



We cook with fresh coconut oil made right here on the island, never using any other oils for an authentic, island-inspired taste.

### **SEAFOOD CURRY. \$18**

- Fresh seafood curry in coconut milk (Lobster, shrimp or fish).
- Served with roasted mixed vegetables, white rice OR rice and beans.

### **CEVICHE. \$12**

- Spicy and zesty seafood ceviche with your choice of Lobster or shrimps.
- Toasted coconut bread or fried plantains chips or breadfruit fries (seasonal).

### **ISLAND RON DON. \$25**

- Freshly caught seafood (fish, lobster, shrimp, conch), tender vegetables, and aromatic spices gently simmered in a rich, creamy coconut milk base.
- VEGAN OPTION Without seafood. must be ordered in advance.

### **VEGAN CURRY BOWL. \$10**

- Roasted mixed seasonal vegetables in fresh coconut milk curry served with white rice or rice & beans and toasted coconut bread.

### **VEGAN BOWL IN CREAMY PEANUT SAUCE. \$10**

- Roasted mixed seasonal vegetables tossed in a warm chilli-lime peanut sauce served with white rice or rice and beans. **Add Shrimp \$8 or Lobster \$12**

### **SPICY THAI NOODLES. \$8**

- Stir-Fry mixed vegetables and fresh herbs with Egg noodles in soy sauce and sesame chilli oil.
- **Add Shrimp \$8 or Lobster \$12**

### **ISLAND STYLE BOCA. \$14**

- Crispy spicy seasoned **chicken breast** OR fresh **whole fish**, fried in fresh coconut oil served over plantain chips, and cabbage salad. **Grilled option available**
- **Options** - chicken breast OR fresh catch of the day

### **SEAFOOD TACOS. \$12**

- Two warm flour tortilla topped with your choice of grilled Lobster, Shrimp, or Fish, topped with cabbage salad, pickled red onions and a zesty, spicy pico de gallo.
- **Mix any two options for additional \$3**

### **VEGAN TACOS. \$8**

- Two warm flour tortilla stuffed with rice & beans, corn, green peppers, cabbage salad, pickled red onions, and spicy pico de gallo.

### **VEGAN QUINOA SALAD. \$10**

- Quinoa, cucumber, cilantro, green pepper, red onion, tomatoes tossed in a zesty lemon and olive oil dressing or balsamic vinaigrette.

Thank you for visiting us. prices are in USD  
Your tips are greatly appreciated!

Daily Hours:  
8AM TO 7PM

# ENTREES

AS FEATURED IN

NATIONAL  
GEOGRAPHIC  
**TRAVELLER  
ISLANDS**  
COLLECTION

2024



locally sourced, freshly made meals, elevated with the richness of coconut milk and the wholesome goodness of coconut water and coconut oil

# BRUNCH

## ISLAND BRUNCH. \$8

- Two fried eggs, tropical fruits & papaya salad, fresh coconut bread, white nicaraguan cheese (optional) and rice and beans.

## VEGAN BRUNCH. \$7

- Warm oats topped with granola, chia seed, peanut butter, caramelized peanuts and toasted coconut flakes topped with tropical fruits.

## CRUNCHY GRILLED CHEESE SANDWICH. \$8

- fresh coconut bread lightly buttered on the outside and stuffed with cheddar cheese and toasted to perfection. Side of seasonal fruits. **Add Bacon \$3**

## CLASSIC FRENCH BRUNCH. \$7

- French Toast made with fresh coconut bread topped with granola, caramelized peanuts and coconut flakes.
- Side of caramelized star fruit marmalade and seasonal tropical fruits.

## TROPICAL ISLAND SALAD. \$7

- Mixed organic greens, watermelon, mint, cucumber, purple onions, papaya, and orange tossed in a balsamic dressing and topped with nicaraguan cheese, avocado (seasonal) and caramelized peanuts. Served with fresh, toasted coconut bread or plantain chips.
- Vegan option without cheese.

## VEGETARIAN QUESADILLAS. \$7

- Two flour tortillas with homemade black beans, corn, green pepper, diced tomatoes, jalepeños fresh herbs and red onions, melted cheese (optional) and a side of spicy pico de gallo
- Vegan option\*no cheese.

## ISLAND BREAKFAST BURRITO. \$7

- Fluffy scrambled eggs with hearty beans, diced tomatoes, red onions, fresh herbs, all wrapped in a warm tortilla with nicaraguan cheese (optional).

## FALAFEL WRAP. \$9

- Chickpeas balls seasoned with fresh herbs, garlic and red onions, fried in coconut oil and wrapped in a warm flour tortilla, topped with tomatoes, cabbage salad and spicy pickles.

## SNACKS. \$5

- **Tropical fruit salad**
- **Fresh toasted coconut bread with peanut butter and fruit marmalade**
- **Plantain chips with spicy pico de gallo**
- **Veggie sticks with chili black bean dip**
- **Gallo Pinto** (rice and beans cooked with fresh coconut milk)
- **Falafel balls with tahini dip and spicy pickles (3 balls)**

