

BAR & GRILL















Tiradito de Chillo \$16: Red snapper Ceviche, red onions, aji, cilantro, and lime juice

Quesadilla de Longaniza \$14: Local Longaniza sausage, Monterrey Jack cheese, jalapeño sour cream, and salsa

Beer Mussels \$10: Steamed mussel, beer, garlic and red onions

Sorullitos \$10: Fried corn sticks, sofrito salsa, queso fresco and mayo ketchup

Coconut Shrimp \$18: Mango- pineapple chutney

SALADS & SANDWICHES

Grilled chicken \$10: Grilled shrimp \$12

Garden Salad \$12: Lemon Dijon vinaigrette, plantain croutons, and queso fresco

Seafood Salad \$26: Octopus, Shrimp, cilantro vinaigrette, peppers, onions, tomato

Island Fruit Salad \$14: Assorted tropical fruits, berries, honey, and mint.

Island Smash Burger \$16: Double beef burger, Monterrey Jack cheese, and pimiento remoulade

Chipotle Chicken Wrap \$16: Grilled chicken breast, shaved iceberg lettuce, bean salad, chipotle ranch on a grilled tortilla wrap

Arepas de Lechon \$17: Traditional local arepas stuffed with BBQ pork, cilantro and coleslaw, served with fries

Choripan \$16: Grilled Argentinian chorizo, "pan de medianoche" (sweet bread), and chimichurri sauce served with fries

BORI-POKE BOWLS

Churrasco \$18: Grilled skirt steak, rice, sweet plantains, avocado, and sweet soy

Ahi Tataki \$18: Tuna tataki, rice, edamame salsa, plantain croutons, sweet soy, and spicy mayo

Chicken Katsu \$17: Thin breaded chicken breast, rice, sweet plantains, black bean salad, sweet soy, and spicy mayo ketchup

ISLAND PLATES

Chicharrones de Pescado \$20: Fried grouper filets and chips with culantro tartare

Arroz Con Coco \$29: Lobster, shrimp, fish, all cooked with rice in a Caribbean coconut stock

Pinchos de Pollo \$18: Jerk-seasoned chicken kebabs, served with fries

Catch of the Day MP \$25:



Cheese Burger, FFs \$10

Chicken Tenders, FF's \$10

Beef Hot Dog, FF's \$9

DESSERT

Guava Cheese Cake \$10 Cream cheese

Flan de Coco \$10: Traditional vanilla and coconut custard flan with caramel