



P E R G O L A S

R E S T A U R A N T

APPETIZERS

Beef Carpaccio | \$16

Hibiscus gastric | parmesan cheese | kale | spinach
| red onion

Conch Carpaccio | \$16

Passion fruit vinaigrette | shallots | cilantro | capers

Beetroot Carpaccio | \$12

Tangerine | peach vinaigrette | capers | pistachio
| crutons

Tuna Tartare | \$15

Forbidden black rice | cucumber | caramelized onions
ponzu sauce | wonton chips

Crispy Rice | \$17

Crispy rice | fresh marinated tuna or salmon | avocado
sweet chili sauce

Fried Shrimp Dumplings | \$12

Thai island fusion shrimp pate | avocado mousse |
sweet chili vinaigrette

Crispy Shrimp | \$15

Bacon wrapped shrimp | mango chutney

Fried Pork Belly | \$15

Crispy pork belly | smoked pineapple habanero sauce

Beetroot Hummus | \$10

Grill corn | pistachios | Naan bread

Grilled Ratatouille | \$12

Pesto vinaigrette | grilled zucchini | grilled portobello
grilled tomato

SALADS

Caribbean Quinoa Salad | \$18

Quinoa | portobello mushrooms | grilled chicken |
cherry tomatoes | olive oil | red onion | Feta cheese

Burrata Salad | \$22

Burrata | kale | portobello mushrooms | cherry
tomatoes | balsamic vinaigrette

Prosciutto Salad | \$18

Roasted peaches | kale | cherry tomatoes | pistachios |
burrata cheese | balsamic reduction

Roasted Apple Salad | \$18

Blueberries | feta cheese | kale | spinach | pickle onion |
passion fruit vinaigrette

SOUPS

Broccoli Cream | \$15

Croutons | saffron oil

Seafood Bisque | \$25

Shrimp bisque | clams | lobster tail | mussels | shrimp |
rice | cassava bread

Island Conch Soup | \$20

Island recipe | coconut milk | conch | yuca | cilantro

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



PASTA & RICE

Grilled Chicken Alfredo | \$18

Linguini | grilled chicken breast | emulsified butter |
parmesan cheese

Shrimp Scampi | \$22

Shrimp | garlic butter | white wine | fresh parsley | red
pepper flakes

Short Rib Ravioli | \$30

Blue cheese sauce | walnuts | slow cooked short rib

Portobello Risotto | \$25

Portobello | spinach | parmesan cheese | white wine |
focaccia bread

Scallop Risotto | \$28

Scallops | parmesan cheese | white wine | focaccia bread
| creamy garlic sauce

PIZZA

Alfredo Gambore | \$24

Neapolitan dough | shrimp | parmesan cheese |
Alfredo sauce | mozzarella

Pepperoni | \$18

Neapolitan dough | Pomodoro sauce | pepperoni | pepper
jack cheese

Meat Lovers | \$20

Neapolitan dough | Bacon | salami | pepperoni | smoked
ham | bell peppers | onion

Chicken BBQ | \$22

Neapolitan dough | grilled chicken | grilled pineapple |
homemade BBQ sauce | Pepper Jack cheese.

ENTREES

Roasted Cabbage | \$19

Corn grits | parmesan cheese | gremolata

Steak Cauliflower | \$19

Spicy marinated steak | beetroot hummus | grilled corn |
pistachios

USDA Angus Rib Eye | \$49

16 oz grilled steak | corn grits and charred broccoli

Steak and Frites | \$30

8onz USDA skirt steak | homemade fries

Tenderloin in Pepper Sauce | \$26

8oz tenderloin | mashed potatoes | feta cheese | grilled
portobello | smoked bell pepper sauce

Surf and Turf | \$38

8onz beef filet | 8oz lobster tail | grilled broccoli | grilled
cherry tomatoes | mashed potatoes

Caribbean Fish | \$25

Plantain leaves wrapped red snapper | lemon garlic sauce
| tostones | rice and beans

Ceviche Las Verandas | \$20

Boiled shrimp | pineapple | leche de tigre with coconut
cream | sriracha.

Grilled Salmon | \$26

Mashed potatoes | grilled spinach | pickle onion | green
apple | sweet chili sauce

Coconut Curry Shrimp | \$26

Creamy coconut curry | jumbo shrimp | jazmin rice | Naan
bread

Whole Fried Snapper | \$22

Rice and beans | plantain chips | pickled onion | garlic
lemon sauce

HANDHELDS

Buffalo Chicken Burger | \$19

Fried crispy chicken | buffalo sauce | lettuce | ranch
sauce

Las Verandas Burger | \$20

Fresh baked brioche | 6 onz angus patty | american
cheese | pickles | lettuce | tomato

Spicy Surf and Turf | \$23

Fresh baked brioche | 6 onz angus patty | chipotle sauce
shrimp | pepper jack cheese.

