

DINNER MENU

APPETIZERS

BEEF TENDERLOIN CARPACCIO 12

WITH PARMESAN CHEESE, TRUFFLE
MAYONNAISE, PINE-NUTS AND CAPERS

ARUBAN FUNCHI FRIES 5

FRIED CHEESE POLENTA STICKS SERVED WITH
SPICY PAPAYA MAYO AND PICO DE GALLO

FOCACCIA 5

WITH AIOLI AND OLIVE TAPENADE

PUMPKIN SOUP 7

WITH CREAM AND BACON CRUMBLES ON THE SIDE

CAESAR SALAD 9

ROMAINE AND ICEBERG LETTUCE IN CAESAR
DRESSING TOPPED WITH CROUTONS, PARMESAN
CHEESE AND ANCHOVIES

WITH CHICKEN 13

WITH SHRIMPS 14

PULLED PORK SALAD 9

WITH A MIX OF GREENS, TOMATO,
PICKLED ONIONS, CORN AND
HOMEMADE HONEY MUSTARD DRESSING

MAIN COURSES

KESHI YENA

LOCAL DISH WITH SEASONED GROUND BEEF, CHICKEN,
PEPPERS, ONION, RAISINS, CASHEWS, GREEN OLIVES,
TOPPED WITH GOUDA CHEESE

VEGETARIAN WITH MEAT 14 15

KARNI STOBA 13

ARUBAN BEEF STEW WITH VEGETABLES,
SPICES AND HERBS

SPARE RIBS 19

RIBS MARINATED IN OUR HOMEMADE
SPECIAL CASIBARI MARINADE

HALF RACK 24

FULL RACK 26

STEAK 20

7 OZ TENDERLOIN STEAK WITH CHIMICHURRI

CARIBBEAN FISH 20

PAN FRIED FISH FILET SERVED WITH PICO DE GALLO

ALL MAIN COURSES ABOVE ARE SERVED WITH STIR FRY VEGETABLES
AND TWO SIDES. CHOOSE BETWEEN: FRENCH FRIES, COLESLAW,
CORN ON THE COB, POTATO CROQUETTE OR RICE



HAMBURGER 10

HOMEMADE 6 OZ PATTY SERVED ON A BREAD BUN,
TOPPED WITH GOUDA CHEESE, ONION, TOMATO,
LETTUCE, PICKLES AND COLESLAW SERVED
WITH FRENCH FRIES

VEGETARIAN BURGER 11

HOMEMADE BREADED BLACK BEAN PATTY SERVED
ON A BREAD BUN WITH FRENCH FRIES

NACHOS 9

WITH MOZZARELLA- AND GOUDA CHEESE,
JALAPEÑOS, CORN, BELL PEPPER, PICO DE GALLO
AND SOUR CREAM

WITH CHICKEN OR PULLED-PORK 12.50



PRICES ARE IN USD AND INCLUDING SALES TAX. WE DO NOT CHARGE GRATUITY.
ADDITIONAL TIPS ARE AT YOUR OWN DISCRETION.