakes served with a creamy spread.*

### *Chorizo al Vino*

USD \$8.00

*Colombian sausage bites in red Spanish wine sauce.*

### *Empanaditas Criollas*

USD \$6.00

*Three mini fried turnovers of ground beef served with our homemade pico sauce.*

### *Tropical House Salad*

USD \$10.00

*Seasonal greens with local goat cheese, walnuts served with our homemade honey dressing & bread.*

Government tax included. Gratuity is not included.

# Platos Principales

(Main Course)

## **Chicken Entrees**

*Calypso Curry Chicken (Spicy)* USD\$ 18.50

*Tasty boneless chicken pieces marinated in Caribbean and curry spices with a touch of cream served with rice and vegetables.*

*Quesadilla Mexicana* USD\$ 18.00

*Toasted flour tortilla stuffed with grilled chicken topped with cheese, served with a side of guacamole, sour cream, salsa, salad and beans.*

*Chicken Santiago* USD\$ 20.00

*Grilled chicken breast on a bed of spinach & mushrooms served with classic mashed potatoes and a refreshing cilantro and sweet pepper sauce with a blend of melted cheese.*

*Bloody Mary (Spicy)* USD\$ 17.00

*Watch how we turn the popular cocktail into yummy spicy pasta made with fresh tomatoes, celery, Tabasco sauce, vodka and parmesan cheese served over penne pasta.*

## **Vegetarian Entrees**

*Rasta Pasta* USD\$ 17.00

*Seasonal vegetables tossed with Pasta in a creole light cream sauce topped with parmesan cheese.*

*Veggie Quesadilla* USD\$17.00

*Toasted flour tortilla stuffed with assorted vegetables topped with cheese, served with a side of guacamole, sour cream, salsa, salad and beans.*

Government tax included. Gratuity is not included.

# Platos Principales

(Main Course)

## **Seafood Entrees**

*Coco Loco Shrimps* USD\$ 20.00

*Seasoned shrimps & vegetables flambéed in a creamy coconut sauce served with your choice of side order.*

*Camarones al Ajillo* USD\$ 20.00

*Sautéed shrimps tossed in a garlic butter sauce served with your choice of side order.*

*Seafood Fiesta with Colombian Cumbia* USD\$ 25.00

*South American style oven baked casserole with fresh fish and shrimps served with your choice of side order.*

*Paradise Shrimp Pasta* USD\$19.00

*Tropical pasta tossed with sautéed shrimps and a tropical cream sauce served with parmesan cheese and bread.*

*Creamy Margarita* USD\$ 18.00

*Sliced smoked salmon in a delicate creamy champagne sauce over pasta, served with bread and parmesan cheese.*

*Taste d 'island Life -Catch of the Day* USD\$19.00

*Fresh catch of the day topped with our light lemon butter sauce served with a polenta slice and your choice of side order.*

Government tax included. Gratuity is not included.

## **Platos Principales (Main Course)**

### **Beef & Pork Entrees**

*The Favorite* USD\$ 25.00

Grilled beef tenderloin topped with crispy bacon & fried yucca served with our demi glace sauce and your choice of side order.

*Kabritu Stoba* USD\$ 17.50

Tender local goat meat cooked Bone-in, stewed in our house blend of spices, served with your choice of side order.

*Beef Tenderloin Emincé* USD\$ 20.00

A French inspired dish of thinly sliced beef tenderloin pieces sautéed in butter and vegetables then flambéed in red wine sauce and cream, served with your choice of side order.

*Caribbean Porkloin* USD\$ 20.00

The pan juices from this roasted pork loin create an incredible sauce for drizzling over the meat. served with your choice of side order.

*Green Pepper Rumba Beef* USD\$25.00

Beef tenderloin served with our green pepper corn sauce and your choice of side order.

### **Los Favoritos Del Chef (Chef Suggestions)**

*Fish & Shrimp Panaché* USD\$ 25.00

Fresh catch of the day topped with grilled shrimps coated with a combination of two sauces: our house creole sauce and a white cream sauce, served with your choice of side order.

*Triple Island Pinchos* USD\$ 20.00

Marinated shrimp, chicken & beef kebabs, skewered with fresh peppers and onions served with your choice of side order.

*The Local Market Platter* USD\$25.00

Try this local experience combo of fresh catch of the day served with stewed Bone-in goat meat and your choice of side order.

*Fish Picante (Spicy)* USD\$ 20.00

Grilled fish with our spicy tomato and garlic based sofrito sauce, served with your choice of side order.

# Acompañamientos

(Side Orders)

*-Rice – Rice of the Day - French Fries - Mashed Potatoes - Potato fritters-  
-Country Potatoes - Seasonal Vegetables - Garden Salad-*

## Dulcitos

(Desserts)

*Parchita Delight* USD\$ 7.75

*Two layers chiffon cake layered with a passion fruit and vanilla pastry cream, coated with a passion fruit glaze.*

*Quesillo* USD\$ 5.00

*Try our caramel flan! A custard dessert coated with caramel syrup.*

*Tres Leches* USD \$ 5.50

*Our "Three Milk Cake" is a sponge cake soaked in three types of milk topped with cinnamon.*

*Oe La la Chocolate Specialty* USD\$ 7.75

*Warm chocolate brownie served with vanilla ice cream & whipped cream.*

*Tropical Cheese Cake* USD\$7.75

*Traditional cheesecake dessert topped with a seasonal fruit coulis.*

*Ice Cream* USD\$ 5.50

*Ask your waiter for our ice cream assortment.*

**Our emphasis is to serve our customers the best and freshest products possible. Unfortunately, these products are not always available on the island. We apologize if certain dishes are not available.**

**Menu items and Prices subject to change.**

**Government tax included. Gratuity is not included.**