

## SOUPS

### SEAFOOD CHOWDER

Traditional Aruban chowder, thick and creamy, loaded with fresh seafood

\$11

### FRENCH ONION SOUP

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

\$9

## SALADS

### CLASSIC CAESAR SALAD

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

\$10

Upgrade your salad with these choices: Chicken \$5 Grouper \$6 Steak \$6 Shrimp (4) \$7

### SEAFOOD SALAD

Delicious salad with Romaine lettuce topped with grouper, calamari, crab, shrimp, cucumbers and onions tossed in a honey mustard sauce

\$16

### BLUE CHEESE DELISH

Arugula lettuce with blueberries, apple, crumbled blue cheese and walnuts with a balsamic vinaigrette

\$15

Upgrade your salad with these choices: Chicken \$5 Steak \$6 Shrimp (4) \$7

### 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

\$14

No service charge. Gratuity is greatly appreciated. We accept all major credit cards.  
All prices are in US dollars. For groups of 7 guests or more we will add a 15% service charge.

## APPETIZERS

### CEVICHE

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

\$13

### TUNA BOWL

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

\$15

### CALAMARI

Crispy-fried squid with a home-made spicy arrabiata sauce

\$12

### BREADED SHRIMP

Breaded shrimp prepared in a delicious sweet coconut rum sauce

\$15

### FLATBREAD

Flatbread with feta, onion and tomatoes

-OR-

Flatbread with shrimp, pica de papaya and mozzarella cheese

\$12

### MUSHROOM & ESCARGOT CASSEROLE

Mushroom and escargot ragout gratinated with cheese

\$12

### ARGENTINIAN CHORIZO

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

\$12

DID YOU KNOW WE ALSO SERVE BREAKFAST?

UNLIMITED  
BREAKFAST  
BUFFET

SATURDAY  
8AM - 12PM  
SUNDAY  
8AM - 3PM



## PINCHOS

### BEEF PINCHO

10oz Tenderloin with onions, bell peppers and mushrooms

\$33

### CHICKEN PINCHO

10oz Chicken filet with onions, bell peppers and mushrooms

\$29

### SHRIMP PINCHO

Jumbo shrimp with onions, bell peppers and mushrooms

\$33

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

## MEAT ENTRÉES

### HONEY BBQ RIBS

One pound of tender marinated ribs, glazed with our honey BBQ sauce

\$28

### FILET MIGNON

Grilled 8oz tenderloin served with a home-made chimichurri sauce

\$31

### SKIRT STEAK

Juicy 8oz skirt steak served with roasted garlic mashed potatoes in Bordelaise demi-glace

\$55

### MOOMBA 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 potato wedges

\$23

### SIZZLING FAJITAS

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

Choose between:

Vegetarian

\$20

Chicken

\$25

Shrimp

\$27

Steak

\$27

Combo

\$26

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## SEAFOOD ENTRÉES

### CATCH OF THE DAY

Caught by our local fishermen and served with Chef's special home-made sauce, vegetables and white rice



### GROUPEY FILLET

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

Upgrade your grouper: Shrimp (4) \$7



### SURF & TURF

Catch of the day, shrimp and 4oz tenderloin, served with a white wine sauce and Bordelaise demi-glace



### BLACK PEPPERED TUNA STEAK

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



## PASTA ENTRÉES

### SEAFOOD PASTA

Fettuccine with fish, mussels, calamari, shrimp and crab. Served in a delicious marinara sauce, topped with shaved Parmesan cheese



### 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 \$5 Steak \$6 Shrimp (4) \$7



### MOOMBA'S FETTUCCINE CARBONARA

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



Our entrées are served with vegetables and potato wedges unless described differently.

Additional side orders:

Rice	\$4	French Fries	\$4	Potato Wedges	\$4.50
Vegetables	\$5.50	Side Salad	\$4		



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## DESSERTS

\$9

### MOOMBA'S BANANA TIRAMISU

Trifle in a tumbler with coffee liquor crumble, banana cream, sliced banana and cacao

### BROWNIE LASAGNA

Brownie layer cake filled with dulce de leche, pastry cream and white chocolate sauce. Served with vanilla ice cream.

### APPLE PIE

Homemade apple pie with vanilla ice cream

### FLAMING CRÈME BRÛLÉE

It's an experience at your table with this crème brûlée in flames

### CHEESECAKE

Homemade cheesecake with strawberry coulis and strawberry ice cream A definite must try!

