Aruba Marriott Resort & Stellaris Casino |+297 5-20 6580 | L.G. Smith Blvd. 101 | The Lobby Shake & Roll



14

9

10

18

Favorites

SEARED TUNA TATAKI Ponzu, ginger, radish, green onions, sesame oil

EDAMAME V Steamed soybeans

WAKAME V Seaweed salad

TUNA POKE BOWL Tuna tartar, avocado, cucumbers, carrots, wakame, rice, masago, sesame seeds, soy ginger, Sriracha sauce

Sashimis

		Sec. 19
	SASHIMI 4-CUTS	12
	Your choice of salmon, tuna, octopus,	
	shrimp or fish of the day	
	lat ol b	
	SASHIMI MIX 9-CUTS	17
	Select 3 each of your choice of salmon, tuna, octopus,	
	shrimp or fish of the day.	
	and the set	
	Cocentroom	
	Greatroom	
	KIMCHI WINGS	19
	Madam sweet, cilantro, scallions, kimchi mayo	
	TUNA TARTARE	21
	Ahi tuna, avocado, cucumber, acevichado sauce,	
	nori, sesame oil, cilantro, crispy wonton	
	G .	
	PAPAS BRAVAS	18
	Baby potatoes, spicy tomato sauce,	
	chorizo, garlic aioli, parsley	
	PORK BELLY BAO	20
	Asian slow-cooked pork belly, lettuce, pickled cucumber,	
2	carrot, spicy mayo, ginger mayo, crispy togarashi	
	PORTOBELLO FLATBREAD	18
	Spinach, tomato sauce, caramelized onions,	
	goat cheese, thyme, pecans	
		10
	ASIAN BBQ FLATBREAD Beef short ribs, mozzarella, scallions,	19
	arugula, sesame, soy-chili vinaigrette	
	aragata, sesarrie, obg oniti maigrette	

o Rollo

200	PHILIDELPHIA Avocado, cucumber, breaded shrimp,	18
	topped with cream cheese & chimichurri	
	DUSHI ARUBA Eel, avocado, cucumber, tuna, mango sauce, with a touch of pica di papaya	18
	RAINBOW Salmon, tuna, red snapper, crabmeat, cream cheese, cucumber, avocado	20
	CALIFORNIA Avocado, cucumber, snow crab, masago, sesame seeds	17
	SPICY TUNA Tuna, Japanese chili, cucumber, sesame seeds	18
	TUNA TORCH Tuna, avocado, sweet chili sauce, spicy mayo, eel ponzu, cucumber, snow crab, masago, sesame seeds	19
	TUNA TARTARE ROLL Fried shrimp, avocado, cucumber, tuna, scallions, acevichado, eel sauce, togarashi	20
	RAISA ROLL Fried shrimp, avocado, cream cheese, red snapper, sesame seeds, scallions, togarashi, Aji Amarillo sauce	19
	ACEVICHADO Red snapper, crispy crab, avocado, shrimp, cucumber, acevichado sauce	19
	CARIBBEAN Mango, coconut shrimp, cream cheese, with golden crab mix	18
	SALMON TORCH Salmon, avocado, sweet chili sauce, spicy mayo, eel, ponzu, cucumber, snow crab, masago, sesame seeds	19
	DRAGON ROLL Z Breaded shrimp, cucumber, cream cheese, avocado, spicy crab, green onions with eel sauce	22

All prices are in US dollars. All sales taxes are included. Gratuity not included. Shoes and shirt required for service.



Cocktails

CELEBRITY ARUBA ARIBA 19

Bacardi Superior, Grey Goose vodka, Grand Marnier, banana liqueur, fruit punch, dash of Coecoei

SMOKING OLD FASHIONED 20

Bourbon, spiced syrup, dashes angostura bitter, stir and smoke decanter, garnished with cinnamon stick and orange peel

HIBISCUS MARGARITA 20

Patron Citrónge, Patron Silver, Cointreau, fresh lime, hibiscus syrup, garnished with a hibiscus flower

Martini Style

PATRON MARTINI 18 Patron Silver, Patron Citrónge, orange juice, fresh lime juice

DEWAR'S ROB ROY 13 Dewar's 12 years, sweet vermouth, aromatic bitters, luxardo cherry

HEMINGWAY DAIQUIRI 17

White rum, maraschino liqueur, grapefruit juice, lime juice, simple syrup

ELITE MARTINI 19

Berries infused Stoli Elite, Elderflower, cranberry juice, lime Juice, simple syrup, Elderflower foam

Signature Drinks

THE ARUBA MULE 18 Tito's vodka, aloe vera juice, fresh lemon juice, simple syrup, topped with ginger beer, garnished with mint leaves

CLASSIC 1800 OLD FASHION 18

Bourbon whiskey, simple syrup, dash of angostura bitters, garnished with luxardo cherry

BOMBAY NEGRONI 17

Bombay Sapphire, martini bitters, sweet vermouth, orange zest

Premium

DON JULIO 1942	37
ZACAPA XO RUM	30
MACCALLAN 12Y	25
JEFFERESON'S RESERVE	19

Glass

Beer

LOCAL BEER 7 Balashi, Chill IMPORTED BEER 9

Please ask your server for available brands

DRAFT BEER 9 Chill

Non-Alcoholic Beer

HEINEKEN 0.0 5