




SHARED DINING EXPERIENCE

We recommend 3 plates per person but encourage everyone to share!

Vegetarian

RUSTIC BREAD	HOMEMADE BUTTER	14
AVOCADO	KALE, RADISH, MIXED NUTS	25
BURRATA	CHERRY TOMATO, BLUEBERRY, SUMAC	34
MAITIKE	RED CURRY, PUMPKIN, SUNOMONO	32
 PADRON PEPPERS	BONITO FLAKES, MISO, CHILLI	26
TZATZIKI	YOGHURT, CUCUMBER, FOCCACIA	25

Fish

LOCAL FISH CEVICHE	AMARILLO, SWEET POTATO, CHERRY TOMATO	36
TUNA PIZZA	LARDO, TRUFFLE, KALAMANTA OLIVES	36
TUNA TARTAR	KIMCHI, CITRUS, SHALLOT	34
SHRIMP ESCABECHE	QUINOA, FENNEL, PEAS	38
COQUILLES	CURRY LENTILS, TOMATO, PEANUTS	40

Meat

FLAT IRON	ROSTI, SPINACH, PEPPERCORN	44
OKONOMIYAKI	BACON, BONITO, OXHEART CABBAGE	36
CARPACCIO	POTATO, VADOUVAN, MUSHROOM	40
HANGING TENDER '300'	BEEF TOMATO, BIMBI, GREEN PEPPER JUS	65
PICANHA '300'	SALSA VERDE, GARLIC, ONION	55

Sides

SWEET POTATO FRIES	PARMESAN, TRUFFLE AIOLI	14
LITTLE GEM	CAESAR DRESSING, BACON, PARMESAN	18
GREEN PAPAYA SALAD	FISH SAUCE DRESSING	20
CAULIFLOWER	YOGHURT, ACETO BALSAMICO, ALMONDS	20

Dessert

PANNA COTTA	LIMONCELLO, CITRUS, PISTACHE	24
CHOCOLATE	YOGHURT, ORANGE, MATCHA	24

All prices are in Antillean Guilders and include a 9% sales tax.
10% Gratuity Charge added for groups of 7 and over.

We kindly ask everyone to follow social distancing rules outside of your table.

We are now a cash-less facility. No more cash is accepted. Kindly check with your server for questions.