







This menu is available from 12 noon till 5:00 pm

EMPANADAS	11
Homemade pastries, beef stuffing pico de gallo	
CHICKPEA TORTILLA ROLL UPS 	10
Sesame chickpea salad crispy lettuce plant based mayonnaise soft tortilla mango salsa	
BALCHI PISCA	13
Authentic Aruban fish fritters shredded fish a blend of local flavors with spicy papaya dip	
SOUP OF THE DAY	7.50
Ask your waiter for the soup of the day	

CALAMARI	13
Golden fried squid marinara sauce	
CHICKEN WINGS	15
Served with blue cheese dip choice of honey BBQ, sweet chili or sriracha	
CHICKEN TENDERS	14
Crispy golden brown chicken tenders served with honey mustard dip	
SAMOSAS 	12
Golden crispy fried vegetable stuffing pico de gallo	

FRESH SALADS

TRADITIONAL CAESAR SALAD 	Small Large 7 10
Romain lettuce garlic croutons parmesan cheese traditional homemade dressing	
ARUGULA BLUEBERRY 	11 15
Refreshing arugula lettuce fresh blueberries cherry tomato walnuts goat cheese honey dressing	


COBB SALAD (Vegan on Request) 	Small Large 9 13
Mixed lettuce tomato shaved almonds boiled egg avocado blue cheese olives carrots ranch dressing	
THAI RICE NOODLE SALAD 	8 11
Mixed lettuce rice noodles orange mango carrots cherry tomato sesame soy ginger dressing	

SALAD UPGRADES:

Grilled Chicken Breast	7	Scoop of Tuna Salad	6	Sesame Chickpea Salad	5
Beef Tenderloin Strips	9	Pan-fried Grouper	8	Grilled Tofu	6
Grilled Shrimp	8	Marinated Tuna (^)	9	Grilled Vegan Fish	9

OUR BURGERS

We cook our burgers as per FDA above 160F (above Medium)

CHEESEBURGER	15
Juicy grilled beef burger melted Gouda cheese lettuce tomato onion pickles fries	
MUSHROOM BACON & CHEESEBURGER	18
Grilled burger lettuce tomato bacon pickles onions mushrooms melted Gouda cheese fries	
VEGAN BURGER 	18
Plant based hamburger lettuce tomato fries	


Substitute French Fries for sweet potato fries for \$2 extra.

CHEF'S SPECIAL!

MANGO SALMON BURGER 17

Homemade salmon patty | lettuce | tomato | fries

CHEFS HAVING FUN


CHICKEN SATE	19
Grilled chicken skewers peanut sauce fries	
ARUBAN FISH TACO (vegan on request)	20
Golden pan-fried grouper tortilla pico de gallo crisp lettuce sliced avocado	
CHEESE QUESADILLA 	12
Flour tortilla pico de gallo sour cream guacamole cheddar	
ADD: chicken 7 shrimp 7 beef 8	

SANDWICHES OR WRAPS

Choice between a whole wheat or white bun or have it wrapped in a Spinach Flour Tortilla




CAPRESE (vegan on request) 	13
Pesto sliced tomato arugula mozzarella cheese	
CARIBBEAN BBQ CHICKEN	18
BBQ boneless chicken breast lettuce red onion tomato fresh pineapple cheddar cheese	
HEALTHY TUNA SALAD	13
Lettuce tuna salad tomato mozzarella cucumber	
PHILLY STEAK SANDWICH	20
Thinly sliced beef tenderloin roasted bell pepper onion sautéed mushrooms melted cheese	
HOTDOG	13
Kosher beef franks sauerkraut sweet relish fries	

POKÉ BOWLS

Avocado mango wakame seaweed flavored rice carrot cabbage cucumber sesame seeds ginger edamame sesame-ginger soy sauce	
VEGAN DELIGHT TOFU BOWL 	15
INDONESIAN CHICKEN BOWL	19
Served with peanut sauce	
SESAME TUNA BOWL (^)	20
SPICY COCONUT CURRY SHRIMP BOWL	19
SEARED BEEF TENDERLOIN BOWL	20

DESSERT

HOME-MADE KEY LIME PIE	8	TROPICAL FRUIT PLATE	11
PASSION FRUIT PARFAIT 	7	ICE CREAM  or SORBET 	4

 = Gluten Free  = Vegetarian  = Vegan

Please let your waiter know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BEVERAGE MENU

