

Eggs

Eggs Benedict Traditional – Butcher's ham, brioche toast, hash brown, Hollandaise 11

Norwegian – Smoked salmon, brioche toast, hash brown, Hollandaise 13

Avocado Toast – Sourdough toast, avocado, 2 sunny side up eggs, arugula, cotija cheese 13

Greens

Caesar Salad 16 add chicken 5 add shrimp 10 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.

Greek Quinoa Bowl 17

GF Vegan

Mixed green, hummus, quinoa, cucumber, tomato, pickled red onions, fire-roasted pepper, chickpeas, feta cheese, and lemon yogurt dressing

Soups

Corn Crab Chowder 16

Served with a freshly baked bread roll on the side

Tomato Basil Soup 14 GF

optional

Garlic croutons, basil oil, parmesan cheese

Soups cont.

Soup of the Day 14

Announced by your server

Starters

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

Cocktail sauce and mignonette

Fried Calamari Rings 15

Marinara dip

Beef Carpaccio 19 GF

Arugula, capers, shaved parmesan, pine nuts, truffle mayo, balsamic drizzle

Cheese and Charcuterie Board (for two) 32 GF optional

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

Entrees

Fresh Catch of the Day 28 GF

Daily caught fresh filet of fish, announced by your server. Mixed veggies, coconut rice, white wine garlic sauce

Fishermen's Delight 31

Deep fried fresh fish, calamari and shrimp, oriental salad, French fries, lemon tartare sauce

Miso Salmon 29

Pan fried salmon, sauteed Asian greens, coconut rice, miso ginger 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, fried onions, seasoned fries

Sides

Extra Dressing / Sauce 1.5

Roasted Provençal potatoes 5 GF

Coconut rice 5 GF

French Fries 4

Bread Roll 1

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 24

Sour dough, dill pickle, Swiss cheese, sauerkraut, thousand island dressing

Pizzas and Pasta's

Pizza Margherita 16 Vegetarian

Mozzarella, tomato, basil, olive oil

Pizza Pepperoni 19

Mozzarella, pepperoni

Pizza Meat Lovers 21

Sausage, pepperoni, ham, mozzarella, pesto

Pizza Primavera 21 Vegetarian

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

Pizza Frutti Di Mare 26

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

Fettuccini Spinach Alfredo 22 add chicken 5 add

shrimp 10 GF optional

White creamy sauce, parmesan cheese

Rigatoni Bolognese 27 GF Optional

Beef ragout, parmesan cheese

Lasagne Tradizionale 28

Beef ragout, bechamel, mozzarella, parmesan cheese

Chicken Parmesan 28

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 'Erfò' Prosecco Brut Treviso, Italy	13	52
Pasqua 'Romeo & Juliet' Prosecco Rosé Veneto, Italy	14	57
Orange Gold by Gérard Bertrand Orange South of France	14	57
Whispering Angel by D'ESCLANS Rosé Côtes de Provence, France	16	65
Villa Cornaro Pinot Grigio Veneto, Italy	13	52
Gerard Bertrand 'Art de Vivre' Clairette Languedoc, France	14	57
Grans-Fassian Riesling Mosel, Germany	15	60
Misty Cove Sauvignon Blanc Marlborough, New Zealand	14	57
Wente 'Morning Fog' Chardonnay Livermore Valley, California	15	60
La Crema Chardonnay Sonoma Coast, California	17	72
Giesen Estate Pinot Noir Marlborough, New Zealand	14	57
Carmel Road Pinot Noir Monterey, California	16	65
Romeo&Juliet by Famiglia Pasqua Passimento Blend Veneto, Italy	13	52
Bogle Merlot California	14	56
Kaiken 'Ultra' Malbec Mendoza, Argentina	15	60
Wente 'Southern Hills' Cabernet Sauvignon Livermore Valley, California	15	60
Joel Gott '815' Cabernet Sauvignon California	18	76

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
Cancima 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 with a freshly baked bread roll on the side

Tomato Basil Soup 14 GF optional

Garlic croutons, basil oil, parmesan cheese

Soup of the Day 14

Announced by your server

Greens

Caesar Salad 16 GF optional

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

TDS Boston lettuce salad 17 GF optional

Boston lettuce, tomato, Hickory 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 15

