

Thanksgiving

November 24, 2022



Let's Begin

BUTTERNUT SQUASH SOUP

Candied pecan cream and herbs



The Main Event

TURKEY ROULADE

Oven-roasted turkey stuffed with dried fruits and Italian sausage, sweet corn mash, cranberry compote, and turkey sage gravy



To Conclude

PECAN PIE

Pumpkin eggnog cream, five-spice crumble, salted caramel ice cream



3-Course Prix Fixe Menu

\$60 Per Person including Taxes.

For reservations call (+297) 586-7800 Ext 231 or
email us at restaurant@tierradelsol.com



Tierra del Sol
Aruba

LUNCH

Greens

Caesar Salad 12 add chicken 17 add shrimp 22 GF Optional

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

Chicken Curry Waldorf Salad 18

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

Cobb Salad 18 GF

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

Niçoise Salad 25 GF

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

Greens cont.

Lentil Quinoa Salad 17

GF Vegan

Grilled vegetables, arugula, toasted almonds, roasted garlic balsamic vinaigrette

Soups

Corn Crab Chowder 16

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

Asian Chicken Soup 13 GF

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

Soup of the Day 13

Announced by your server

Starters

Oysters on the Half Shell ½ dozen (upon availability) MP GF
Cocktail sauce and mignonette

Fried Calamari Rings 14

Marinara dip

Cheese and Charcuterie Board (for two) 27

GF Optional

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

Beef Carpaccio 19

GF

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

Entrees

Fresh Catch of the Day (upon availability) 27 GF

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

Fishermen's Delight 29

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

Fish and Chips 25

Deep fried white flaky fish, French fries, coleslaw, tartar sauce

Steak Frites 31 GF Optional

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

Pork Tenderloin Satay 26

Pickled chili cucumber, asian peanut sauce, seasoned fries

Sides

Roasted Provençal potatoes 5 GF

Saffron rice 5 GF

French fries 4

Bread roll 1

Extra dressing / sauce 1.5

Spaghetti aglio olio 6 GF Optional

Creamy broccoli & cheese 9 GF

Handhelds

Crispy Chicken Caesar Wrap 16

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

Fish Tacos (2x) 16

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

Steak Tacos (2x) 18

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

Club Sandwich 17

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

Classic Cheeseburger 15

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

Homemade Beef Pastrami Sandwich 18

Sour dough, dill pickle, swiss cheese, coleslaw, thousand island dressing

Panini Italiano 17

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

Pizzas and Pasta's

Pizza Margherita 16 Vegetarian

Mozzarella, tomato, basil, olive oil

Pizza Pepperoni 17

Mozzarella, pepperoni

Pizza Meat Lovers 19

Sausage, pepperoni, ham, mozzarella, pesto

Pizza Primavera 19 Vegetarian

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

Pizza Frutti Di Mare 23

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

Fettuccini Spinach Alfredo 18 add chicken 23 add

shrimp 28 GF Optional

White creamy sauce, parmesan cheese

Pappardelle Bolognese 23 GF Optional

Beef ragout, parmesan cheese

Lasagne Tradizionale 23

Beef ragout, bechamel, mozzarella, parmesan cheese

Chicken Parmesan 24

Crispy panko crust, spaghetti, pomodoro sauce



Tierra del Sol
Aruba

BEVERAGES

Beers

Superbock draft beer 25 cl 6 35 cl 8 50 cl 10

Balashi 6	Heineken 7.5	Corona 7.5	Budlight 7.5
Chill 6	Amstel Bright 7.5	Presidente Light 12 Oz 7.5	Miller Light 7.5
Magic Mango 6	Stella Artois 7.5		Michelob Ultra 7.5

Wines

	G	B
Sartori 'Erfo' Prosecco Brut Treviso, Italy	12	48
Piper-Heidsieck 'Cuvée' Champagne Brut Reims, France	24	120
Whispering Angel by D'ESCLANS Rosé Côtes de Provence, France	18	72
Santa Cristina Pinot Grigio by Antinori Delle Venezie, Italy	12	48
Giesen Estate Sauvignon Blanc Marlborough, New Zealand	14	56
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 or Lemonade 6
 Piña Colada, Strawberry Daiquiri 12
 Martinis, Margaritas, Mojitos and other premium cocktails 13

