

## Warrior or Humanist?

Before there were borders, Belize formed part of the Yucatan Peninsula.

Present day Northern Belize is dominated by the Mestizo culture. We are descendants of the Central Lowland Maya and one famous Spanish Conquistador called Gonzalo Guerrero. Though Mexico claims him as their own, glyphs at Santa Rita in Corozal portray the Mayan Ruler Nachan Ka'an as governing all that territory, including present day Chetumal, Mexico.

Shipwrecked in 1511, Gonzalo Guerrero and crew were taken captives by Nachan Kaan. Guerrero eventually became a friend of Nachan Ka'an and immersed himself in the Mayan culture. He taught the Mayas the military tactics of the Spanish Conquistadors. In gratitude, Nachan Ka'an gave Guerrero his daughter Zasil Ha as wife. They bore 3 children and the Mestizo culture was born.

*"Hermano Aguilar, yo soy casado y tengo tres hijos. Tienenme por cacique y capitán, cuando hay guerras, la cara tengo labrada, y horadadas las orejas. ¿Que dirán de mi esos españoles, si me ven ir de este modo? Idos vos con la bendición de Dios, que ya veis que estos mis hijitos son bonitos, y dadme por vida vuestra de esas cuentas verdes que traeis, para darles, y diré, que mis hermanos me las envían de mi tierra."*

-Gonzalo Guerrero's response  
to Hernan Cortez' messenger,  
who paid a ransom for his freedom

# Menu



## Appetizers...all day and night

**Shrimp, Lobster or conch fritters.....\$14**  
6 fritters battered and deep fried. Served on a bed of lettuce with Chipotle sauce and jalapeños/molasses sauce

**Chicken tenders.....\$14**  
hot or mild, with coleslaw, fries, garlic bread and Chipotle sauce  
**Traditional or Teriyaki...**

**Traditional chicken wings.....\$14**  
**Hot, mild, or Teriyaki**  
with coleslaw, fries, garlic bread and Chipotle sauce

**Tostones platanos de la milpa (5)**  
Con salsa de melasa y jalapeños  
Sencillos.....\$9  
Enslada tropical.....\$12  
Rellenos de camarones, langosta  
O caracol.....\$18

**Skillet of cheesy fries & gravy.....\$10**  
Beef tenderloin .....\$18  
Grilled chicken breast .....\$12  
Seafood (1) .....\$16

*"I was dead, then alive.  
Weeping, then laughing.*

*The power of love came into me,  
and I became fierce like a lion,  
then tender like the evening  
star."*

— Rumi

## Fresh Fruit Juice **\$3**

**Orange, fresh squeezed, pure...**  
**Lime, pineapple, watermelon...**  
**Horchata, tambram...**  
**Cranberry Ocean Spray...**

*"Here is a relationship booster  
that is guaranteed to work:*

*Every time your spouse or lover  
says something stupid  
make your eyes light up  
as if you just heard something  
brilliant."*

— Rumi

## Queso a la Plancha.....\$12

Bañados con salsa de cilantro  
pan tostado

## Cyndi's favorite ceviche

Conch, Shrimp or Lobster.....\$14  
Mixed 2 seafood ceviche.....\$24  
Mixed 3 seafood ceviche.....\$36

## **Nachos.....\$14**

Beef or chicken, beans, shredded lettuce,  
Salsa de tomate, Cheddar cheese and sour  
cream

## **Grilled Cheese sandwich..... \$9**

Nathaniel's favourite, with tomatoes and Basil

## **Personal Pita bread pizza**

Veggie.....\$14  
Pepperoni, ground beef, veggies.....\$16  
Pepperoni or ground beef.....\$14  
Extra toppings.....\$2

## **Bruschetta.....\$12**

Thick slices of bread grilled, rubbed with  
garlic and butter, drizzled with olive oil,  
topped with roasted tomatoes, onions and  
chunky Dutch cheese topped with basil and  
fresh cilantro

**with shredded chicken .....\$16**

## **Belize Fisheries Department**

Lobster season opens June 15th to February 14th  
Conch season opens October 1st to June 30th



