



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

White Asparagus Specials

Cream of White Asparagus	\$ 9
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Traditional	\$ 34
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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
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Served with mignonette

Smoked Salmon Carpaccio	\$14
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Quinoa salad, pickled cucumber, pine nuts, radish, roasted grape tomatoes, Chopped egg, capers, toast points, honey mustard pink pepper corn vinaigrette

Buratta	\$18
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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
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1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with lightly toasted brioche

Soups

Crab Corn Chowder (signature dish) \$13
Served in an oven toasted bread bowl

Soup of the day (announced by your server) \$ 9

Sandwiches – Wraps

Club Sandwich \$ 18
Layered toasted sliced bread, with herb mayo, tomato, swiss cheese, oven roasted turkey breast, bacon and egg, with French fries

Pulled Pork Taco \$16
Flour tortilla, Smokey BBQ siracha sauce, cole slaw and French fries

The Tierra del Sol Burger \$14
(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

Chicken Quesadillas \$19
Flour tortillas filled with BBQ chicken breast, sautéed onions and bell peppers, shredded cheese, sour cream, pico de gallo, cooked on the flat top

Panini Caprese  \$12
Fresh mozzarella, Pomodoro tomato, arugula and basil pesto,

Traditional Dutch Seafood Sandwich  \$19
North Sea shrimp, pink Cognac cocktail sauce, romaine hearts, radish, smoked eel on a toasted loaf of French baguette

Beef Stroganoff Sandwich \$19
Prime beef tips, caramelized onions, swiss cheese, bell pepper, mushrooms Stroganoff sauce. served with French fries

Caesar Chicken Wrap \$15
Crispy breaded chicken breast, Parmesan cheese, bacon, egg, ranch dressing mixed greens served with French fries

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