**Super premium cocktails 15

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 10	Absolut Vodka 9	Bacardi Rum 9
Bombay Sapphire London Dry Gin 10	Tito's Vodka 10	Caney Rum 9
Rutte Dry Gin 10 (Dutch)	Grey Goose Vodka 11	Captain Morgan Spiced Rum 9
Canaima Gin 10	Ocean Organic Vodka 15	Diplomatico Rum 10
Hendrick's Gin 13 ** (Scottish)	Don Valente Tequila Blanco 10	Papiamento rum 11
Aviation American Gin 15	Don Valente Tequila Reposado 13**	Crusoe Organic Rum 9
Sombra Mezcal 13		Old Parr Whisky 10
Porfidio Blue Agave Plata 13		Black Label Whisky 10
Porfidio Blue Agave Añejo 13		Buffalo Trace Bourbon 10

Non-Alcoholic Drinks

Coca Cola 3.50
 Diet Coke 3.50
 Sprite 3.50
 Club Soda 3.50
 Ginger Ale 3.50
 Lemonade 4.50

Orange juice 4.50
 Pineapple Juice 4.50
 Cranberry juice 4.50
 Apple juice 4.50
 Fruit punch 4.50
 Iced Tea 4.50

Bottled water 4.50
 Coffee 3.50
 Espresso 3.50
 Café latte 5
 Cappuccino 5
 Tea 3.50

All prices in US\$



Soups

Corn Crab Chowder 16

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

Tomato Basil Soup 13 GF Optional

Garlic croutons, basil oil, parmesan cheese

Soup of the Day 13

Announced by your server

Greens

Caesar Salad 12 GF Optional

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

TDS wedge salad 15 GF Optional

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 GF

American cocktail sauce, mignonette

Fried Calamari Rings 14

Crispy fried calamari served with marinara sauce

Escargot Escoffier 19 GF Optional

Herbed garlic butter, potato bread

Shrimp Cocktail 18 GF

American cocktail sauce.

Flash Seared Tuna Tataki 19

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

Cheese and Charcuterie Board (for two) 27 GF Optional

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

Beef Carpaccio 19 GF

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

Pizzas and Pasta's

Pizza Margherita 16 Vegetarian

Mozzarella, tomato, basil, olive oil

Pizza Pepperoni 17

Mozzarella, pepperoni

Pizza Meat Lovers 19

Sausage, pepperoni, ham, mozzarella, pesto

Pizza Prosciutto e Funghi 26

Bechamel, mozzarella, prosciutto, mushroom, arugula, truffle oil

Pizza Primavera 19 Vegetarian

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

Pizza Frutti Di Mare 23

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

Spaghetti Vongole 36

Fresh clams, white wine, olive oil, garlic, parmesan cheese

Fettuccini Spinach Alfredo 20 add chicken 25 add shrimp 30 GF Optional

White creamy sauce, parmesan cheese

Pappardelle Bolognese 24 GF Optional

Beef ragout, parmesan cheese

Lasagne Tradizionale 24

Beef ragout, bechamel, mozzarella, parmesan cheese

Chicken Parmesan 25

Crispy panko crust, spaghetti, pomodoro sauce

All prices in USD including taxes and are subject to change. GF=Gluten Free, GF optional= Gluten Free with slight modification of the dish. If you have a food allergy, please notify your server.



