



LUNCH

SMALL

"O" FRESHLY MADE POPPERS Jalapeno, cream cheese & bacon	6/12	MEDITERRANEAN MAGIC A trio of homemade roasted sweet red pepper hummus, olives in garlic, and artichoke in pesto, served with toasted pita bread and vegetable sticks	9/18
BAKED BBQ CAYO CHICKEN WINGS Chef's own special sauce added to organically raised corn-fed chickens	8/16	CILANTRO / REGULAR FRIES House Mayo	5/10
SIZZLING POPCORN JUMBO PRAWNS 3 large prawns with paprika & tartar dip	8/16	"O" OKRA Belikin beer battered okra served with our homemade chipotle aioli sauce	8/16
FRESH SHRIMP CEVICHE Our famous freshly made ceviche with tomatoes and white onion, marinated in lime & cilantro	8/16		

SHARED

MARINATED GRILLED SKEWERS 4 freshly grilled skewers made with your choice of beef, pork, chicken, or vegetables. Marinated with our mango-habanero glazed sauce	13/26	SELECTION OF MEXICAN FLATBREAD WITH A CHOICE OF INGREDIENTS <ul style="list-style-type: none">Goat cheese, caramelized onions & prosciutto (balsamic & tomato)Artichoke & shrimp (olive oil & garlic)Chicken & parmesan (chillies & cilantro pesto)Spicy chorizo & mushroom (with onion marmalade)	16/32
CHEF'S TOSTONES Plantain tostones topped with avocado salad and Cajun marinated shrimp	13/26		
CHICKEN QUESADILLA Pico de gallo & sour cream	12/24		
TRADITIONAL TACOS MY WAY Your choice of chicken, fish, pulled pork, or vegetarian tacos in 4 soft tortillas filled with cabbage slaw caliente	12/24	SELECTION OF WRAPS <ul style="list-style-type: none">Seafood extravaganza 12/24Beef strips & mixed peppers 11/22Chicken fajita 11/22	
NACH"O"S Tortilla chips layered with cheese, jalapeños, refried beans, salsa & sour cream	9/18		
Add Chicken	4/8		
Add Beef	6/12		

Prices are in US/BZE dollars & subject to 12.5% tax & 12.5% service charge.
20% service charge for groups of 8+

\$10.00 USD SURCHARGE WILL BE ADDED FOR ALL ROOM SERVICE

INDULGE

<p>"O" BURGER 13/26</p> <p>Your choice of delicious homemade beef, chicken, or vegetarian burger with side order of Chef's coleslaw</p>	<p>ISLAND FISH 'N' CHIPS 14/28</p> <p>Tartar sauce & lime</p>
<p>REEF FISH CAKES 12/24</p> <p>Blend of fish, onions, bell peppers, cilantro & habanero, grilled and served with garlic aioli over a bed of lettuce</p>	<p>TERRAZAS SALAD 8/16</p> <p>Beets, orange segments, pecans & goat's cheese</p> <p><i>Add Chicken</i> 4/8</p> <p><i>Add Shrimp</i> 5/10</p>
<p>BLACKENED CHICKEN BREAST SANDWICH 11/22</p> <p>Jalapeno mayo & focaccia bread</p>	<p>"O" CAESAR SALAD 10/12</p> <p>Fresh romaine, herbed focaccia croutons & shaved parmesan</p> <p><i>Add Chicken</i> 4/8</p> <p><i>Add Shrimp</i> 5/10</p>
<p>TERRAZAS TRADITIONAL CLUB 15/30</p> <p>Sliced chicken, crispy smoked bacon, fried egg, lettuce & tomato</p>	

PIZZA

<p>14" HOMEMADE THIN CRUST PIZZA 18/36</p> <p>Tomato & mozzarella with dough made from a Mayan flour recipe</p> <p><i>(Delivered to your room in a box upon request.)</i></p> <p>Add ingredients:</p> <table style="width: 100%; margin-top: 10px;"> <tr> <td style="width: 25%;"><i>Garlic Shrimp</i></td> <td style="width: 10%; text-align: center;"><i>3/6</i></td> <td style="width: 25%;"><i>Pepperoni</i></td> <td style="width: 10%; text-align: center;"><i>3/6</i></td> </tr> <tr> <td><i>Mushroom</i></td> <td style="text-align: center;"><i>3/6</i></td> <td><i>Artichoke</i></td> <td style="text-align: center;"><i>3/6</i></td> </tr> <tr> <td><i>Black Olives</i></td> <td style="text-align: center;"><i>2/4</i></td> <td><i>Green Peppers</i></td> <td style="text-align: center;"><i>2/4</i></td> </tr> <tr> <td><i>Bacon</i></td> <td style="text-align: center;"><i>3/6</i></td> <td><i>Jalapeños</i></td> <td style="text-align: center;"><i>2/4</i></td> </tr> <tr> <td><i>Pineapple</i></td> <td style="text-align: center;"><i>2/4</i></td> <td></td> <td></td> </tr> </table>	<i>Garlic Shrimp</i>	<i>3/6</i>	<i>Pepperoni</i>	<i>3/6</i>	<i>Mushroom</i>	<i>3/6</i>	<i>Artichoke</i>	<i>3/6</i>	<i>Black Olives</i>	<i>2/4</i>	<i>Green Peppers</i>	<i>2/4</i>	<i>Bacon</i>	<i>3/6</i>	<i>Jalapeños</i>	<i>2/4</i>	<i>Pineapple</i>	<i>2/4</i>			
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SWEET

<p>BELIZEAN FAMOUS HOMEMADE ICE CREAM 7/14</p> <p>Flavors vary, please ask your server</p>	<p>CHEF'S CHOCOLATE BROWNIE 5/10</p> <p>Whipped cream</p>
<p>FRESH FRUIT PLATE 5/10</p>	
<p>CREPE SUZETTE 9/18</p> <p>A delicious French crepe in a reduction of orange and lemon juices, sugar, and butter, flambéed with Grand Marnier</p>	

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