





This menu is available from 12 noon till 5:00 pm

EMPANADAS	11	CALAMARI	13
Homemade pastries, beef stuffing pico de gallo		Golden fried squid marinara sauce	
CHICKPEA TORTILLA ROLL UPS 	10	CHICKEN WINGS	15
Sesame chickpea salad crispy lettuce plant based mayonnaise soft tortilla mango salsa		Served with blue cheese dip choice of honey BBQ, sweet chili or sriracha	
BALCHI PISCA	13	CHICKEN TENDERS	14
Authentic Aruban fish fritters shredded fish a blend of local flavors with spicy papaya dip		Crispy golden brown chicken tenders served with honey mustard dip	
SOUP OF THE DAY	7.50	SAMOSAS 	12
Ask your waiter for the soup of the day		Golden crispy fried vegetable stuffing pico de gallo	

Fresh Salads


	Small	Large		Small	Large
TRADITIONAL CAESAR SALAD 	7	10	COBB SALAD (Vegan on Request) 	9	13
Romain lettuce garlic croutons parmesan cheese traditional homemade dressing			Mixed lettuce tomato shaved almonds boiled egg avocado blue cheese olives carrots ranch dressing		
ARUGULA BLUEBERRY 	11	15	THAI RICE NOODLE SALAD 	8	11
Refreshing arugula lettuce fresh blueberries cherry tomato walnuts goat cheese honey dressing			Mixed lettuce rice noodles orange mango carrots cherry tomato sesame soy ginger dressing		

Salad Upgrades:

Grilled Chicken Breast	7	Scoop of Tuna Salad	6	Sesame Chickpea Salad	5
Beef Tenderloin Strips	9	Pan-fried Grouper	8	Grilled Tofu	6
Grilled Shrimp	8	Marinated Tuna (^)	9	Grilled Vegan Fish	9

Our Burgers ^

We cook our burgers as per FDA above 160F (above Medium)

CHEESEBURGER	15
Juicy grilled beef burger melted Gouda cheese lettuce tomato onion pickles fries	
MUSHROOM BACON & CHEESEBURGER	18
Grilled burger lettuce tomato bacon pickles onions mushrooms melted Gouda cheese fries	
VEGAN BURGER 	18
Plant based hamburger lettuce tomato fries	


Substitute French Fries for sweet potato fries for \$2 extra.

CHEF'S SPECIAL!

MANGO SALMON BURGER 17

Homemade salmon patty | lettuce | tomato | fries

Chefs Having Fun


CHICKEN SATE	19
Grilled chicken skewers peanut sauce fries	
ARUBAN FISH TACO (vegan on request)	20
Golden pan-fried grouper tortilla pico de gallo crisp lettuce sliced avocado	
CHEESE QUESADILLA 	12
Flour tortilla pico de gallo sour cream guacamole cheddar	
ADD: chicken 7 shrimp 7 beef 8	

Sandwiches or Wraps

Choice between a whole wheat or white bun or have it wrapped in a Spinach Flour Tortilla




CAPRESE (vegan on request) 	13
Pesto sliced tomato arugula mozzarella cheese	
CARIBBEAN BBQ CHICKEN	18
BBQ boneless chicken breast lettuce red onion tomato fresh pineapple cheddar cheese	
HEALTHY TUNA SALAD	13
Lettuce tuna salad tomato mozzarella cucumber	
PHILLY STEAK SANDWICH	20
Thinly sliced beef tenderloin roasted bell pepper onion sautéed mushrooms melted cheese	
HOTDOG	13
Kosher beef franks sauerkraut sweet relish fries	

Poké Bowls

Avocado mango wakame seaweed flavored rice carrot cabbage cucumber sesame seeds ginger edamame sesame-ginger soy sauce	
VEGAN DELIGHT TOFU BOWL 	15
INDONESIAN CHICKEN BOWL	19
Served with peanut sauce	
SESAME TUNA BOWL (^)	20
SPICY COCONUT CURRY SHRIMP BOWL	19
SEARED BEEF TENDERLOIN BOWL	20

Dessert

HOME-MADE KEY LIME PIE 	9	TROPICAL FRUIT PLATE SORBET 	11
			4

 = Gluten Free  = Vegetarian  = Vegan

Please let your waiter know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Our prices are in US \$ and include 7% Government Tax | A 15% Service Charge will be added on your bill. The service charge is distributed amongst the staff on a point basis and becomes part of the server's salary. **Additional Gratuities are always appreciated!** **March 6, 2025**

