

## SAMPLE THE FRESHNESS **US \$ / BZE**

**Homemade Guacamole (seasonal) 12 / 24**  
*made fresh to order & served with local corn tortilla chips*

**Tomat"O" Salad 7 / 14**  
*fresh garden greens, medley of tomato, red onion, balsamic & goat's cheese*

**Chef's BBQ Pulled Pork Sliders 9 / 18**  
*slow braised pork, habanero pickled onion & arugula*

**Porcupine Shrimp 9 / 18**  
*crispy shredded filo & mango lime gastric*

**Classic Caesar Salad 10 / 20**      *add chicken 5 / 10*      *add shrimp 6 / 12*  
*fresh romaine, toasted focaccia croutons & shaved parmesan*

**Mediterranean Magic 9 / 18**  
*A trio of homemade roasted sweet red pepper hummus, olives in garlic, and artichoke in pesto, served with toasted pita bread and vegetable sticks*

**Fresh Shrimp Ceviche 11 / 22**  
*fresh shrimp, diced tomato, cucumber, white onion, cilantro & fresh lime juice*

**Famous Fritters**      *conch 11 / 22*      *okra 9 / 18*  
*freshly prepared okra or conch (\*seasonal), fried in a delicious blend of spices & served with our homemade tartar sauce*

## SOUPS

**Soup of the Day 7 / 14**  
*please ask your server about today's selections*

**Sweet Corn Conch Chowder 9 / 18**  
*with focaccia croutons & shaved parmesan*

## PIZZAS

*homemade pizza dough base made from a Mayan flour recipe*  
*14" thin crust pizza with tomato base & mozzarella*

**Terrazas Supreme 29 / 58**  
*pepperoni, garlic shrimp & bacon bits*

**Mayan Extravaganza 29 / 58**  
*bell peppers, onions, mushroom, black olives & artichokes*

## HOMEMADE PASTA

*prepared daily using traditional Italian recipes*

**Grilled Chicken Fettuccini 19 / 38**  
*sweet basil pesto, chillies & olive oil*

**Tagliatelle Tuscany Style 21 / 42**  
*light homemade tomato sauce base with olives, garlic, onions, artichoke, and fresh cherry tomatoes*

**Local Fresh Seafood Ravioli 24 / 48**  
*classic rose sauce*

**Goat Cheese, Sundried, Tomato & Spinach Ravioli 18 / 36**  
*creamy parmesan sauce*

**Conch Pesto Tagliatelle (seasonal) 21 / 42**  
*seasonal fresh conch mixed with homemade basil pesto sauce, gently reduced & served over Chef's tagliatelle & topped with fresh parmesan*



EAT. DRINK. LIVE.

## IMBIBE IN THE FLAVORS

### Signature Seafood Risotto **25 / 50**

*saffron infused with white wine, fresh shrimp, snapper & parmesan*

### Filet Mignon Sauce Bourguignonne **33 / 66**

*an elegant French dish worthy of a special occasion! Tender beef filet cooked to your liking with a rich Merlot wine reduction with bacon, onions, and mushrooms, served with a creamy potato puree and selection of fresh vegetables*

### Island Style Grouper **24 / 48**

*served potato wedges, cilantro, capers, lime & tartar*

### Sizzling Pan Seared Pork Tenderloin **24 / 48**

*imported pork tenderloin, steak potatoes, creamed cho-cho, bacon & sundried apricot-orange au jus*

### Terrazas Classic Fajitas **22 / 44**

*chicken, beef, or shrimp with sweet pepper, Spanish onion, tortilla & cilantro rice*

### Belizean Pepper Jelly Glazed Local Snapper **24 / 48**

*braised bok choy & cassava*

### Chicken Tropicana **25 / 50**

*a fusion of Caribbean and Latin American cuisine! Tender chicken cooked in coconut milk, fresh pineapple and papaya, local spices, and ginger. Served with coconut and cinnamon rice, fried ripe plantains, and cassava chips.*

### Chef's BBQ Pork Ribs **28 / 56**

*falling off the bone, finger lickin' flavour served with rosemary potato wedges & tropical fruit slaw*

### Savory Crêpes *chicken or fish* **24 / 48** *vegetarian* **18 / 36**

*stuffed with chicken, fish, or a vegetable medley*

### Island Lobster (seasonal) **35 / 70**

*cooked your way and served with coconut rice & braised bok choy*

## RELISH THE PASSION

### Signature Passion Fruit Cheesecake (seasonal) **10 / 20**

*tart-n-tangy*

### Decadent Chocolate Mousse Cake **12 / 24**

*with chocolate sauce & confectioner sugar*

### Belizean Famous Homemade Ice Cream **7 / 14**

*flavors vary – please ask your server*

### Coconut Crème Caramel **12 / 24**

*served with a fresh papaya coulis and topped with roasted coconut shavings*

### Fried Plantains **12 / 24**

*with vanilla ice cream*

### Sweet Crêpes **9 / 18**

*banana-Nutella filling with powdered sugar or seasonal fruit with chocolate sauce and powdered sugar*

### Chef's Special Caye Lime Tart **10 / 20**

*a delightful Caribbean favorite*

### Baileys Infused Chocolate Sea Urchin Truffle **12 / 24**

*a filo crusted, dark chocolate delight*

*prices are in us / bze dollars & subject to 12.5% tax + 12.5% service charge. 20% service charge for groups of 8+.*

**\$10US surcharge will be added for all Room Service**