## Classics

### **Very Belizean**

#### **Rice and beans**

coleslaw, stew chicken and plantains

Stewed chicken.....	\$10
Grilled chicken.....	\$12
Grilled chicken curry...hot!.....	\$14
Grilled fish fillet.....	\$16
Stewed Lobster.....	\$16
Lemon Butter Shrimp .....	\$16
Beef Tenderloin Tips.....	\$18

Escabeche, every Sunday.....\$12

**Fish Fingers.....\$18**

Battered fish fingers with dipping sauce,  
seasoned fries, coleslaw, garlic bread

#### Tacos

Chicken.....	\$12
Pork.....	\$16
Lobster.....	\$16
Shrimp.....	\$16
Beef Tenderloin.....	\$18

5 tacos hechos de tortillas de maiz pringadas  
con aceite de olivo and topped with chipotle  
cream, pico de gallo, curtido. Salsa, beans and  
tortilla chips

#### Platillo de 5 Salbutes

Pico, curtido, chiltomate

Chicken.....	\$12
Pork.....	\$16
Beef tenderloin.....	\$16

#### Tortas

Chicken.....	\$10
Pork.....	\$12
Beef Tenderloin.....	\$16

### **Fresh Fruit Juice**

**\$3**

Orange, fresh squeezed, pure...

Lime, pineapple, watermelon...

Horchata, tambram...

*“With passion pray.  
With passion make love.*

*With passion eat and drink  
and dance and play.  
Why look like a dead fish  
in this ocean of God?”*

— Rumi

#### Burgers

crispy lettuce, tomatoes, coleslaw and fries	
6 oz beef.....	\$12
Double beef.....	\$18
Grilled chicken breast...\$12	
Grilled fish fillet.....	\$14
Lobster.....	\$14
Grilled pineapple with molasses	\$2
and Jalapeños glaze	
Shredded Cheddar & Jalapeño.....	\$2
Bacon.....	\$2

#### Quesadillas

Chicken.....	\$12
Pork.....	\$16
Lobster.....	\$16
Shrimp.....	\$16
Beef Tenderloin .....	\$18

Sour cream, pico, grilled veggies

**Tostadas platter.....pork pibil \$14**  
.....**chicken \$12**

3 corn tostadas loaded with salsa, shredded  
lettuce, tomatoes, shredded Cheddar and  
Chipotle cream, beans and Chil tomato salsa

#### Fajitas

Chicken.....	\$16
Shrimp.....	\$16
Lobster.....	\$16
Beef Tenderloin.....	\$18

sautéed sweet peppers & onions, shredded  
Cheddar, sour cream, beans and tortillas

#### Mestizo Classic Cocktail

Conch, Shrimp or Lobster.....	\$14
Mixed 2 seafood cocktail.....	\$24
Mixed 3 seafood cocktail.....	\$36



## Dinner and more...

**“One cannot think well, love well, sleep well, if one has not dined well.”**

– Virginia Woolf

<b>Sauteed fish fillet in creamy garlic sauce</b> .....	<b>\$22</b>
A creamy garlic, butter and Basil sauce	
<b>Fish fillet in Marinara sauce</b> .....	<b>\$22</b>
<b>Caribbean Rum Fish</b> .....	<b>\$24</b>
Mango or Pineapple and Caribbean dark rum sauce, pimienta gorda, cinnamon, lime and honey	
<b>Lobster, stewed</b> in creamy garlic sauce or spicy Marinara.....	<b>\$24</b>
<b>Pollo a la Plancha Mestizo con crema de cilantro, platano frito</b> .....	<b>\$20</b>
<b>Chicken Picatta</b> .....	<b>\$22</b>
<b>Parmesan Lemony Chicken</b> .....	<b>\$20</b>
<b>Lemon Butter Shrimp</b> .....	<b>\$24</b>
<b>Garlic Butter Shrimp (al mojo de ajo)</b> .....	<b>\$24</b>
<b>Beef Tenderloin Medallions</b> .....	<b>\$34</b>
<b>Chicken Roulade.</b> Feta cheese, oregano, garlic and lemon zest.....	<b>\$22</b>
<b>Salisbury Steak</b> ground steak patty in sauce.....	<b>\$18</b>

