



LUNCH MENU

APPETIZER

Soup of the day (Pumpkin or broccoli)

Rondon Bocatoreño (Local fish soup, coconut milk, vegetables)

Roasted Marinated Eggplant (Seasonal vegetables, coconut milk, quinoa, crispy chickpeas, fresh goat Cheese and oregano)

Ceviche of the day (Lime, onion, pepper, and coriander)

Shrimp Cocktail (Passion fruit, cocktail sauce, chayote pickles and plantain crumbles)

Greek Salad (Tomato, cucumber, kalamata olives, feta cheese, greek yogurt dressing)

Coral Green Salad (Leafy green, cherry tomatoes, cucumber, red onion, croutons, cashews Honey and Dijon mustard vinaigrette)

Cesar Salad (Romaine lettuce, parmesan cheese, croutons and Cesar dressing)
Add chicken or shrimps.

MAIN COURSE

Veggie Island Burger (Soy patty, lettuce, tomato, cucumber, pickled onion, greek yogurt and Hand cut fries)

Coral Cheeseburger (Beef patty, cheddar cheese, cucumber, lettuce, tomato, radish and Hand cut fries)

Caribbean Fish and Chips (Tempura fried fish, plantain chips, curry, herbs and house mayonaise)

Seared Tuna Tacos (Hard shell corn tortillas, seared tuna, pineapple, pico de gallo, pickled onion and greek yogurt)

Chicken Parmesan (Grilled chicken breast, mozzarella cheese, Parmesan cheese and pomodoro sauce served with mashed otoo puré)

Mushroom stuffed beef tenderloin (Grilled, served with rice & beans topped with guava sauce)

Catch of the Day (Lemon marinated fish, coconut rice, vegetables and sauce of the day)

Shrimp Pasta (Pasta, garlic, shrimp, roasted peppers and kale)

Pasta Frutti di Mare (Fettuccine with calamari rings, baby calamari and shrimp. Your choice of white or pink sauce)

DESSERTS

Chocolate brownie / Pumpkin cake / Carrot cake



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