



# PERGOLAS

RESTAURANT

## APPETIZERS

### Beef Carpaccio | \$15

Thinly sliced, tender beef served with a vibrant hibiscus gastrique, shaved Parmesan, crisp kale and spinach. A sophisticated harmony of bold acidity, umami, and delicate texture.

### Rib Eye Aguachile | \$22

Thinly sliced rib eye marinated in a vibrant aguachile of grape juice, lime, soy, and Worcestershire sauce. Served with fresh cucumber, creamy avocado, jalapeños, crispy fried onions, and cilantro. 

### Tuna Tartare | \$15

Delicate hand-cut tuna atop forbidden black rice, layered with crisp cucumber and sweet caramelized onions, finished with a house-made ponzu sauce. Served with artisan wonton chips for the perfect balance of flavor and texture.

### Crispy Rice | \$15.00

Golden crispy rice topped with your choice of fresh marinated tuna or salmon, creamy avocado, and a delicate sweet chili vinaigrette. A harmonious blend of texture and flavor in every bite.

### Fried Shrimp Dumplings | \$12

Crispy golden dumplings filled with a Thai island-inspired shrimp pâté, complemented by a smooth avocado mousse and finished with a drizzle of sweet chili vinaigrette. A vibrant fusion of bold flavors and delicate textures.

### Asian PorkBelly | \$15

7 oz of succulent pork belly, perfectly fried and served on skewers, drizzled with a rich peanut sauce and finished with fresh green onions and toasted sesame seeds.

### Rainbow Carrots | \$12

Rainbow-glazed carrots delicately arranged over a silky blend of Philadelphia cream cheese, Greek yogurt, and lime, finished with a vibrant gremolata and drizzled with balsamic reduction. 

### Mediterranean Meze Platter | \$23

An inviting spread designed for sharing, featuring creamy hummus, tangy tzatziki, crisp falafel, marinated olives, fresh tabbouleh, a smoky roasted chili dip, and warm pita bread. 

## SALADS

### Caribbean Quinoa Salad | \$18

A vibrant superfood medley featuring nutrient-rich quinoa, grilled chicken, and savory portobello mushrooms, paired with cherry tomatoes, red onion, and a light olive oil dressing. Finished with crumbled feta. 

### Burrata Salad | \$22

Creamy burrata nestled atop a bed of nutrient-rich kale, arugula and earthy portobello mushrooms, accented by juicy cherry tomatoes and finished with a delicate balsamic vinaigrette. 

### Roasted Apple Salad | \$16

Lightly caramelized roasted apples combined with fresh blueberries, crisp kale and spinach, and tangy pickled onions. Finished with a delicate passion fruit vinaigrette and a sprinkle of feta. 

## SOUPS

### Tortilla Soup | \$12

A comforting blend of rich tomato broth with crispy tortilla chips, creamy avocado, Honduran grated cheese, fresh cream, and cilantro.

*Add Shredded Chicken for \$4*

### Seafood Bisque | 25

A creamy shrimp bisque with clams, lobster tail, mussels, and shrimp, served with rice and crispy cassava bread. A comforting and flavorful taste of the sea.

### Marinera Soup | \$22

A rich fish broth infused with coconut milk, featuring tender conch, shrimp, and crispy fried fish. Served with yuca and malanga root for a hearty, earthy base, and accompanied by golden tostones for a perfect Caribbean touch.

Taxes and service not included.



Any allergies please inform your waiter.

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## PASTAS

### Grilled Chicken Alfredo | \$18

Linguini tossed in a silky parmesan butter emulsion, topped with tender grilled chicken breast. A comforting classic elevated with rich flavor and simple elegance.

### Shrimp Scampi | \$23

Linguini tossed with sautéed shrimp in a delicate garlic butter and white wine sauce, accented with fresh parsley and a hint of red pepper flakes.

A timeless Italian favorite. 

### Wild Mushroom & Spinach Ravioli | \$22

Delicate handmade ravioli filled with a savory blend of wild mushrooms, fresh spinach, and creamy feta cheese. Finished with a velvety pistachio pesto cream sauce that adds a rich, aromatic depth to every bite. 

