

# PERGOLAS

RESTAURANT

## Menu



### Appetizers

#### Octopus Carpaccio | \$16

Tamarind vinaigrette | balsamic caviar | avocado | parmesan cheese | cassava bread

#### Conch Carpaccio | \$14

Passion fruit vinaigrette | shallots | cilantro | capers

#### Tuna Tartare | \$15

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

#### Fried Shrimp Dumplings | \$12

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

#### Crispy Shrimp | \$15

Bacon wrapped shrimp | mango chutney

#### Tuna Tostadas | \$14

Corn tostadas | fresh tuna | mayo chipotle

### Salads

#### Seafood Bisque | \$25

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

### Pasta

#### Ñoquis | \$18

Homemade ñoquis | tomato basil sauce | mushrooms and parmesan cheese.

#### Beetroot Hummus | \$10

Grilled corn | pistachios | Naan bread

#### Grilled Ratatouille | \$12

Pesto vinaigrette | grilled zucchini | grilled portobello | grilled tomato

#### Ceviche | \$20

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

#### Chicken Wings | \$16

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

#### Caribbean Quinoa Salad | \$18

Quinoa | portobello mushrooms | grilled chicken | cherry tomatoes | olive oil

#### Burrata Salad | \$22

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

#### Island Conch Soup | \$20

Island recipe | coconut milk | conch | yuca | cilantro

#### 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

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

## Pizzas

### **Hawaiana** | \$16

Neapolitan dough | ham | grilled pineapple | mozzarella

### **Pepperoni** | \$18

Neapolitan dough | Pomodoro sauce | pepperoni | pepper jack cheese

### **Meat Lovers** | \$20

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

### **Beef and Caramelized Onions** | \$22

Neapolitan dough | Tenderloin stripes | caramelized onions | cherry tomatoes | balsamic reduction

## Entrees

### **Steak Cauliflower** | \$19

Spicy marinated steak | beetroot hummus | grilled corn | pistachios

### **Steak and Frites** | \$30

8 oz USDA skirt steak | truffle fries.

### **Surf and Turf** | \$38

8 oz. beef filet | 5 oz. lobster tail | zucchini and carrot ribbons | mashed potatoes

### **Glazed Pork Belly** | \$28

Crispy pork belly | tamarind sauce | cauliflower puree | grilled tomato.

### **Caribbean Fish** | \$25

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

### **Nikkei Salmon** | \$26

Cauliflower rice | beetroot | grilled salmon | nikkei sauce.

### **Ocean Octopus** | \$34

Seared octopus | curry potatoes and mushrooms

### **Coconut Curry Shrimp** | \$26

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

### **Spinach Lobster** | \$32

Lobster Tail | spinach sauce | potato dauphinoise | mushrooms | beetroot

### **Whole Fried Snapper** | \$22

Rice and beans | plantain chips | pickled onion

## Burgers and Tacost

### **Las Verandas Burger** | \$20

Fresh baked brioche | 6 oz. angus patty | american cheese | pickles | bacon | lettuce | tomato

### **Spicy Surf and Turf** | \$25

Fresh baked brioche | 6 oz. angus patty | chipotle sauce | calamari rings | pepper jack cheese.

### **Cajun Style Chicken Burger** | \$19

Fried cajun chicken | buffalo sauce | lettuce | blue cheese dressing

### **Skirt Steak Tacos** | \$18

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

### **Octopus Tacos** | \$25

Pico de gallo | corn tortillas | cilantro mayonnaise | guacamole

### **Pork Belly Tacos** | \$20

Tamarind sauce | corn tortillas | honduran grated cheese

### **Cauliflower Tacos** | \$16

Spicy mayo | red cabbage | corn tortillas

## Kids Menu

**Chicken Fingers** | \$10  
Fries | Honey Mustard

**Mac and cheese** | \$10  
Homemade style

**Mozzarella Sticks** | \$8  
Marinara sauce

**Mini Burger** | \$8  
With french fries

## Desserts

**Dessert of the Day** | \$6

**Tiramisu** | \$7  
Cafe | Cocoa | Mascarpone | Kahlua Liqueur

**Creme Brulee** | \$6

**Pistachio Cheesecake** | \$7

**Senoritas** | \$6  
Puff pastry dough | custard | berries

## Drinks

### 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 Pineapple | \$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

# Mixology

## & COCKTAILS



### **Zacapa Sour** | \$15

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

### **Brandy Sour** | \$15

Brandy Soberano Solera, orange juice, lime juice, egg whites and bitter

### **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

Gifiti, 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.

### **Dareiny Mojito** | \$13

Gifiti | Lime | simple syrup | Mint | ginger syrup

### **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