Crispy fried calamari served with marinara sauce

Escargot Escoffier 18 GF optional

Herbed garlic butter, potato bread

Shrimp Cocktail 19 GF

American cocktail sauce

Tuna Avocado 18

Tuna tartare, avocado, wakame salad, soy reduction, spice papaya mayo, plantain chips

Cheese and Charcuterie Board (for two) 32 GF optional

Marinated olives, hummus, marmalade, dried fruits, toasted nuts and pita chips

Beef Carpaccio 19 GF

Arugula, capers, shaved parmesan, pine nuts, truffle mayo, balsamic drizzle

Pizzas and Pasta's

Pizza Margherita 16 Vegetarian

Mozzarella, tomato, basil, olive oil

Pizza Pepperoni 19

Mozzarella, pepperoni

Pizza Meat Lovers 21

Sausage, pepperoni, ham, mozzarella, pesto

Pizza Prosciutto e Fungi 26

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

Pizza Primavera 21 Vegetarian

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

Pizza Frutti Di Mare 26

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

Fettuccini Spinach Alfredo 22 add chicken 5 add shrimp 10 GF optional

White creamy sauce, parmesan cheese

Rigatoni Bolognese 27 GF optional

Beef ragout, parmesan cheese

Truffle Carbonara 29

Angel hair pasta, truffle alfredo sauce, pancetta, poached egg and parmesan cheese

Lasagna Tradizionale 28

Beef ragout, bechamel, mozzarella, parmesan cheese

Chicken Parmesan 28

Crispy panko crust, spaghetti, pomodoro sauce

Spaghetti Vongole 36 GF Optional

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

Fettuccini Pescatore 42 GF optional

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

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) 36 GF

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

Caribbean Seafood 45 GF

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

Spicy Garlic Shrimp 38 GF

Mixed vegetables, Fra diavolo **or** creamy madam Janette sauce

Ahi Tuna Steak 38

Sesame coated, Bok choy, sprouts, miso ginger sauce

Filet Mignon 42 add 4 Shrimp 12 add Lobster Tail MP GF optional

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

The Tierra del Sol Gourmet Burger 28

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 45 GF

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

Korean BBQ Pork Chop 38 GF

Cucumber kimchi, Korean chimichurri

Chicken Supreme 31 GF optional

Bone in chicken breast, broccolini, angel hair pasta, truffle parmesan sauce

Moroccan Spiced Lamb Chops 48

Grilled balsamic eggplant, tzatziki sauce

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 14

Served a la mode with vanilla ice cream

Caramel Flan 12 GF optional

Chocolate Mousse Cake 15

Tropical Fruit Sorbet 10 GF

New York Cheesecake 12

Ice Cream 3.50 (per scoop) GF Vanilla, Chocolate or Sherbet

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Sparkling Wines

Sartori 'Erfo' Prosecco Brut Treviso, Italy Flowers – green apples – pear	13	52
Pasqua 'Romeo & Juliet' Prosecco Rosé Veneto, Italy Strawberries – peach – melon	14	57
Piper-Heidsieck 'Cuvée' Champagne Brut Reims, France White peach – fresh almond – orange blossom		145

Orange & Pink Wines

Orange Gold by Gérard Bertrand Orange South of France Tangerine – honey – almonds	14	57
Whispering Angel by D'ESCLANS Rosé Côtes de Provence, France Cantaloupe – peach – red cherry	16	65

