



# Wednesday LOCAL NIGHT \$45

## -APPETIZER-

### FREKEDEL

Homemade Ahi tuna fish cake served with  
Pickled cucumber salad,  
Pika di Papaya mayo

OR

### ISLAND CEVICHE

Fish ceviche served with nachos

OR

### SATE CU PINDA SAUS

Chicken sate with peanut sauce and  
Johnny Cake

OR

### SOPI

Smoked crab and corn chowder

## -MAIN COURSE-

### MALMOK

Seafood stewed in creamy cajun sauce

OR

### ARASHI

Coconut battered shrimp with

Pineapple aioli

OR

### PALM BEACH

Fried Tilapia filet with mango salsa

OR

### MONDI

Beef and Chorizo kebab with Aruban style garlic sauce

OR

### CUNUCU (VEGETARIAN)

Keshi Yena, Gouda cheese stuffed with seasonal  
vegetables

## -DESSERT-

### QUESILLO

Homemade amaretto caramel flan

*\*ALL MAIN COURSE INCLUDE SIDE OF RICE, FRIED SWEET PLANTAIN AND FUNCHI HASA*

Government tax included , 15% service charge will be added