Happy Hour ▪ Daily 5-7pm

CARIBBEAN CLASSICS 12.00

Various flavors available such as Lime, Strawberry
Banana and Mango

- Margarita** Cuervo Tequila ▪ triple sec ▪ sweet & sour mix ▪ optional salt
- Mojito:** Nicaraguan Flor de Caña rum ▪ Lime ▪ Mint ▪ Soda water
- Pina Colada:** Flor de Caña Rum ▪ mix of Pineapple ▪ Coconut Cream
- Daiquiri:** Flor de Caña rum ▪ Lime juice ▪ simple syrup

MANCHEBO SPECIALS 12.00

- Nacio Smiles**
Amaretto ▪ Peach Schnapps ▪ Banana Liqueur ▪ Fruit Juice
- Manchebo Breeze**
Absolut Vodka ▪ Malibu ▪ Peach Schnapps ▪ pineapple juice

MANCHOMANGO®

We are sorry ▪ it's a secret

- ARUBA ARIBA**
Flor de Caña Rum ▪ Vodka ▪ Crème de Banana ▪ Aruban CoeiCoei

NUTTY MONKEY

Rum ▪ Amaretto ▪ Banana Liqueur ▪ Banana

HIGH OCTANE!!! 13.00

- PEGA Special:** Vodka ▪ Blue Curacao ▪ Tripple Sec ▪ Ponche Crema ▪ Cocunut Cream
- LA BOMBA:** Flor de Caña rum ▪ Vodka ▪ Gin ▪ Tequila ▪ Sour Apple ▪ Pineapple Juice
- BLUE ICE TEA:** Flor de Caña rum ▪ Vodka ▪ Gin ▪ Blue Curacao ▪ Pineapple Juice ▪ Sprite
- LONG ISLAND:** Flor de Caña rum ▪ Vodka ▪ Gin ▪ Tequila ▪ Dry Orange
- FREUDIAN SLIP:** Flor de Caña rum ▪ Vodka ▪ Triple Sec ▪ Peach Schnapps ▪ Banana Liqueur ▪ Fruit Juice ▪ Floater of 151 rum

Smoothies & Milkshakes 7.50

vanilla ▪ chocolate ▪ strawberry ▪ banana ▪ peach ▪ passion fruit ▪ mango ▪ pina colada

Spiked Shakes 10

- Baby Cake:** absolute vanilla ▪ Frangelico liquor
- Bananacker:** captain Morgan ▪ banana liquor
- The Buzz:** vodka ▪ chocolate liquor
- Chocothunder:** chocolate liquor ▪ Irish liquor

BEERS

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|---------------|--------------------------|-------|
| ARUBA | Balashi | 7.00 |
| | Chill | 7.00 |
| | Magic Mango | 7.00 |
| Netherlands | Amstel Bright ▪ Heineken | 8.00 |
| Mexico | Corona/ Modelo | 10.00 |
| USA | Coors Light | 10.00 |
| | Bucket of Balashi | 35.00 |
| | Bucket of Chill | 35.00 |
| | Bucket of Magic Mango | 35.00 |
| Non-alcoholic | Heineken 0% | 6.00 |

LIQUORS

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|---------------------|----------|---|
| Drambuie | Scotland | 8 |
| Baileys | Ireland | 9 |
| Amaretto di Saronno | Italy | 9 |
| Cointreau | France | 8 |

RUM

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| Flor de Caña 12 years | Nicaragua | 10 |
| Flor de Caña 18 years | Nicaragua | 12 |
| Bacardi | Puerto Rico | 9 |
| Brugal 1888 | Dominican Rep | 12 |

VODKA

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| Absolut | Sweden | 9 |
| Tito's | USA | 10 |
| Grey Goose | France | 11 |
| Ketel One | Netherlands | 11 |

SCOTCH & BOURBON

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|---------------|-------------------|----------|----|
| Dewar's | White label | Scotland | 9 |
| Chivas | 12 years | Scotland | 9 |
| Jack Daniels | Tennessee | USA | 10 |
| Evan Williams | Kentucky Straight | USA | 8 |

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| Tanqueray | Scotland | 9 |
| Bombay Sapphire | England | 10 |

SPARKLING ▪ WHITE ▪ BLUSH

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| Sparkling Da Luca Prosecco DOC ▪ Sicily ▪ Italy | 11 |
| Sparkling Undurraga Brut ▪ Central Valley, Chile | 10 |
| Freixenet cordon negro rose cava Spain | 12 |
| Pinot Grigio Pasqua ▪ Venice ▪ Italy | 10 |
| Chardonnay Tussock ▪ France | 10 |
| M de Minuty,Provence ▪ France | 11 |
| Matua Sauvignon Blanc ▪ New Zealand | 12 |

RED WINES

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| Pinot Noir ▪ Principato, Italy | 10 |
| Cabernet Sauvignon ▪ Bernard Magrez ▪ Languedoc, FR | 10 |