Steak Burger | \$23

Fresh baked brioche | 6 onz tenderloin | blue cheese
sauce | crispy potato | pepper jack cheese.



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HANDHELDS

Skirt Steak Tacos | \$18

Grilled USDA angus skirt | guacamole | corn tortillas | caribbean pickle

Pork Belly Tacos | \$20

Tamarind sauce | corn tortillas | honduran grated cheese

Lobster Tacos | \$23

Sour guacamole | pickle onion | chipotle sauce | corn tortillas

Chicken Wings | \$16

Tossed with your choice of buffalo or bbq sauce | carrots | celery | ranch dressing

KIDS MENU

Chicken Fingers | \$10

Fries | Honey Mustard

Mozzarella Sticks | \$8

Marinara sauce

Mac and cheese | \$10

Homemade style

Mini Burger | \$8

With french fries

DESSERTS

Dessert of the Day | \$5

Tiramisu | \$6

Pistachio Cheesecake | \$6

Matcha Cake | \$6

Chocolate coconut panna cotta | \$6

BEVERAGES

NON ALCOHOLIC

Hot Drinks

Americano | \$4

Latte | \$5

Capuchino | \$5

Vanilla Latte | \$7

Caramel Latte | \$7

Caramel Mocha Latte | \$8

Honey Latte | \$6

Ice Latte | \$5

Espresso | \$3

Espresso Doble | \$5

Hot Chocolate | \$5

Macchiato | \$5

Caramel Machiatto | \$6

Green Matcha | \$7

Pink Matcha | \$7

Tea Infusion

Earl Grey | \$4.50

Wild Berries | \$4.50

Raspberry | \$4.50

Green Tea | \$4.50

Chai | \$4.50

Fresh Juices

Watermelon | \$4

Melon Pinapple | \$4

Papaya | \$4

Green Juice | \$4

Sodas & Water

Sodas | \$3

Bottled Water | \$3

ALCOHOLIC DRINKS

Beer and Wine

Local Beer | \$3

Imported Beer | \$5

Craft Beer | \$6

House Wine (red or white) | \$8

Rum

Flor de Cana 12 | \$9

Flor de Caña 18 | \$12

Zacapa 23 años | \$12

Zacapa XO | \$18

Ron Botran 18 | \$10

Tequila

1800 Reposado | \$15

1800 Cristalino Anejo | \$14

1800 Blanco | \$12

Don Julio Reposado | \$15

Don Julio Blanco | \$13

Patron Silver | \$12

Patron Reposado | \$12

Vodka

Grey Goose | \$9

Absolut | \$6

Whisky

Macallan Quest | \$18

JW Double Black | \$10

JW Black Label | \$9

Chivas Regal 18 | \$15

Chivas Regal 12 | \$9

Buchanan's 12 | \$12

Digestivos

Amaretto Disaronno | \$9

Kahlua | \$6

Baileys | \$6



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PERGOLAS

RESTAURANT

BREAKFAST

Pancakes | \$9.00

Golden brown pancakes | syrup | seasonal fruit

Honduras Baleadas | \$10

Chorizo | two scrambled eggs | fried beans | avocado | white cheese | flour tortillas

Breakfast Croissant | \$10

Daily baked butter croissant | scrambled eggs | smoked ham | melted american cheese | roasted greek potato hash

Pesto Croissant | \$10

Daily baked butter croissant | scrambled eggs | cherry tomatoes | cream cheese | pesto sauce | fruit salad.

All american breakfast | \$12

Two eggs your way | bacon | roasted greek potato hash

Classic Honduras Breakfast | \$12

Chorizo | two eggs your way | fried beans | avocado | white cheese | plantain | sour cream

Omelette \$12

Choose your ingredients:

Ham | mushrooms | spinach | Pepper Jack cheese | peppers | grilled tomatoes.

Choose your side:

fried beans | roasted greek potato hash |

French Toast | \$12

Fresh baked brioche | syrup | berries

Healthy Toast | \$13

Wholemeal bread | guacamole | mushrooms | cherry tomatoes | poached eggs | spinach sauce

Eggs Benedict | \$13

Canadian bacon | poached eggs | homemade muffin hollandaise sauce | roasted greek potato hash

Scandinavian Muffin | \$14

Smoked salmon | scrambled eggs | homemade muffin | creme cheese | cucumber

Croque Madame | \$14

Fresh baked brioche | virginia ham | bacon | provolone cheese | pepperjack cheese | fried eggs, parmesan sauce.