Mains

Fresh Catch of the Day (upon availability) 34 GF

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

Caribbean Seafood 42 GF

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

Spicy Garlic Shrimp 34 GF

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

Ahi Tuna Steak 36

Sesame coated, bok choy, sprouts, miso ginger sauce

Filet Mignon 39 add 4 Shrimp 12 add Lobster Tail MP GF Optional

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

The Tierra del Sol Gourmet Burger 26

Our signature Wagyu ground beef patty, caramelized onions, tomato chutney, smoked cheese, truffle mayo, French fries

Vegan Bowl 25 GF

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

Specialties of the House

Broiled Lobster Thermidor MP GF

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

Mediterranean Branzino 42 GF

Branzino fillet, sauteed shrimp and calamari, olive oil, tomatoes, fresh herbs

Korean BBQ Pork Chop 36 GF

Cucumber kimchi, Korean chimichurri

Fettuccini Pescatore 42 GF Optional

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

Fettuccini Truffle Carbonara 28 GF Optional

Truffle alfredo sauce, pancetta, poached egg, parmesan cheese

Sides

Roasted Provençal Potatoes 5 GF	Extra Dressing / Sauce 1.5	Green Asparagus 7 GF
Garlic Mashed Potatoes 5 GF	Jasmine Rice 5 GF	Creamy Broccoli & Cheese 9 GF
French fries 4	Truffle Risotto 8 GF	Bread Roll 1
	Spaghetti Aglio e olio 6 GF Optional	

Sweets

Crispy apple pie 13

Served a la mode with vanilla ice cream

Caramel Flan 9 GF Optional

Chocolate Mousse Cake 13

Tropical Fruit Sorbet 9 GF

New York Cheesecake 11

Ice Cream 3 (per scoop) GF Vanilla, Chocolate or Sherbet

All prices in USD including taxes and are subject to change. GF=Gluten Free, GF optional= Gluten Free with slight modification of the dish. If you have a food allergy, please notify your server.



Sparkling Wines

Sartori 'Erfo' Prosecco Brut Treviso, Italy Flowers – green apples - pear	12	48
Marqués de Cáceres Cava Brut Penedès, Spain Brioche – white flower – apples		57
Piper-Heidsieck 'Cuvée' Champagne Brut Reims, France White peach – fresh almond – orange blossom	24	120

Rosé Wines

Whispering Angel by D'ESCLANS Rosé Côtes de Provence, France Cantaloupe – peach – red cherry	18	72
Hampton Water Rosé Languedoc, France Floral – fruity – mineral		84

We present our wine selection.

If you choose to bring your own bottle of wine,
a \$30 corkage fee per bottle will be added to your check.

White Wines

Santa Cristina Pinot Grigio by Antinori Delle Venezie, Italy Pineapple – apples – orange zest	12	48
Villa Antinori 'Toscana' Pinot Blend Tuscany, Italy Pear – pineapple – orange blossom		54
Gerard Bertrand 'Extra Blanc' Grenache Blanc Pays d'Oc, France Citrus – minerals – garden herbs		50
Markus Huber 'Terrassen' Grüner Veltliner Traisental, Austria Crisp – green apples – minerals		55
Giesen Estate Sauvignon Blanc Marlborough, New Zealand Passionfruit – lime - zest	14	56
Matanzas Creek Sauvignon Blanc Alexander Valley, Sonoma County, California Ruby Grapefruit – white peach - jasmine		78
Pascal Jolivet Sancerre Blanc Loire Valley, France Citrus – honey – kiwi		90
Grans-Fassian Riesling Mosel, Germany Stone fruits – flinty - honey	15	60
Lafage 'Cadireta' Chardonnay Côtes Catalanes, France Acaia – apple – lime		51
Wente 'Morning Fog' Chardonnay Livermore Valley, California Tropical fruits – pear – nectarine	15	60
Nielson Chardonnay Santa Barbara County, California Citrus – pineapple - honey	18	72
El Enemigo Chardonnay Mendoza, Argentina Lemons – apple – oak		90
Hartford Court Chardonnay Russian River Valley, Sonoma County, California Kiwis – green apple – lemon drop		115

Superior White Wine Selection

2017 Castello della Sala 'Cervaro della Sala' Chardonnay Blend Umbria, Italy JS99 Apple – stone fruits – toffee		150
2018 Bouchard Père & Fils 'Les Clous' Meursault Côte de Beaune, Burgundy, France JS93 Nutty – stone fruits – cream		160
2019 Maison Louis Latour Puligny-Montrachet Côte de Beaune, Burgundy, France JS92 Roasted pineapple – grilled almond – vanilla		240

