



Finger Foods

- 🌿 VEGETARIAN FLATBREAD** 9.50
Mozzarella - black olives - red onions
-jalapeños - tomato and basil sauce
- PRIMO PEPPERONI FLATBREAD** 9.50
pepperoni - mozzarella tomato & basil
sauce
- RED SHRIMP (8) WITH SRIRACHA** 19.50
HONEY LIME MAYO
sautéed - shrimp marinated with garlic
chili - fresh herbs
- KING SALMON & MAHI** 18.50
Combination of King Salmon and Mahi
Mahi marinated in lemon oil - onion
capers - tomato topped with roasted
sesame seed served in crispy papadum
bowl
- TUNA TATAKI** 14.50
slightly seared Tuna sprinkled with
sesame seeds - sweet candied ginger
wasabi - wakame - soy sauce
- BEEF YAKITORI** 16.50
USDA beef, skewers, grilled - Teriyaki
glaze
- BITTERBALLEN** 9.50
Dutch hearty beef balls - breaded
deep fried - Dijon mustard
- SLIDER ROLLS (2)**
Choose your style:
BBQ chicken 12.50
Steak & Cheese 14.50
Lobster Salad 19.50
- CHICKEN SATE** 13.50
Marinated grilled chicken - cane sugar
& soy peanut sauce and toasted
coconut
- CHICKEN WINGS** 11.50
deep fried - served with BBQ sauce and
ranch dressing
- 🌿 MINI SPRING ROLLS** 7.95
Home made - vegetarian - chili sauce



Loaded Nachos

- ORIGINAL** 14.50
With Jalapeno - onion - tomato & Cheddar cheese
- CHICKEN** 16.50
Nachos with grilled free range chicken breast with BBQ sauce - Jalapeno onion - chopped tomato Cheddar & Monterey Jack
- CHILI BEEF** 17.50
Nachos topped with ground beef with chili - black beans - tomato & Cheddar cheese
- LOBSTER & LIME** 23.50
Nachos topped with Caribbean lobster marinated in a Margarita mix with Jalapeño - tomato and grated parmesan

Desserts

- DUTCH APPLE PIE** 9.50
vanilla ice cream - caramel - whipped cream
- TIRAMISU** 11.00
Mascarpone - cream - cacao - bailey's coffee - hazel nut ice cream
- CARROT CAKE** 11.00
made with walnuts nuts served with coconut ice cream
- WHITE CHOCOLATE LAVA CAKE** 11.00
with red fruit compote and mango sorbet
- ICE CREAMS & SORBETS** 9.50
vanilla - coconut - hazelnut - chocolate raspberry - mango