



Greens

**Caesar Salad 11 add chicken 14
add shrimp 17**

Romaine lettuce, parmesan cheese, anchovy, croutons, caesar dressing

Chicken Curry Waldorf Salad 17

Curry mayo, apple, celery, raisins, toasted walnuts, crispy wonton

Cobb Salad 15

Chicken breast, bacon, tomato, boiled egg, lettuce, avocado, blue cheese dressing

Niçoise Salad 23

Fresh pan seared tuna steak, garlic shrimp, mixed salad, green beans, fingerling potato, olives, anchovy, boiled egg, french vinaigrette

Soups

Corn Crab Chowder 14

Served in a cup with a freshly baked bread roll on the side

Asian Chicken Soup 12

Shredded chicken, mushroom, cilantro, bean sprout, tomato, noodles

Soup of the Day 12

Announced by your server

Starters

Oysters on the Half Shell ½ dozen (upon availability) MP

Cocktail sauce and mignonette

Fried Calamari Rings 12

Marinara dip

Cheese and Charcuterie Board (for two) 23

Marinated olives, hummus, marmalade, dried fruits, toasted nuts, crackers

Beef Carpaccio 18

Arugula, capers, pecorino romano, pine nuts, truffle mayo, balsamic drizzle

Entrees

Fresh Catch of the Day (upon availability) 24

Daily caught fresh filet of fish, announced by your server. Mixed veggies, saffron rice, basil creole sauce

Fishermen's Delight 26

Deep fried fresh fish, calamari and shrimp, oriental salad, saffron rice, curry coconut sauce

Steak Frites 27

Petit filet, truffle mushroom sauce, side salad, seasoned fries

Pork Tenderloin Satay 25

Pickled chili cucumber, asian peanut sauce, seasoned fries

Sides

**Roasted Provençal potatoes 5
Saffron rice 4**

**French Fries 3
Bread roll 1**

**Spaghetti aglio olio or marinara 5
Creamy broccoli & cheese 9**

Extra dressing / sauce 1.5

Handhelds

Crispy Chicken Caesar Wrap 15

Parmesan cheese, bacon, egg, caesar dressing, romaine lettuce, seasoned fries

Fish Tacos (2x) 15

Flour Tortilla, guacamole, pico de gallo, pica di papaya mayo

Steak Tacos (2x) 17

Flour Tortilla, sour cream, chimichurri mayo, tomato salsa, crispy onions, cotija cheese

Club Sandwich 16

Herb mayo, tomato, cheese, turkey, bacon, egg, seasoned fries

Classic Cheeseburger 14

Served fully cooked, dill pickles, lettuce, tomato, mozzarella cheese, seasoned fries

Homemade Beef Pastrami Sandwich 16

On sour dough or rye bread, dill pickle, swiss cheese, coleslaw, thousand island dressing

Panini Italiano 16

Cooked ham, prosciutto di parma, salami, mozzarella, arugula, balsamic reduction

Pizzas and Pastas

Pizza Margherita 15

Mozzarella, tomato, basil, olive oil

Pizza Meat Lovers 17

Sausage, pepperoni, ham, mozzarella, tomato, pesto

Pizza Primavera 18

Mozzarella, feta, grilled zucchini, tomato, eggplant, bell peppers, hummus

Pizza Frutti Di Mare 21

Mozzarella, tomato sauce, clams, shrimp, fresh fish, calamari, basil

**Fettuccini Spinach Alfredo chicken 19
substitute shrimp 24**

White creamy sauce, parmesan cheese

Pappardelle Bolognese 21

Beef ragout, parmesan cheese

Fettuccini Pescatore 26

Light tomato sauce, cherry tomatoes, clams, fresh fish, shrimp, calamari, basil



Tierra del Sol
Aruba

BEVERAGES

Beers

Superbock draff beer 25 cl 5

Balashi 5.5	Heineken 7.5	Corona 7.5	Budlight 7.5
Chill 5.5	Amstel Bright 7.5	Presidente Light 12 Oz 7.5	Miller Light 7.5
Magic Mango 5.5	Stella Artois 7.5	Presidente Light 22Oz 14.5	Michelob Ultra 7.5

Wines

	G	B
Sartori 'Erfò' Prosecco Brut Treviso, Italy	12	48
Piper-Heidsieck 'Cuvée' Champagne Brut Reims, France	24	120
Quady 'Electra' Moscato Rosé California ~Sweet~	12	48
Whispering Angel by D'ESCLANS Rosé Côtes de Provence, France	18	72
Santa Cristina Pinot Grigio by Antinori Delle Venezie, Italy	12	48
Nautilus Sauvignon Blanc Marlborough, New Zealand	15	60
Grans-Fassian Riesling Mosel, Germany	15	60
Wente 'Morning Fog' Chardonnay Livermore Valley, California	15	60
Nielson Chardonnay Santa Barbara County, California	18	72
Altaland Pinot Noir Patagonia, Argentina	14	56
Carmel Road Pinot Noir Monterey, California	18	72
Bogle Merlot California	14	56
La Posta 'Pizzella' by Catena Malbec Mendoza, Argentina	15	60
Wente 'Southern Hills' Cabernet Sauvignon Livermore Valley, California	15	60
J.Lohr 'Seven Oaks' Cabernet Sauvignon Paso Robles, California	18	72

Cocktails

Virgin Colada, Strawberry Daiquiri or Lemonade 6
 Frozen drinks Pina Colada, Strawberry Daiquiri 10
 Martinis, Margaritas, Mojitos and other premium cocktails 12