Happy Hour ▪ Daily 5-7pm

CARIBBEAN CLASSICS 11.50

Various flavors available such as Lime, Strawberry Banana and Mango

Margarita Cuervo Tequila ▪ triple sec ▪ sweet & sour mix ▪ optional salt

Mojito: Nicaraguan Flor de Caña rum ▪ Lime ▪ Mint ▪ Soda water

Pina Colada: Flor de Caña Rum ▪ mix of Pineapple ▪ Coconut Cream

Daiquiri: Flor de Caña rum ▪ Lime juice ▪ simple syrup

MANCHEBO SPECIALS 12.00

Nacio Smiles

Amaretto ▪ Peach Schnapps ▪ Banana Liqueur ▪ Fruit Juice

Manchebo Breeze

Absolut Vodka ▪ Malibu ▪ Peach Schnapps ▪ pineapple juice

MANCHOMANGO®

We are sorry ▪ it's a secret

ARUBA ARIBA

Flor de Caña Rum ▪ Vodka ▪ Crème de Banana ▪ Aruban CoeiCoei

NUTTY MONKEY

Rum ▪ Amaretto ▪ Banana Liqueur ▪ Banana

HIGH OCTANE !!! 13.00

PEGA Special: Vodka ▪ Blue Curacao ▪ Tripple Sec ▪ Ponche Crema ▪ Cocunut Cream

LA BOMBA: Flor de Caña rum ▪ Vodka ▪ Gin ▪ Tequila ▪ Sour Apple ▪ Pineapple Juice

BLUE ICE TEA: Flor de Caña rum ▪ Vodka ▪ Gin ▪ Blue Curacao ▪ Pineapple Juice ▪ Sprite

LONG ISLAND: Flor de Caña rum ▪ Vodka ▪ Gin ▪ Tequila ▪ Dry Orange

FREUDIAN SLIP: Flor de Caña rum ▪ Vodka ▪ Triple Sec ▪ Peach Schnapps ▪ Banana Liqueur ▪ Fruit Juice ▪ Floater of 151 rum

Smoothies & Milkshakes 7.50

vanilla ▪ chocolate ▪ strawberry ▪ banana ▪ peach ▪ passion fruit ▪ mango ▪ pina colada

Spiked Shakes 10

Baby Cake: absolute vanilla ▪ Frangelico liquor

Bananacker: captain Morgan ▪ banana liquor

The Buzz: vodka ▪ chocolate liquor

Chocothunder: chocolate liquor ▪ Irish liquor

BEERS

ARUBA	Balashi	7.00
	Chill	7.00
	Magic Mango	7.00
Netherlands	Amstel Bright ▪ Heineken	8.00
Mexico	Corona/ Modelo	9.00
USA	Budweiser ▪ Coors Light	9.00
	Bucket of Balashi	35.00
	Bucket of Chill	35.00
	Bucket of Magic Mango	35.00
Non-alcoholic	Heineken 0%	5.50

LIQUORS

Drambuie	Scotland	8
Baileys	Ireland	8.50
Amaretto di Saronno	Italy	8.50
Cointreau	France	8

RUM

Flor de Caña 12 years	Nicaragua	9
Flor de Caña 18 years	Nicaragua	10
Bacardi	Puerto Rico	9
Brugal 1888	Domican Rep	12

VODKA

Absolut	Sweden	8
Tito's	USA	9
Grey Goose	France	10
Ketel One	Netherlands	10

SCOTCH & BOURBON

Dewar's	White label	Scotland	9
Chivas	12 years	Scotland	9
Jack Daniels	Tennessee	USA	10
Evan Williams	Kentucky Straight	USA	8

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Tanqueray	Scotland	9
Bombay Sapphire	England	9

SPARKLING ▪ WHITE ▪ BLUSH

Sparkling Da Luca Prosecco DOC ▪ Sicily ▪ Italy	11
Sparkling Undurraga Brut ▪ Central Valley, Chile	10
Freixenet cordon negro rose cava Spain	12
Pinot Grigio Pasqua ▪ Venice ▪ Italy	10
Chardonnay Tussock ▪ France	10
M de Minuty, Provence ▪ France	11
Matua Sauvignon Blanc ▪ New Zealand	12

RED WINES

Pinot Noir ▪ Principato, Italy	10
Cabernet Sauvignon ▪ Bernard Magrez ▪ Languedoc, FR	10
Malbec Amalaya ▪ Mendoza, Argentina	11
Merlot CK Mondavi ▪ California, USA	11