Ceviches

Sea Bass and Goldenberry $15
Marinated with hot chili, fresh ginger, spearmint and golden berry. Served with plantain and sweet potato chips.

Seafood with Avocado and Lemon Grass $15
Shrimps, octopus, mussels, scallops, red snapper, ginger, sweet plantain and yellow Peruvian chili. Served with fried plantains.

Bloody Mary $16
Sea bass, shrimps, vodka, Worcester Shire, Tabasco, basil and tomato juice with tortilla chips and corn on the cob.

Tiradito

Snook fish with Yellow chili sauce $12
Toasted cashew nuts, fresh coriander leaves and smoked soy sauce. Accompanied with fried sweet potato.

Salads

Artichokes, Spanish chorizo and Goat Cheese $12
Cherry tomatoes, baby greens and basil croutons with Dijon, honey and balsamic vinaigrette.

Classic Caesar salad $10
Anchovies and parmesan cheese homemade dressing. With grilled chicken breast.

Strawberries, walnuts and blue cheese salad $12
Mixed greens, Sable walnuts and raspberries vinaigrette.

Appetizers

Grilled chicken wrap with sweet chili sauce $16
Marinated grilled chicken breast, lettuce, tomato, avocado, jalapeno, cheddar cheese and ranch dressing, accompanied with French fries.

Fried Calamari $12
Coated with white wine and paprika, served with our homemade tartar sauce and mustard dressing.

Sandwiches

Sea bass pita sandwich $20
Breaded sea bass filet, grilled pita bread, homemade tartar sauce, red onion and bell pepper escabeche, with French fries.

Shrimps Panini $25
Grilled shrimps, baguette, capers chimichurri, bacon, honey mustard, Swiss cheese and red bell pepper with French fries.

If you have any concern regarding food allergies, please alert your server prior to order. Prices include tax and services
Seafood pita $17  
Salmon, octopus, shrimps, scallops, calamari, mussels and yogurt - mint sauce, served with rustic potatoes.

Quesadillas $19  
Wheat tortilla, melted cheese, sautéed mushrooms, “guacamole” and “pico de gallo”  
With chicken breast  
With beef tenderloin  
With shrimps  
Marriott Burger $16  
Served with bacon, cheddar cheese, onion, tomato, lettuce, pickles and French fries.

Veggie burger $18  
Oatmeal, mushrooms, dried tomatoes, roasted bell peppers, caramelized onions and Swiss cheese.  
Served with basil ricotta and Cajun potatoes.

Del Mar $30  
Fried red snapper  
Coated with lemon and Cajun spices, accompanied with toasted coconut rice, cabbage salad and fried plantains.

Grilled tuna & octopus cannelloni $26  
Red tuna filet, red bell pepper coulis, octopus cannelloni with fresh tomatoes, basil, almonds and olives caponatta.

Caribbean seafood casserole $21  
Shrimps, scallops, calamari, mussels, mahi-mahi, sweet corn, coriander and coconut milk.  
Served with coconut rice and fried plantains.

De la Hacienda $22  
Tequila & coriander chicken breast  
Grilled marinated chicken breast, chili rice and sautéed vegetables.

Beef tenderloin fajitas $22  
Sautéed with onions and bell peppers, corn tortilla, coriander rice, “guacamole”, black beans and “pico de gallo”.

Lettuce wraps $23  
With rice, “guacamole”, “pico de gallo and sour cream.

Sea bass filet $21  
Chicken breast $22  
Beef tenderloin $10  

Postres / Desserts $10  
Passion fruit cheese cake with strawberry sorbet and almonds toiuille.

Chocolate & walnuts cake with cinnamon croutons and vanilla ice cream $10  

Jack Daniel's pie $10  

Fruits cocktail, mint – lemon grass balsamic reduction and mango sorbet. $10  

Two flavors Sundaes $10