**Super premium cocktails 14

Dark & Stormy – Dark rum, lime juice, ginger beer
 Aperol Spritz – Aperol, Prosecco, soda
 Moscow Mule – Vodka, lime juice, ginger beer
 Seelbach – Bourbon, Prosecco, soda
 Bloody Maria – Tequila, tomato juice, Worcestershire, salt and pepper rim
 Gin Cooler – Gin, cucumber, rosemary, lime juice, tonic

Spirits

Tanqueray London Dry Gin 9	Absolut Vodka 7	Bacardi Rum 7
Bombay Sapphire London Dry Gin 9	New Amsterdam Vodka 7	Caney Rum 7
Rutte Dry Gin 9 (Dutch)	Woody Creek Vodka 7	Captain Morgan Spiced Rum 7
Hendrick's Gin 12 ** (Scottish)	Tito's Vodka 9	Diplomatico Rum 9
Aviation American Gin 14	Grey Goose Vodka 9	Crusoe Organic Rum 9
Sombra Mescal 12	Ocean Organic Vodka 14	Old Parr Whisky 9
Porfidio Blue Agave Plata 12	Don Valente Tequila Blanco 9	Black label whisky 9
Porfidio Blue Agave Añejo 12	Don Valente Tequila Reposado 11**	Buffalo Trace Bourbon 9

Non-Alcoholic Drinks

Coca Cola 3
 Sprite 3
 Diet Coke 3
 Club Soda 3
 Ginger Ale 3
 Lemonade 4

Orange juice 4
 Pineapple Juice 4
 Cranberry juice 4
 Apple juice 4
 Fruit punch 4
 Iced Tea 4

Bottled water 4
 Coffee 3
 Espresso 3
 Café latte 4.50
 Cappuccino 4.50
 Tea 3



Soups

Corn Crab Chowder 14

Served in a cup with a freshly baked bread roll on the side.

Tomato Basil Soup 12

Garlic croutons, basil oil, parmesan cheese

Soup of the Day 12

Announced by your server

Salads

Caesar Salad 11

Romaine lettuce, shaved parmesan cheese, anchovy, garlic croutons, caesar dressing

TDS wedge salad 14

Boston lettuce, tomato, applewood smoked bacon, dried cranberries, gorgonzola, fried onions, blue cheese dressing or vinaigrette

Appetizers

Oysters on the Half Shell ½ dozen (upon availability) MP

American cocktail sauce, mignonette

Fried Calamari Rings 12

Crispy fried calamari served with marinara sauce.

Escargot Escoffier 18

Herbed garlic butter, potato bread

Shrimp Cocktail 18

American cocktail sauce.

Flash Seared Tuna Tataki 18

Green apple wakame salad, pickled carrot, lemon mayo, soy reduction

Garlic Knots 10

Marinara dip

Cheese and Charcuterie Board (for two) 23

Marinated olives, hummus, marmalade, dried fruits, toasted nuts, crackers

Beef Carpaccio 18

Arugula, capers, pecorino romano, pine nuts, truffle mayo, balsamic drizzle

Pizza's and Pasta's

Pizza Margherita 15

Mozzarella, tomato, basil, olive oil

Pizza Meat Lovers 17

Sausage, pepperoni, ham, mozzarella, tomato, pesto

Pizza Primavera 18

Mozzarella, feta, grilled zucchini, tomato, eggplant, bell peppers, hummus

Pizza Frutti Di Mare 21

Mozzarella, pomodoro sauce, clams, shrimp, fresh fish, calamari, basil

Fettuccini Spinach Alfredo chicken 19 substitute shrimp 24

White creamy sauce, parmesan cheese

Pappardelle Bolognese 21

Beef ragout, parmesan cheese

Chicken Parmesan 24

Crispy panko crust, spaghetti, pomodoro sauce

All prices in USD including taxes.



Mains

Fresh Catch of the Day (upon availability) 29

Daily caught fresh fillet of fish, mixed vegetables, white wine garlic sauce.

Caribbean Seafood 39

Red snapper fillet, shrimp, calamari, and mussels, mixed vegetables, yellow coconut curry sauce.

Spicy Garlic Shrimp 29

Mixed vegetables, fra diavolo **or** creamy madam janette sauce.

Ahi Tuna Steak 32

Sesame coated, bok choy, sprouts, miso ginger sauce

Filet Mignon 36

8 oz beef tenderloin served with mix vegetables and truffle mushroom cognac sauce.

Vegan Bowl 21

Grilled asparagus, zucchini, eggplant, tomatoes, quinoa, lemon vinaigrette, hummus, fire roasted pepper sesame sauce

Specialties of the House

Broiled Lobster Thermidor MP

Mixed vegetables, Pernod sauce, mushrooms, gratinated with parmesan cheese and herbs

Surf & Turf 52

Beef tenderloin and Caribbean lobster tail, mix vegetables, truffle mushroom cognac sauce, melted butter

Korean BBQ Pork Chop 32

Cucumber kimchi, Korean chimichurri

Fettuccini Pescatore 42

Light tomato sauce, cherry tomatoes, lobster, clams, fresh fish, shrimp, calamari, basil

Fettuccini Truffle Carbonara 24

Truffle alfredo sauce, pancetta, poached egg, parmesan cheese

Sides

	Extra Dressing / Sauce 1.5	
Roasted Provençal Potatoes 5	Jasmine Rice 4	Green Asparagus 7
Garlic Mashed Potatoes 5	Truffle Risotto 7	Creamy Broccoli & Cheese 9
French Fries 3	Spaghetti Aglio e Olio or Marinara 5	Bread Roll 1

Sweets

Caramel Flan 8

Chocolate Mousse Cake 12

Tropical Fruit Sorbet 9

New York Cheesecake 10

Ice Cream 3 (per scoop)

Vanilla

Chocolate

Sherbet

All prices in USD including taxes.