

All prices in Belize Dollars. \$1 BZ = 50¢ USD. Tax included.

STARTERS AND SMALL PLATES

VEGETARIAN

CHEESE PLATE Four Belizean artisan cheeses, local fruit jams, cassava bread * also available as dessert	\$24
WHOLE ROASTED GARLIC Sweet tomato chutney, french goat cheese, crostini * Order with no cheese for vegan	\$15
ROASTED PUMPKIN-COCONUT-GREEN CHILI SOUP Cilantro-butter toast	\$16
CASSAVA-PLANTAIN GNOCCHI Ricotta, Kale, Tomato	\$22
MUSHROOM ON GOAT CHEESE TOAST Herb Butter Broth	\$19

SALADS

WATERMELON SALAD \$13 * Watermelon, Tomato, Feta Cheese, Mint Syrup, Celery *	CAESAR SALAD \$13 * Homemade caesar dressing, parmesan cheese, garlic croutons *
JICAMA, APPLE & CARROT SALAD \$13 * Citrus-honey dressing *	SALAD TRIO (ANY 3) \$29
VEGGIE CHOP SALAD \$13 * Crisp veggies, black beans, avocado *	

FISH AND SEAFOOD

BACON-WRAPPED GROUPER Coconut-jalapeno reduction, pineapple salsa	\$19
AGUACHILE TOSTONES Seared fish, tostones, spicy avocado puree.	\$18
SHRIMP-STUFFED SQUID Squid, shrimp, bacon, basil, mango-rum-habanero sauce	\$22
SHRIMP FRENCH TOAST Butter, onion & garlic reduction	\$19
LEEK FLAN WITH GRILLED CONCH Braised spinach, anisette cream, bacon syrup, sweet potato chips	\$19
SEAFOOD SAUSAGE Shrimp, fish, coconut-beet puree, herbed cassava, orange syrup	\$18
BLACKENED SEAFOOD AUGRATIN Fish, shrimp, mushroom, cream, cheese, white wine	\$22
LOBSTER BREAD PUDDING Brioche, lobster tail, mushroom, vanilla-brandy bisque	\$24
CEVICHE Seasonal, please ask your server	\$14

OTHER

BRAISED BELIZEAN LAMB Olives, feta, sweet & sour peppers, roasted garlic-eggplant sauce	\$20
HONEY COCONUT RIBS Seared pork ribs, lemongrass sauce, local pasta	\$20

MARTINIS & COCKTAILS
Absolut or Sapphire Martini / \$18
Top Shelf Martini / \$26
Cosmopolitan (Absolut) / \$16
Pineapple Upside Down Cake / \$22
Windex / \$18

MIXED DRINKS
Local Rum & Soda or Juice / \$7
Rum Punch / \$9
Stormy Sunrise / \$7
Mangover / \$16
Berried Treasure / \$18
Dizzy Tiki / \$12
Watermelon & Gin / \$12
Muddled Mind / \$15
Mojito / \$14
Pisco Sour / \$16
House Margarita / \$18

BEER
Belikin, Lighthouse, Stout / \$6
Guinness, Heineken, Landshark / \$8
Amstel Brt, Premium, Presidente / \$7

SOFT DRINKS
Coke, Sprite, Orange, Ginger Ale, Coke Zero, Soda Water, Tonic Water / \$3.50
Lime Juice / \$6
Orange or Watermelon Juice / \$7
Cranberry or Pineapple Juice / \$7

MAYA BEACH HOTEL BISTRO

MAINS

SEAFOOD

NUT ENCRUSTED FISH FILET Peanut, coconut, curried watermelon reduction, mashed potatoes, spicy black beans	SM \$32 REG \$42	Chef Mary Kay Bader Executive Chef John Lee
GRILLED FISH ON SPICY ROASTED VEGETABLES Grilled filet, mushroom, onion, jalapenos, bell pepper, broccoli, zucchini, cilantro chimichurri	\$42	
SEAFOOD & COCONUT CHOWDER Our version of Belizean "Hudut": coconut base, habaneros, fish, shrimp, sweet potato, plantain & tomato pico de gallo * Add lobster for additional \$14	\$44	
SASSY SHRIMP POT Placencia shrimp, tequila-caramelized pineapple, fried banana, baked coconut-curry rice.	SM \$29 REG \$39	
GRILLED MARINATED SHRIMP Placencia shrimp, Caribbean couscous, cucumber sauce, balsamic glazed peanuts	\$39	
LOBSTER GRILLED CHEESE Sandwich with homemade whole wheat bread, lobster tail, cheddar, brie, brunoise, vegetable bisque	\$39	
GRILLED LOBSTER TAIL Half-pound tail, mashed potatoes, honey-pepper vegetable sautee, garlic butter	\$58	

POULTRY AND MEAT

MOJO ROASTED CHICKEN Jerk & honey glaze, cucumber relish, habanero pappardelle, mojo sauce	QTR \$24 HALF \$36
CACAO PORK Extra thick pork chop, cacao spice rub, pan-fried risotto cake, chipotle-papaya-coconut butter	\$49
SLOW COOKED COUNTRY RIB Braised "pork belly style" rib, citrus-soy & star anise rub, sautéed greens, coconut-pineapple broth, hominy croquette	\$43

VEGETARIAN

VEGGIE GRILLED CHEESE Homemade whole wheat, roasted vegetables and mushrooms, cheddar, brie, brunoise, spicy vegetable bisque * Add 4 oz shrimp for additional \$12	\$29
ANGEL HAIR PASTA Garlic, olive oil, pesto, tomatoes, basil spinach, parmesan * Add 6 oz shrimp for \$15 extra	\$28
LAYERED VEGETABLES Roasted potato, sweet potato, onion, eggplant, plantain, celery, tomato vinaigrette, jalapeno-tofu aioli	SM \$25 REG \$35

Wines by the glass change daily.
Please ask your server for tonight's selection, or for the complete list of wines by the bottle.

A word about pricing: Our prices all INCLUDE a 12.5% sales tax.
Our prices DO NOT include service charge or gratuity. Servers do appreciate tips.
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