## ICE CREAM

\$3.50  
PER SCOOP

VANILLA

CHOCOLATE

WHITE CHOCOLATE

STRAWBERRY

## COFFEE & TEA

REGULAR COFFEE

\$2.75

ESPRESSO

\$2.75

DOUBLE ESPRESSO

\$3.50

CAPPUCINO

\$3

CAFE AU LAIT

\$3

AMERICAN COFFEE

\$4

TEA

\$2.50

## DUSHI COFFEES

\$9

FRENCH COFFEE

Grand Marnier, coffee and whipped cream

MEXICAN COFFEE

Tequila, coffee and whipped cream

SPANISH COFFEE

Tia Maria, coffee and whipped cream

# COCKTAILS & DRINKS

## ON THE ROCKS

\$8.50

### SEX ON THE BEACH

Vodka, Peach Schnapps, Pineapple Juice and Cranberry Juice

### ARUBA ARIBA

Vodka, Rum, Triple Sec, Banana Liqueur and Fruit Punch

### TEQUILA SUNRISE

Tequila, Triple Sec, Orange Juice and Grenadine

### CARIBOU LOU

Coconut Rum, 151 Rum and Pineapple Juice

## PREMIUM NON-FROZEN DRINKS

\$12.50

### LIQUID SUNSHINE

Smirnoff Citrus, Diplomatico Mantuano Rum, Mango Puree, Pineapple Juice and Cranberry Juice

### PARADISE PAINKILLER

Diplomatico Mantuano Rum, Coconut Rum, Pineapple Juice, Piña Colada Puree, Orange Juice and Nutmeg

### SPANISH LAGOON

Smirnoff Orange, Blue Curaçao and Lemonade

### RELAX & UNWIND

Smirnoff, Peach Schnapps, Coconut Rum, Pineapple Juice and Cranberry Juice

### ARU-MAMA

Papiamento Dark Rum, Coconut Rum, Banana Liqueur, Grenadine, Pineapple Juice, Orange Juice and Sprite

### BLUEBERRY LIMEADE

Smirnoff Blueberry, freshly squeezed Lime Juice, Grenadine and a splash of Soda

## TOP SHELF NON-FROZEN DRINKS

\$15

### PREMIUM MARGARITA

Casamigos Tequila, Cointreau, Simple Syrup and freshly squeezed Lime Juice

### UPSIDE DOWN LONG ISLAND ICE TEA

Tito's Vodka, Brugal Rum, Casamigos Tequila, Tanqueray Gin, Triple Sec, Coke and freshly squeezed Lime Juice

### MOOMBA HURRICANE

Tito's Vodka, Gin, Diplomatico Planas Rum, 151 Rum, Amaretto, Triple Sec, Grenadine, Passion Fruit Puree and Pineapple Juice

### CUCUMBER GIMLET

Tanqueray Gin, fresh Cucumber, freshly squeezed Lime Juice and Simple Syrup

### EAST 8

Tito's Vodka, Casamigos Tequila, Aperol, Simple Syrup, Passion Fruit Puree and freshly squeezed Lime Juice

## MOJITOS

\$12

### PASSION FILLED MOJITO

Rum, Passoa, Simple Syrup, Passion Fruit Puree, Mint and Soda

### MOJITO DIABLO

Tequila, Crème de Casis, Lime, Mint, Simple Syrup and Sprite

### WATERMELON MOJITO

Rum, fresh Watermelon, Mint and Simple Syrup

## MARTINIS

\$15

### CHOCOLATE MARTINI

Smirnoff Vanilla, Kahlua, Baileys, Crème de Cacao, Dark Crème de Cacao and Chocolate Syrup

### BERRY MARTINI

Smirnoff Blueberry, Chambord, Pineapple Juice, Lime and Strawberry Syrup

### LEMON DROP MARTINI

Smirnoff Citrus, Limoncello, Cointreau, freshly squeezed Lime Juice, Simple Syrup and Sugar Rim

### TROPICAL MARTINI

White Rum, Coconut Rum, Pineapple Juice, Coconut Cream and Blue Curaçao Floater

## FROZEN DRINKS

\$8.50

### PIÑA COLADA

Add \$2.50 for Dark Rum Floater!

### DAIQUIRI

Rum and your choice of Strawberry, Lime, Mango, Banana or Passion Fruit

### MARGARITA

Upgrade to Jose Cuervo for \$2.50!

## FROZEN PREMIUM DRINKS

\$11

### VANILLA MUDSLIDE

Smirnoff Vanilla, Baileys and Kahlua

### O.M.G. BANANA

Frangelico, Kahlua, Baileys, Smirnoff Vanilla and Banana Puree

### ORANGE DREAM

Smirnoff Orange, Liquor 43, Triple Sec and Whipped Cream

### MOOMBA BLUES

Brugal Rum, Peach Schnapps, Papiamento Dark Rum and Mango Puree

## SHOTS, SHOTS, SHOTS!

\$10

### GREEN TEA

Whisky, Peach Schnapps, freshly squeezed Lime Juice and a splash of Sprite

### BIRTHDAY CAKE

Citrus Vodka, Amaretto and Kahlua

### INCREDIBLE HULK

Hennessy, Hypnotic

### KAMIKAZE

Vodka, Triple Sec and freshly squeezed Lime Juice

### BROKEN HEART

Dark Rum, Coconut Rum, Blue Curaçao, Pineapple Juice and Grenadine

### JÄGERBOMB \$11

Jägermeister with Red Bull

No service charge included. Gratuity is greatly appreciated. We accept all major credit cards.

