




Suggested aperitif: Veve Clicquot Brut NV  \$19 Btl \$110
Look for the Veve Clicquot  next to our suggested pairings

White Asparagus Specials

Cream of White Asparagus	\$ 9
Traditional	\$ 34
Served in Dutch tradition with Farmers ham, chopped boiled eggs, boiled Dutch potatoes, melted butter and ground nutmeg on the side	

Appetizers

Oysters on the half shell ½ dozen (upon availability) 	\$24
Served with mignonette	
Smoked Salmon Carpaccio	\$14
Quinoa salad, pickled cucumber, pine nuts, radish, roasted grape tomatoes, Chopped egg, capers, toast points, honey mustard pink pepper corn vinaigrette	
Buratta	\$18
Fresh buffalo mozzarella, sliced cured ham, sun dried tomato, balsamic drizzle, crispy lettuce, olive oil	



*Our chefs work with fresh products; therefore, it may occur that some ingredients are not available.
All prices are in US Dollars excluding taxes. 15% service charge added to parties of 6 and larger.*

Escargots Escoffier	\$12
1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with lightly toasted brioche	

Soups

Crab Corn Chowder (signature dish) Served in an oven toasted bread bowl	\$13
Soup of the day (announced by your server)	\$ 9

Sandwiches – Wraps

Club Sandwich Layered toasted sliced bread, with herb mayo, tomato, swiss cheese, oven roasted turkey breast, bacon and egg, with French fries	\$ 18
Pulled Pork Taco Flour tortilla, Smokey BBQ siracha sauce, cole slaw and French fries	\$16
The Tierra del Sol Burger (Our burger is cooked all the way through to ensure optimum quality and safety standards) 8 oz Angus beef burger, grilled, topped with bacon, onions, mushrooms, cheese, pickles, lettuce and tomato. Served with French fries	\$14
Chicken Quesadillas Flour tortillas filled with BBQ chicken breast, sautéed onions and bell peppers, shredded cheese, sour cream, pico de gallo, cooked on the flat top	\$19
Panini Caprese  Fresh mozzarella, Pomodoro tomato, arugula and basil pesto,	\$12
Traditional Dutch Seafood Sandwich  North Sea shrimp, pink Cognac cocktail sauce, romaine hearts, radish, smoked eel on a toasted loaf of French baguette	\$19
Beef Stroganoff Sandwich Prime beef tips, caramelized onions, swiss cheese, bell pepper, mushrooms Stroganoff sauce. served with French fries	\$19
Caesar Chicken Wrap Crispy breaded chicken breast, Parmesan cheese, bacon, egg, ranch dressing mixed greens served with French fries	\$15



Main Plates

- Beef Tenderloin** **\$27**
6 oz prime cut beef filet, side salad and your choice of wild mushroom truffle sauce or Béarnaise sauce, French fries
- Salad Nicoise** **\$19**
Fresh tuna pan seared over mixed salad, green beans, boiled potatoes, olives, anchovy, chopped garlic shrimp, boiled egg, French vinaigrette
- Fish and Chips** **\$ 21**
Local fish dipped in light batter, deep fried, French fries, tartar sauce, spicy caramelized Madame Jeanette vinaigrette
- Fish Special (announced by your server)** **\$ 27**
pan seared fish filet, garlic shrimp, mixed vegetables, Saffron rice, Creole sauce



Side Orders \$6

- French Fries Saffron rice
Pasta

Classics

- Garden Salad**  **\$14**
Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette
- Curry Waldorf Salad** (signature dish) **\$16**
Sliced juicy chicken breast mixed with apple, celery and raisins, dressed in a light curry mayonnaise, toasted walnuts and served between crispy wonton sheets
- Seafood Pasta**  **\$21**
Fresh homemade pasta, assorted seafood, garlic shrimp, roasted tomatoes, wilted spinach, parmesan cheese, herbs, lobster sauce

Salads

Quinoa Salad 	\$12
Mixed lettuce, grilled vegetables, cilantro, roasted almonds with a lemon vinaigrette	
Green lentil Salad 	\$12
Mixed lettuce, chopped herbs, roasted garlic, tomatoes, green scallions with a balsamic vinaigrette	
Caesar Salad (Large add \$5)	\$9
Crispy Romaine lettuce with anchovy lemon vinaigrette, garlic croutons and Parmesan cheese shavings	

Choice of Salad add ons

Garlic Shrimp	\$9
Sautéed Beef	\$9
Chicken	\$6

Vegetarian options

Desserts

Duo of Quessillo and Chocolate Brownie	\$9
Caramel flan and chocolate brownie, butterscotch caramel sauce and vanilla ice cream	
New York Cheesecake	\$11
Served with red fruit compote	
Crispy Apple Pie (± 10 minutes)	\$14
Apples, raisins, cinnamon and lemon zest packed in filo dough, served warm and crispy with cinnamon ice cream	
Fresh Fruit Sherbet	\$9
Fresh tropical fruits with refreshing sherbet ice, red fruits coulis and mint	