**Above dinner items served with  
Steamed veggies and garlic bread  
and  
Pasta or baked potato or rice and beans**

<b>Beef Spaghetti a la Bolognesa</b> ...garlic bread and green salad.....	<b>\$20</b>
<b>Chicken Linguini Alfredo</b> ...garlic bread and green salad.....	<b>\$20</b>
<b>Shrimp or Lobster Linguini Alfredo, sauteed</b> ...garlic bread and green salad.....	<b>\$26</b>
<b>Hot curry in marinade of cilantro, onions, habanero,</b> served white rice, fried plantain and garlic bread	
<b>Fish, shrimp or lobster</b> .....	<b>\$24</b>
<b>Chicken</b> .....	<b>\$20</b>

### Happy endings...

<b>Flan</b> .....	<b>\$8.00</b>
<b>Carrot cake</b> .....	<b>\$10.00</b>
<b>Made fresh</b>	<b>\$6.00 - \$10.00</b>



# Drinks Menu

## Beer

Belikin, Lighthouse, Stout...\$4  
Guinness—Heineken..... \$5 -\$6

## Mixed drinks \$5...imported \$9 to \$13

<b>Cuba Libre</b>	rum, coca-cola, lime	<b>Cape Codder</b>	vodka, cranberry juice
<b>Campechana</b>	rum, coca-cola, soda water	<b>Panty Ripper</b>	coconut rum, pineapple juice

## Cocktails...\$7 to \$13

<b>Amaretto Sour</b>	amaretto, sour mix	<b>el Gran Mestizo</b>	white rum, lime, sour mix
<b>Bay Breeze</b>	vodka, cranberry, pineapple	<b>Amaretto Twister</b>	amaretto, sour mix, cranberry

## Other cocktails and martinis \$9, \$12, \$16

<b>Margarita on the rocks</b>	tequila, lime, salt, triple sec
<b>Pina colada</b>	whit rum, cream of coconut, whole milk, pineapple juice
<b>Cosmopolitan</b>	vodka, triple sec, lime, cranberry
<b>Mojito</b>	rum, soda, mint leaves, sugar
<b>Tom Collins</b>	gin, lime, sugar, soda water
<b>Sea Breeze</b>	vodka, cranberry juice, grapefruit juice
<b>Belizean Breeze</b>	vodka, cup cranberry and orange
<b>Strawberry Daquiri</b>	strawberries, rum, lime, sugar
<b>Salty Dog</b>	vodka, grapefruit juice, lime and salt
<b>Cranberrita</b>	tequila, triple sec, lime juice, cranberry

## Other cocktails and martinis \$12 to \$16

<b>Blue Lagoon</b>	vodka, coconut rum, blue curacao, lemonade
<b>Hawaiian Breeze</b>	amaretto, peach schnapps, blue curacao, sweet and sour
<b>Blue Hawaiian</b>	rum, blue curacao, crème de coco, pineapple juice
<b>Black Russian</b>	vodka, kahlua, cola optional
<b>White Russian</b>	vodka, kahlua, milk
<b>Margarita Frozen</b>	



## New on the menu!

“One cannot think well, love well, sleep well, if one has not dined well.”

– Virginia Woolf

## Platos nuevos

### Appetizer

#### Salpicon

chicken or pork.....\$14

### Dinner and more...

Sirloin Steak.....\$4/oz

-OR-

Pork Loin Chops.....\$4/oz

2 dishes above served with: grilled veggies & garlic bread and  
a choice of rice & beans, baked potato or pasta

Chipotle Shrimp.....\$26

Shrimp sautéed in a tomato reduction with dried and smoked Jalapeños

-OR-

Mayan Fish.....\$26

Grilled with fresh roasted habanero peppers, garlic and onions then wrapped in a  
plantain leaf

2 dishes above served with : Cilantro Rice  
(Substitutions ok) Southwest Salad  
Garlic Bread

### **Enchiladas Maracas!**

5 corn tortillas wrapped over shredded chicken, bañados en salsa de tomate,  
Crema, queso cheddar rayado, tomate y cilantro

-OR-

### **Platillo de Mole**

5 corn tortillas wrapped over shredded chicken, bañados en mole,  
Crema, queso cheddar rayado, tomate y cilantro

Choices for 2 dishes above:

Pollo.....\$14      Camaron.....\$20

Puerco.....\$18      Langosta.....\$20

Lomito de res.....\$20