JS: JAMES SUCKLING

WE: WINE ENTHUSIAST

RP: ROBERT PARKER (THE WINE ADVOCAT)



Red Wines

Altaland Pinot Noir Patagonia, Argentina Plum – cherry – spice flowers	14	56
Bouchard Père & Fils Pinot Noir Burgundy, France Earthy – red currant - spiciness		65
Carmel Road Pinot Noir Monterey, California Juicy red fruits – baking spice – vanilla	18	72
Nielson Pinot Noir Santa Barbara County, California Tea leaf – caramel – black cherry		90
Copain 'Tous Ensemble' Pinot Noir Sonoma Coast, California Strawberry – black tea – pomegranate		108
Brewer-Clifton Pinot Noir Santa Rita Hills, Santa Barbara County, California Cherry – raspberry - figs		135
Antinori Pèppoli Chianti Classico Tuscany, Italy Strawberry – blackberry – herbs		78
Prunotto Barbaresco Piedmont, Italy Red fruits – spice – velvety		120
El Enemigo Cabernet Franc Mendoza, Argentina Cassis – spice – pepper		89
Chateau L' Hospitalet Reserve Grenache Blend La Clap, Languedoc, France Spice – strawberry – mint		96
Bogle Merlot California Bing cherry – pipe tobacco – plum	14	56
J.Lohr 'Los Osos' Merlot Paso Robles, California Black plum – violet – baking spice		69
Bootleg Merlot Blend Napa Valley, California Blueberry – vanilla – allspice		135
La Posta 'Pizzella' by Catena Malbec Mendoza, Argentina Raspberry – cherry – leathery	15	60
E.Guigal Côtes du Rhône Syrah Blend Rhône Valley, France Black cherry – earthy – herbs		70
Marqués de Cáceres Reserva Rioja, Spain Cherry – vanilla – dried black fruits		87
Wente 'Southern Hills' Cabernet Sauvignon Livermore Valley, California Black currants – pepper – jam	15	60
Montes Alpha Cabernet Sauvignon Colchagua Valley, Chile Strawberry – blueberry - tabaco		69
J.Lohr 'Seven Oaks' Cabernet Sauvignon Paso Robles, California Black currant – black cherry – spice	18	72
Oberon Cabernet Sauvignon Napa County, California Candied blackberry – coffee – dark chocolate		90
Fortress Cabernet Sauvignon Sonoma County, California Black currant – mocha – vanilla		105
Stonestreet Cabernet Sauvignon Alexander Valley, Sonoma County, California Chocolate – black currants - plum		135

Superior Red Wine Selection

2017 Freemark Abbey Cabernet Sauvignon Napa Valley, California JS94 Boysenberry – bing cherry – blackberry		195
2018 Ridge 'Estate' Cabernet Sauvignon Santa Cruz Mountains, California JS94 Bramble fruit – chai spice – pine		210
2019 Hartford Court Zinfandel Russian River Valley, Sonoma County, California WE93 Red raspberries – mint - mocha		180
2018 Martinelli 'Jackass Vineyard' Zinfandel Russian River Valley, Sonoma, California RP95 Berry preserves – floral potpourri – star anise		250



Weekend Specials

Fruit Bowl 10

Assorted fruit, bananas, coconut, almonds, house granola, Greek yoghurt, chia honey drizzle

Avocado Toast 10

Sourdough toast, avocado, arugula, 2 sunny side up eggs, cotija cheese

Farmer's Omelet 15

Ham, mushroom, onions, bell peppers, bacon, breakfast sausage, hash brown, toast points

Eggs Benedict

Traditional-Butcher's ham, brioche toast, hollandaise **13**

Florentine- Spinach, brioche toast, hollandaise **11**

Norwegian-Smoked salmon, brioche toast, hollandaise **15**

BBQ

Served with potato egg salad, baked beans and Focaccia bread

Ribs and chicken **16**

Full ribs **20**

ADD ONS

Chorizo sausage 3

Half slab ribs 10

Bacon Mac and Cheese 7

Corn On The Cob 3

Potato salad 4

All prices in USD including taxes.