

APPETIZERS

DUTCH-STYLE BITTERBALLEN - 12.50

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

CALAMARI ISLAND CRUNCH - 14.50

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

HOT HONEY WINGS - 16.50

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

HORIZONS NACHO PLATTER - 16.50

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 

Traditional Mozzarella

MARGHERITA - 17

Artisan flatbread topped with marinara sauce, cherry tomatoes and basil

TRUFFLE MUSHROOM - 18

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

SOUPS, SALADS & MORE

CREAMY PUMPKIN SOUP - 12.50

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

FRENCH ONION SOUP - 13.50

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

CAESAR SALAD - 13.50

Crisp romaine, grated parmesan, house croutons, creamy dressing

CARIBBEAN COBB SALAD - 14.50

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 - 8.75 

Add Jerk Spiced Tofu - 5.50  

Add Shrimp - 10 

KESHI YENA QUESADILLA - 18.50

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

SHRIMP TEMPURA TACO - 19.50

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

DUTCH BURGER - 21.50

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 |
|---|-------|---------|
| TOFU PEANUT SATAY STIR-FRY    | 21.50 | --- |
| 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 Tofu Satay for Marinated Chicken Skewer | 21.50 | 31.50 |
| BBQ BABY BACK RIBS  | 24.00 | 34.00 |
| Slow-cooked pork ribs glazed in a house-made rum BBQ sauce, served with grilled corn, charred broccoli, and pickled onions for a smokey-sweet finish | | |
| FILET MIGNON OSCAR  | 34.00 | 48.00 |
| Seared filet mignon topped with succulent lump crab, draped in a creamy mustard-cognac sauce and served over roasted asparagus | | |
| KIBBELING AMSTERDAM | 20.50 | 30.50 |
| Crispy battered white fish bites, served with house tartar sauce, and fresh rocket salad. A Dutch street food favorite | | |
| GRILLED TUSCAN SALMON  | 22.00 | 32.00 |
| Herb-marinated salmon filet, flame-grilled served with garlic herb sour cream sautéed spinach. Mediterranean-inspired | | |
| HALIBUT PROVENÇAL  | --- | 33.00 |
| Delicately seared halibut served with tender asparagus and finished with a fragrant white wine saffron sauce | | |
| GRILL MASTER LATINO PLATTER  | --- | 41.00 |
| Trio of grilled beef tenderloin, Argentinian chorizo, grilled chicken breast, grilled corn, zucchini, and finished with chimichurri and house-made rum BBQ sauce | | |
| SUN-KISSED SUMMER PASTA   | --- | 21.50 |
| Fusilli pasta tossed with lemon-garlic olive oil, cherry tomatoes, asparagus, zucchini, charred corn, sun-dried tomatoes, truffle Dijon cashew sauce. Your choice of | | |
| Parmesan cheese | | |
| Dairy free Parmesan cheese  | | |
| Add Corn fed chicken breast - 12 | | |
| Add Beyond meat chili - 12  | | |

DESSERTS

CRÈME BRÛLÉE - 13

Vanilla custard topped with caramelized sugar

WARM FUDGE BROWNIE - 15

Served warm with a drizzle of dark chocolate and a scoop of caramel ice cream

KEY LIME PIE - 14

Creamy classic in a graham cracker crust

COCO DUSHI GELATO - 15

Coconut gelato in a coconut shell, flambé local rum