

Small

US \$ / BZE \$



EAT. DRINK. LIVE.

"O" Freshly Made Poppers **6 / 12**

Jalapeno, cream cheese & bacon

Baked BBQ Cayo Chicken Wings **8 / 16**

Chef's own special sauce added to organically raised corn-fed chickens

Sizzling Popcorn Jumbo Prawns **8 / 16**

3 large prawns with paprika & tartar dip

Fresh Shrimp Ceviche **8 / 16**

Our famous freshly made ceviche with tomatoes and white onion, marinated in lime & cilantro

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

Cilantro / Regular Fries **5 / 10**

House mayo

's Okra **8 / 16**

Belikin beer battered okra served with our homemade chipotle aioli sauce

Shared

Marinated Grilled Skewers **13 / 26**

4 freshly grilled skewers made with your choice of beef, pork, chicken, or vegetables & marinated with our mango-habanero glazed sauce

Chef's Tostones **13 / 26**

Plantain tostones topped with avocado salad and Cajun marinated shrimp

Chicken Quesadilla **12 / 24**

Pico de gallo & sour cream

Traditional Tacos My Way **12 / 24**

Your choice of chicken, fish, pulled pork, or vegetarian tacos in 4 soft tortillas filled with cabbage slaw caliente

Nach"O"s **10 / 20**

*Tortilla chips layered with cheese, jalapeños, refried beans, salsa & sour cream
add chicken **4 / 8** add beef **6 / 12***

Selection of Mexican Flatbread with a Choice of Ingredients **16 / 32**

Goat cheese, caramelized onions & prosciutto flatbread (balsamic & tomato)

Artichoke & shrimp flatbread (olive oil & garlic)

Chicken & parmesan flatbread (chillies & cilantro pesto)

Spicy chorizo & mushroom flatbread (with onion marmalade)

Selection of Wraps

*Seafood extravaganza **12 / 24***

*Beef strips & mixed peppers **11 / 22***

*Chicken fajita **11 / 22***

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

Indulge

"O" Burger **13 / 26**

Your choice of delicious homemade beef, chicken, or vegetarian burger with side order of Chef's coleslaw

Reef Fish Cakes **12 / 24**

Blend of fish, onions, bell peppers, cilantro & habanero, grilled and served with garlic aioli over a bed of lettuce

Blackened Chicken Breast Sandwich **11 / 22**

Jalapeno mayo & focaccia bread

Terrazas Traditional Club **15 / 30**

Sliced chicken, crispy smoked bacon, fried egg, lettuce & tomato

Island Fish 'N' Chips **14 / 28**

Tartar sauce & lime

Terrazas Salad **8 / 16**

*Beets, orange segments, pecans & goat's cheese
add chicken **4 / 8** add shrimp **5 / 10***

O Caesar Salad **10 / 20**

*Fresh romaine, herbed focaccia croutons & shaved parmesan
add chicken **4 / 8** add shrimp **5 / 10***

Pizza

14" Homemade Thin Crust Pizza **20 / 40**

*Tomato & mozzarella with dough made from a Mayan flour recipe
(Delivered to your room in a box upon request.)*

Add ingredients:

*Garlic Shrimp **3 / 6***

*Pepperoni **3 / 6***

*Bacon **3 / 6***

*Mushroom **3 / 6***

*Artichoke **3 / 6***

*Jalapenos **2 / 4***

*Black Olives **2 / 4***

*Green Peppers **2 / 4***

*Pineapple **2 / 4***

Sweet

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

Flavors vary, please ask your server

Chef's Chocolate Brownie **5 / 10**

Whipped cream

Fresh Fruit Plate **5 / 10**

Crêpe Suzette **9 / 18**

A delicious French crêpe in a reduction of orange and lemon juices, sugar, and butter, flambéed with Grand Marnier

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