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

Villa Cornaro Pinot Grigio Veneto, Italy Apricot – pear – lemon	13	52
Santa Cristina by Antinori Pinot Grigio Veneto, Italy Pineapple – apples – orange zest		56
Pasqua 'Hey French, you could have made this but you didn't' Blend Veneto, Italy Garganega, Pinot Bianco, Sauvignon Tropical Fruits – chamomile – floral		115
Gerard Bertrand 'Art de Vivre' Clairette Languedoc, France Citrus – minerals – white flowers	14	57
Markus Huber 'Terrassen' Grüner Veltliner Traisental, Austria Crisp – green apples – minerals		55
Glaser & Glaser Gelber Muskateller Retz, Austria Elderflower – mint – peach		68
Grans-Fassian Riesling Mosel, Germany Stone fruits – flinty – honey	15	60
Misty Cove Sauvignon Blanc Marlborough, New Zealand Gooseberry – guava – bell pepper	14	57
Giesen Estate Sauvignon Blanc Marlborough, New Zealand Passionfruit – freshly cut herbs – crisp		60
Kendall-Jackson 'Vintner's Reserve' Sauvignon Blanc California Honeysuckle – grapefruit – ripe pear		65
Pascal Jolivet Sancerre Blanc Loire Valley, France Flint – citrus zest – smooth		84
Wente 'Morning Fog' Chardonnay Central Coast, California Pear – nectarine – vanilla	15	60
Bouchard Père & Fils 'La Vigneé' Chardonnay Burgundy, France Citrus – Pear – toast		65
William Fevre Chablis Burgundy, France White flowers – pear – minerality		89
La Crema Chardonnay Sonoma Coast, California Gala apple – jasmine – honey	17	72
Hartford Court Chardonnay Russian River Valley, Sonoma County, California White peach – lemon zest – lush		99
Bouchard Père & Fils 'Les Clous' Meursault Côte de Beaune, Burgundy, France Nutty – Stone fruits – cream		135



Red Wines

Giesen Estate Pinot Noir Marlborough, New Zealand Red cherry – spices – bramble	14	57
Maison Louis Latour 'Domaine de Valmoissine' Pinot Noir Provence, France Earthy – red currant - spices		60
Carmel Road Pinot Noir Monterey, California Juicy red fruits – baking spice – vanilla	16	65
Nielson Pinot Noir Santa Barbara County, California Tea leaf – caramel – black cherry		78
Romeo&Juliet by Famiglia Pasqua Passimento Blend Veneto, Italy Merlot, Corvina, Croatina Dried cherries – liquorice – baking spice	13	52
Renzo Masi Chianti Riserva Tuscany, Italy Violets – black cherry – liquorice		60
Le Mortelle 'Botrosecco' by Antinori Super Tuscan Blend Maremma, Tuscany, Italy Cabernet Franc, Cabernet Sauvignon Ripe red fruits – plums – savory		79
Protos 'Roble' Tempranillo Ribera del Duero, Spain Cherry – vanilla – dried black fruits		54
Chateau L' Hospitalet Reserve GSM Blend La Clap, Languedoc, France Grenache, Syrah, Mourvèdre Spice – strawberry – mint		89
Bogle Merlot California Bing cherry – pipe tobacco – plum	14	56
Kaiken 'Ultra' Malbec Mendoza, Argentina Blackberry – violets – tobacco	15	60
Petit CARO by Catena and Rothschild Lafite Blend Mendoza, Argentina Malbec, Cabernet Sauvignon Raspberry – mocha – plum		72
El Enemigo Cabernet Franc Mendoza, Argentina Cassis – spice – pepper		83
Wente 'Southern Hills' Cabernet Sauvignon Livermore Valley, California Black currants – pepper – jam	15	60
Montes Alpha Cabernet Sauvignon Colchagua Valley, Chile Strawberry – blueberry – tobacco		65
J. Lohr 'Seven Oaks' Cabernet Sauvignon Paso Robles, California Black currants – pepper – jam		72
Joel Gott '815' Cabernet Sauvignon California Black currant – black cherry – spice	18	76
Oberon Cabernet Sauvignon Napa County, California Candied blackberry – coffee – dark chocolate		89
Bootleg Blend Napa Valley, California Syrah, Petite Sirah, Merlot Blueberry – vanilla – allspice		118

Superior Red Wine Selection

2017 Stonestreet Cabernet Sauvignon Alexander Valley, Sonoma County, California WE93 Chocolate – black currants - plum		124
2018 Freemark Abbey Cabernet Sauvignon Napa Valley, California JS94 Boysenberry – bing cherry – blackberry		155
2018 Ridge 'Estate' Cabernet Sauvignon Santa Cruz Mountains, California JS94 Bramble fruit – chai spice – pine		169
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		210