

APPETIZERS

DUTCH-STYLE BITTERBALLEN - 16.00

Golden Dutch-style croquettes filled with savory plant-based 'beef' potato ragout, Dijon mustard sauce

CALAMARI ISLAND CRUNCH - 17.00

Tender squid rings coated in a crispy crust, with spicy papaya aioli, lemon


HOT HONEY WINGS - 19.50

Chicken wings marinated in hot honey sriracha, dusted with sesame seeds, celery sticks, house ranch dressing

HORIZONS NACHO PLATTER - 18.00

Tortilla chips loaded with black beans, charred corn, guacamole, pico de gallo, jalapeños, cilantro, house 'sunset sauces' and beyond meat chilli

FLATBREADS

*Our artisan flatbreads are topped with fresh arugula,
Dijon truffle cashew sauce 
balsamic glaze and your choice of*

Dairy-free cheese  or Traditional Mozzarella

MARGHERITA - 19

Artisan flatbread topped with marinara sauce, cherry tomatoes & basil

TRUFFLE MUSHROOM - 20

Artisan flatbread topped with caramelized onions roasted local mushrooms, garlic chips

SOUPS, SALADS & MORE

CREAMY PUMPKIN SOUP - 13.00

Our signature soup made of creamy local Aruban calabaza squash purée, coconut milk, black bean coulis

FRENCH ONION SOUP - 14.00

Traditional caramelized onion soup simmered in beef broth, toasted bread, melted Gouda cheese

CAESAR SALAD - 15.00

Crisp romaine, grated Parmesan, house croutons, creamy Caesar dressing

CARIBBEAN COBB SALAD - 16.00

Chopped romaine, ripe avocado, sweet plantains, cherry tomatoes, cucumber slices, black bean grilled pineapple salsa, red onion, tortilla strips, cilantro lime vinaigrette

Add Grilled Chicken - 10.00 

Add Jerk Spiced Tofu - 7.00  

Add Shrimp - 11.00 

KESHI YENA QUESADILLA - 20.50

A fusion of our iconic Aruban keshi yena, chicken dish with melted cheese, wrapped in a warm flour tortilla, guacamole, sour cream, pico de gallo

SHRIMP TEMPURA TACO - 21.50

Tempura shrimp with caramelized onions, slaw, arugula in a flour tortilla drizzled with spicy papaya aioli

DUTCH BURGER - 23.00

Beef patty, gouda cheese, sautéed mushrooms, lettuce, tomato, onion, pickles, house bbq sauce, served with French fries


Swap for Beyond Meat patty 

Swap for dairy-free cheese 




 Vegan

 Gluten Free

 Contains Nuts

All prices in US Dollars. Cashless payments only. We accommodate dietary restrictions upon request.
Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness.
www.horizonsaruba.com

ENTREES


Main courses are served with one choice of French fries, roasted potatoes, coconut rice or side salad 


	SMALL	REGULAR
CHICKEN SATAY   Colorful stir-fried vegetables tossed in a rich creamy peanut sauce, pickled Indonesian-style salad, crispy cassava chips and a touch of spicy chili sambal Substitute Chicken Satay for Tofu Satay 	23.50	35.00
BBQ BABY BACK RIBS  Slow-cooked pork ribs glazed in a house-made rum BBQ sauce, grilled corn, charred broccoli, pickled onions for a smokey-sweet finish	26.50	37.50
FILET MIGNON OSCAR  Seared filet mignon topped with succulent lump crab, draped in a creamy mustard-cognac sauce, over roasted asparagus	38.00	53.00
KIBBELING AMSTERDAM Crispy battered white fish bites, served with house tartar sauce, served with fresh rocket salad. A Dutch street food favorite	22.50	33.50
GRILLED TUSCAN SALMON  Herb-marinated salmon filet, flame-grilled, garlic herb sour cream sautéed spinach.	25.00	35.00
HALIBUT PROVENÇAL  Delicately seared halibut served with tender asparagus, white wine saffron sauce	---	36.00
GRILL MASTER LATINO PLATTER  Trio of grilled beef tenderloin, Argentinian chorizo, grilled chicken breast, grilled corn, zucchini, chimichurri and house-made rum BBQ sauce	---	45.00
SUN-KISSED SUMMER PASTA   Fusilli pasta tossed with lemon-garlic olive oil, cherry tomatoes, asparagus, zucchini, charred corn, sun-dried tomatoes, truffle Dijon cashew sauce.	---	23.50
Your choice of Parmesan cheese or Dairy free Parmesan cheese  Add Corn fed chicken breast - 13  Add Beyond meat chili - 13 		

DESSERTS

CRÈME BRÛLÉE - 14.50  Vanilla custard topped with caramelized sugar	KEY LIME PIE - 15.50  Creamy classic in a graham cracker crust
WARM FUDGE BROWNIE - 16.50   Served warm with a drizzle of dark chocolate, a scoop of caramel ice cream	DAME BLANCHE - 15.00 Vanilla ice cream, hot chocolate sauce, whipped cream.

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