### Portobello Risotto | \$22

Creamy Arborio rice slowly simmered in a savory vegetable broth, infused with earthy portobello mushrooms and finished with parmesan and a touch of fresh herbs. 

### Lobster Risotto | \$27

Creamy saffron-infused risotto layered with tender lobster and finished with a smooth garlic sauce and aged Parmesan.

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## PIZZAS

### Alfredo Gambore \$24

Hand-stretched Neapolitan dough topped with succulent shrimp, creamy Alfredo sauce, parmesan, and melted mozzarella.

### Pepperoni | \$18

Hand-stretched Neapolitan dough, this artisanal pizza features a rich Pomodoro sauce, layered with spicy pepperoni and melted pepper jack cheese. 

### Meat Lovers | \$20

Hand-stretched Neapolitan dough topped with a savory medley of premium meats — crispy bacon, salami, pepperoni, smoked ham, and bold Honduran chorizo — complemented by sweet bell peppers and caramelized onions.

### Chicken BBQ Pizza | \$22

Hand-stretched Neapolitan dough topped with smoky grilled chicken, crispy bacon, sweet grilled pineapple, and melted pepper jack cheese. A delicious balance of smoky, savory, and tropical flavors. 

### Arugula & Prosciutto Pizza | \$24

Hand-stretched Neapolitan dough topped with peppery arugula, delicate prosciutto, sun-dried tomatoes, and a harmonious blend of provolone and mozzarella cheeses. Finished with a drizzle of rich balsamic glaze for a perfect balance of savory and sweet.

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## ENTREES

### Grilled Portobello Mushroom | \$23

Marinated and grilled portobello mushroom cooked in a rich red wine and garlic reduction. Served alongside tender asparagus and baby smashed potatoes with a golden Parmesan crust, creating a harmonious blend of earthy and savory flavors. 

### Grilled Broccoli Steak | \$20

Thick-cut broccoli steak, expertly grilled and paired with a smoky roasted chili dip and a bright cilantro salad. A vibrant and flavorful plant-based dish with a perfect balance of smoky heat and fresh herbs. 

### Braised Short Ribs | \$30

Slow-cooked short ribs in a rich red wine and tomato cream sauce, served with jasmine rice and warm pita bread.

### Grilled Lamb Chops | \$35

Tender lamb chops grilled to perfection, served with creamy mashed potatoes and glazed heirloom carrots, topped with a rich demi-glace sauce.

### USDA Angus Rib Eye | \$49

A 16 oz premium USDA Angus rib eye, expertly grilled to enhance its rich marbling and bold flavor. Served with creamy corn grits and charred broccoli for a refined balance of comfort and sophistication.

### Steak and Frites | \$30

An 8 oz USDA skirt steak, grilled to perfection and served with golden, hand-cut fries.

### Tenderloin in Pepper Sauce | \$26

An 8 oz tenderloin paired with creamy mashed potatoes, crispy fried Brussels sprouts, and crumbled feta cheese.

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## ENTREES

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### Surf and Turf | \$38

A classic pairing of an 8 oz tender beef filet and a 5 oz lobster tail, both expertly grilled to highlight their natural flavors. Served with creamy mashed potatoes, charred broccoli, and roasted cherry tomatoes

### Caribbean Fish | \$25

Fresh red snapper delicately wrapped in plantain leaves and gently steamed to preserve its natural flavor. Served with a zesty lemon garlic sauce, traditional rice and beans, and crispy tostones.

### Ceviche Las Verandas | \$22

Succulent poached shrimp marinated in a vibrant leche de tigre enriched with coconut cream, fresh pineapple, and a touch of sriracha. 

### Grilled Salmon | \$27

Perfectly grilled salmon fillet served over creamy mashed potatoes, accompanied by sautéed spinach, pickled red onion, and crisp green apple. Finished with a sweet chili glaze for a harmonious blend of savory, tangy, and subtly spicy notes.