Shakshuka | \$12

Dice potatoes | cauliflower | tomato sauce | pepper flakes | parsley | ginger | fried eggs

Chicken Chilaquiles | \$13

Tortilla chips | fried beans | avocado | honduran cheese | pickle onion | roasted sauce | fried eggs | shredded chicken

Breakfast Tacos | \$15

Fresh tortilla | pepperjack cheese | tenderloin | fried egg | roasted sauce | pickle onion.

SMOOTHIES

Tropical Green Boost | \$7

Banana, spinach, pineapple, chia, coconut or almond milk and avocado.

Berry Beet Boost | \$7

Mixed berries, raspberries, milk, ginger, beet, spinach, greek yogurt.

Citrus Passion Boost | \$7

Green apple, orange juice, yogurt, honey, grinded coconut, oatmeal and passion fruit.

Veggie Zest Boost | \$7

Cucumber, celery, parsley, carrots, orange juice and honey.

FRESH JUICES , HOT & COLD DRINKS

Watermelon | \$4
Melon Pineapple | \$4
Papaya | \$4
Green Juice | \$4

COFFEE

Espresso | \$3
Espresso Doble | \$5
Americano | \$4
Latte | \$5
Capuchino | \$5

Vanilla Latte | \$7
Caramel Latte | \$7
Ice Latte | \$5
Green Matcha | \$7
Pink Matcha | \$7

TEA INFUSION

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



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PERGOLAS
RESTAURANT

Mixology

& COCKTAILS



Zacapa Sour | \$15

23 year Zacapa rum, orange juice, lime juice, egg whites and bitter.

Crime Passion | \$13

Ron Flor de Caña, malibu, passion fruit juice, lime juice, and mint leaves.

BlueBerry Tequila Sour | \$13

Tequila, Malibu, blueberry syrup, pineapple juice, lime juice egg whites and bitter

Tropical Maracuya | \$13

Passion fruit, simple syrup, lime juice, campari and dark rum.

Ginger Mojito | \$13

Coconut Rum, mint, ginger syrup, lime juice.

Spicy Margarita | \$13

Tequila, triple sec, jalapeno syrup, tajin.

Palapa Margarita | \$13

Gifti, triple sec, lime juice and simple syrup

Carbon Paloma | \$13

Tequila, activated charcoal, grapefruit juice, lime juice, simple syrup.

Lychee Martini | \$15

Martini extra dry, vodka, lyche.

Espresso Martini | \$13

Vodka, kahlua and coffee espresso, simple syrup.

Cosmo Bisco | \$13

Vodka Titos, hibiscus juice, triple sec, lime juice

Tamarindo Margarita | \$13

Tequila, simple syrup, triple sec, tamarind extract, lime.

Classics

Negroni | \$15

Manhattan | \$15

Red Sangria | \$10

White Sangria | \$10

Cosmopolitan | \$12

Carajillo | \$12

Aperol Spritz | \$12

Pina Colada | \$10

Margarita Clasica | \$10

Mimosa | \$8

Classic Mojito | \$8

Martini Dry | \$8

Strawberry Daiquiri | \$8



PERGOLAS
RESTAURANT

HEALTHY BOWLS

Mediterranean Steak Bowl | \$24.00

Grilled tenderloin, beetroot hummus, tzatziki, lettuce, cherry tomatoes, feta cheese, red onion, and pita bread.

Salmon Yaki Bowl | \$24.00

Grilled Salmon, kale, cucumber, spinach, roasted apple, roasted pineapple, pickle onion, feta cheese, pecans and sweet chilli vinaigrette.

Quinoa Bowl | \$18.00

Chickpeas, portobello mushrooms, pickle onion, fresh cheese, avocado, cucumber, lettuce and passionfruit vinaigrette

Verandas Egg Bowl | \$16.00

Lettuce, cherry tomatoes, pico de gallo, roasted sweet bell peppers, pistachios, cucumber, sesame seeds and chipotle sauce.

Chicken Tex-Mex Bowl | \$18.00

Jazmin rice, grilled chicken breast, black beans, pico de gallo, cherry tomatoes, corn, avocado, cilantro avocado dressing.

Shrimp Rice Bowl | \$22.00

Jazmin rice, jumbo grilled shrimp, pickle onion, avocado, cherry tomatoes, sesame seed, and chipotle sauce.



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