



# DINNER

## APPETIZERS

**FRESH HOMEMADE GUACAMOLE**  12/24  
The finest Belizean avocados, creamed and served with our own corn tortilla chips

**CEVICHE SHOOTER**   12/24  
Juicy shrimp and Ambergris snapper cured in citrus juices and spiced with chili, onion and cilantro

**EMPANADAS [3 ]**  
Chicken or Fish 12/24  
Traditional Belizean pie with a cabbage, onion and pepper salsa topping

**PORCUPINE SHRIMP** 9/18  
Crispy Filo wrapped around succulent jumbo shrimp with a mango-lime gastrique

**MEDITERRANEAN MEZE**  9/18  
Roasted sweet pepper hummus, garlic olives, marinated artichokes in pesto and fresh vegetable crudites  
Accompanied with toasted pita bread

**BBQ PULLED PORK SLIDERS** 9/18  
Slow braised local pork on a crispy mini bun, habanero pickled onion and peppery arugula leaves

## SALADS

**BLACK PEPPER CRUSTED TUNA** 15/30  
Peppered tuna, cooked rare and finished with O restaurant mango salsa **on** layers of creamy mash wrapped with fried plantain, topped with shredded filo pastry.

**TOMAT 'O' SALAD**  7/14  
A medley of local tomatoes dressed with crispy garden greens, red onion with tangy balsamic dressing and topped with a crumbled, elegant goat cheese

**CLASSIC CAESAR SALAD** 10/20  
*add Chicken* 5/12  
*add Shrimp* 6/12

Fresh tossed romaine salad leaves, with crispy focaccia crouton and shaved parmesan

## PASTA & PIZZA

*Fresh pizza dough base from a Mayan flour recipe. All topped with Terrazas tangy tomato ragu, fresh Belize basil and creamy mozzarella cheese.*

**TERRAZAS SUPREME** 29/58  
Pepperoni, garlic shrimp and bacon lardons

**MAYAN EXTRAVAGANZA**  29/58  
Bell peppers, onions, mushrooms, black olives and artichokes

## SOUPS

**TODAY'S TASTE OF BELIZE** 7/14  
Please ask the server for today's Belize classic

**LIME TORTILLA SOUP**  9/18  
Slow cooked white onion, local jalapeño and fragrant cilantro finished with crispy tortilla strips

## CHEF NOLVIN'S

### Homemade Fresh Pasta Dishes

**PUMPKIN RAVIOLI**  18/36  
A light vegetable broth, tomato concasse, sweet basil and shavings of fresh parmesan

**JERK CHICKEN TAGLIATELLE** 19/38  
Rich marinara sauce with a spiced Jamaican favorite finished with grated parmesan

**GOAT CHEESE RAVIOLI**  21/42  
Hand crafted pasta filled with zesty sundried tomato, spinach and smooth goat cheese dressed with an aged balsamic cream

**SHRIMP FETTUCINE** 24/48  
Juicy shrimp, classic alfredo sauce with a freshly crafted parmesan tuile

**SEAFOOD RISOTTO** 25/50  
Fresh line caught local fish, shrimp, fragrant saffron and finished with white wine and velvet

## ENTREES

**STUFFED BEEF TENDERLOIN** 36/72  
 Seared tender Beef filled with red onion, spinach and blue cheese. Napped with a blended sauce finished with cream. Served with Buttery plantain completes the dish plus a choice of creamed potatoes OR coconut rice.

**AMBERGRIS STYLE GROUPER**  25/50  
 Garden cilantro, pickled capers, fresh squeezed lime and a serving of tartare sauce and today's potato with steamed broccoli

**TERRAZAS CLASSIC FAJTAS** 22/44  
 Sizzling local beef, chicken or shrimp – you choose  
 Sweet peppers, Spanish onion, fresh tortilla accompanied with seasoned cilantro rice

**STICKY CHICKEN SKEWERS**  23/46  
 Fresh hot chillies, chef's own spices, sweet pineapple, papaya pieces, sliced ginger served with aromatic cinnamon rice, delicious fried plantain and cassava chips

**CHEF'S PORK SPARE RIBS** 28/56  
 Secret recipe spiced BBQ sauce served with a creamy garlic mash and accompanied with a tropical fruit slaw

**SAVOURY CRÊPES**  
 Chicken or fish 24/28  
 Vegetarian 18/36  
 Filled to your liking with a light, creamy cheese sauce

**BELIZE STONE CRAB CLAWS**  26/52  
 Hand caught local crab, braised in coconut cream with local herbs and seasoning served with today's classic rice and steamed bok choy

**FRESH WHOLE FISH** 28/56  
 Crisp or baked, filled with local herbs, zingy citrus and black pepper. Cooked to perfection

**FRESH BELIZE LOBSTER** market price  
 Cooked as you like it  
 Curried / Thermidor / Garlic Butter / Mango & Pineapple sauce

## SIDES

**GARLIC MASHED POTATOES** 3/6  
**PANACHE OF VEGETABLES** 3/6  
**FRENCH FRIES** 4/8

**COCONUT RICE** 2/4  
**MIXED LEAF SALAD** 4/8

### CHEF'S SECRET DISH

*Please check with the Chef personally. Let him tempt your taste buds.*

Prices are in US/BZE dollars & subject to 12.5% tax & 12.5% service charge  
 20% service charge applies to groups of 8+  
**\$10.00 USD SURCHARGE WILL BE ADDED FOR ALL ROOM SERVICE**



gluten free



vegetarian



dairy free