### Coconut Curry Shrimp | \$26

Jumbo shrimp simmered in a rich and creamy coconut curry sauce, served alongside fragrant jasmine rice and warm naan bread.

### Whole Fried Snapper | \$23

Golden whole snapper fried to perfection, served with traditional rice and beans, crunchy plantain chips, and tangy pickled onions.

### Mahi Mahi with Pistachio Crust | \$25

Pan-seared Mahi Mahi encrusted with toasted pistachios, served over creamy mashed potatoes, accompanied by tender asparagus and finished with a classic meunière sauce.

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## HANDHELDS

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### Portobello Mushroom Burger | \$23

A hearty grilled Portobello mushroom cap stuffed with melted mozzarella, roasted spinach, and sun-dried tomatoes, nestled in freshly baked brioche. 

### Las Verandas Burger | \$20

A juicy 6 oz Angus beef patty nestled in a freshly baked brioche bun, topped with crispy bacon, melted American cheese, crisp pickles, fresh lettuce, and ripe tomato. Accompanied by house fries.

### Steak Burger | \$25

A succulent 7 oz tenderloin patty served on a freshly baked brioche bun, topped with creamy blue cheese sauce and melted pepper jack cheese. Accompanied by house fries.

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## KIDS MENU

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### Chicken Fingers | \$12

Crispy golden chicken tenders served with seasoned fries and a side of honey mustard.

### Mac & Cheese | \$10

Creamy, house-made macaroni and cheese with a rich blend of melted cheeses.

### Mozzarella Sticks | \$8

Crispy fried mozzarella served with a side of warm marinara sauce.

### Mini Burger | \$10

Juicy mini beef burger served with golden fries — a classic favorite in a smaller size.



Taxes and service not included. Any allergies please inform your waiter.

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## DESSERTS

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### Red Wine Poached Pear | \$6

Poached pear in spiced red wine, served with a silky mascarpone cream—elegant, fragrant, and perfectly balanced.

### Lemon Custard Cannoli | \$5

Crisp, house-made cannoli shells filled with a smooth lemon custard cream, finished with pistachio crumble and a scoop of vanilla ice cream.

### Corn Cheesecake | \$5

A smooth corn-infused cheesecake layered with bright lemon custard cream, finished with caramelized popcorn for a touch of crunch and sweetness.

### Dubai Cheesecake | \$5

Oreo cookie crust layered with pistachio cream and classic cheesecake, finished with a rich chocolate ganache and a silky dulce de leche mousse.

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## BEVERAGES

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### Soft drinks and Refreshers

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Strawberry Lemonade | \$4  
Mint Lemonade | \$4  
Coconut Lemonade | \$4  
Seasonal Fruit Fresh Juices | \$4

Sodas | \$3  
Water | \$3

### Sparkling Water

San Pellegrino 1000ml \$10

### Mocktails

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### Sandía Splash | \$5

A bright, bubbly mix of red berries, fresh watermelon, tonic, and sparkling water — crisp, fruity, and alcohol-free refreshment.

### Pine & Herb | \$5

A refreshing blend of ripe pineapple and rosemary, topped with sparkling water — a crisp, herbal twist on tropical refreshment.

### Beet Rush | \$5

An energizing blend of fresh beetroot, grapefruit juice, and mint — earthy, citrusy, and refreshingly bold.

### Virgin Island | \$5

A creamy tropical blend of passionfruit, coconut milk, and a touch of honey — smooth, exotic, and island-sweet without the alcohol.

### Beer and Wine

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Local Beer | \$4  
Imported Beer | \$5  
Craft Beer | \$6  
House Wine (red or white) | \$8  
Mimosa | \$8

### Hot Drinks

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Americano | \$4  
Latte | \$5  
Capuchino | \$5  
Green Matcha | \$7  
Pink Matcha | \$7  
Ask your waiter for any special order!

### Tea Infusion

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Earl Grey | \$4.50  
Wild Berries | \$4.50  
Raspberry | \$4.50  
Green Tea | \$4.50  
Chai | \$4.50



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