#### **SOUPS**

#### SEAFOOD CHOWDER

Traditional Aruban chowder - thick & creamy - and loaded with fresh seafood

# FRENCH ONION SOUP

#### Caramelized onions in a beef consommé topped with roasted bread and melted cheese

### **SALADS**

#### CLASSIC CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, garlic croutons and a boiled egg, served with a classic Caesar dressing

Upgrade your salad with these choices: Chicken \$6 Steak \$7 Grouper \$6 Shrimp (4) \$7

#### **SEAFOOD SALAD**

Delicious seafood salad with grouper, calamari, shrimp and catch of the day

#### ASIAN CHICKEN SALAD

Delicious soy-marinated chicken with a mix of greens. snow peas, carrots and scallions, topped with chow mein noodles and served with a soy-teriyaki dressing

#### **APPETIZERS**



#### **CEVICHE**

Little chunky fresh fish and shrimp marinated in fresh lime, chili flakes and lightly flavored with cilantro



#### FRIED CHEESE

Fried brie cheese, honey glazed watermelon, balsamic dressing, arugula and pine nuts



#### **TUNA TARTARE**

Tuna tartare served with noodles, wakame, wonton strips and soy sauce



#### CALAMARI

Crispy-fried squid with a homemade spicy arrabiata



# **COCONUT SHRIMP**

Breaded shrimp prepared with a delicious sweet coconut rum sauce





#### ARGENTINIAN CHORIZO

Roasted Argentina sausages and crispy-fried potato, served with homemade chimichurri





Taco with chicken, lettuce, corn, salsa, spicy mayonnaise and red cabbage















#### **PINCHOS**

#### **BEEF PINCHO**

10oz Tenderloin with onions, bell peppers and mushrooms

#### CHICKEN PINCHO

10oz Chicken filet with onions, bell peppers and mushrooms

#### **GARLIC SHRIMP PINCHO**

Jumbo shrimp with onions, bell peppers and mushrooms

All pinchos are served with French fries, a garden salad and with a homemade BBQ sauce, garlic sauce and chimichurri

# **MEAT ENTRÉES**

#### FILET MIGNON

Grilled 8oz tenderloin served with potato wedges, vegetables and a homemade chimichurri Add shrimp: \$7 (4 pc)

#### **BBQ RIBS**

Slowly cooked, served with coleslaw, French fries, BBQ sauce and garlic sauce

#### MOOMBA BURGER

Crafted Black Angus burger. The anatomy: sesame seed bun, lettuce, tomato, pickles, mushroom, fried onion ring, bacon and cheese on a 100% beef patty. Grilled and served with French fries

#### SIZZLING FAJITAS

Cooked on a sizzling skillet with onions and bell peppers. Served with flour tortillas, guacamole, sour cream and pico de gallo

Vegetarian



Chicken



Shrimp



Stock



Combo



# **SEAFOOD ENTRÉES**



#### CATCH OF THE DAY

Caught by our local fishermen and served with our Chef's special homemade sauce, vegetables and mashed potato





#### **GROUPER FILLET**

Pan-seared grouper fillet served with vegetables, mashed potato and a lemon-butter sauce

Upgrade your grouper with shrimp: \$7 (4 pc)





#### **BLACK PEPPER TUNA STEAK**

Lightly seared over high heat, served medium rare with a flavored seaweed salad and a mango mayonnaise





Served with mashed potato, cauliflower, brocolini, pak choi and white wine reduction





## **PASTA ENTRÉES**

# VEGETARIAN PENNE PASTA

Al dente penne pasta with carrots, zucchini, yellow squash, snow peas and spinach in a creamy white sauce



Upgrade your pasta with these choices: Chicken \$6 Steak \$7 Shrimp \$7 (4 pc)



Al dente fettuccine pasta prepared in a thick creamy sauce made with bacon, onion and Parmesan cheese, topped with grilled beef strips



#### Additional side orders:

Rice	\$5.50	French Fries	\$5.50
Vegetables	\$5.50	Side Salad	\$5.50
Potato Wedges	\$5.50	Mashed Potato	\$5.50









