




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