

Mariposa BELIZE BEACH RESORT

OCCUM

RESTAURANT & BAR

DIMMER

DINNER TO





Locally Sourced 'Farm to Table' Produce

APPETIZERS

Ceviche: all served with	plantain and corn chips
Shrimp	\$30 BZE/\$15 USD
Conch (Seasonal)	
Lobster (Seasonal)	\$40 BZE/\$20 USD

Fried Calamari Rings: golden fried, crispy calamari rings. Served with chipotle mayo dipping sauce \$24 BZE /\$12 USD

Spring Rolls: shrimp or pickled julienne vegetables with a side of sweet $\textbf{Shrimp} \dots \$25^{\,\text{BZE}}/\$12^{.50\,\,\text{USD}}$

Firecracker Shrimp: grilled shrimp on toasted Pepper Jack Cheese baguettes, topped with bacon bits and pickled jalapeños.. \$28 BZE/\$14 USD

Roasted Garlic Bulb: with goat cheese, homemade apple chutney & homemade toasted baguettes \$26 BZE/\$13 USD

Dumplings: served with a sweet and spicy sauce.

Beef: \$22 BZE / \$11 USD

PASTAS

(all served with garlic bread)

Shrimp or Chicken Alfredo:

al dente Fettuccine tossed in a creamy cheese alfredo sauce, topped with your choice of meat **Shrimp:** \$46 BZE/\$23 USD

Chicken Parmesan: breaded chicken breast, fried and topped with tomato sauce, mozzarella cheese and served with Fettuccine al pomodoro.....\$30 BZE/\$15 USD

ENTRÉES

Marinated Skirt Steak: topped with a red wine reduction, served with a choice of our daily starch and vegetables\$40 BZE/\$20 USD

Creole Gumbo: chicken cubes, sausage, shrimp and vegetables seasoned with Mariposa's secret spice, served with a side of coconut rice \$34 BZE/\$17 USD

OWNER'S CHOICE Fish Fillet: pan cooked fish fillet, simmered in a fresh citrus ginger sauce......\$45 BZE/\$22.50 USD

Baby Back Ribs: brushed with a mango habanero sauce or bourbon B.B.Q sauce with a side of fries and coleslaw\$60 BZE/\$30 USD

Black Angus Beef Tenderloin: 8oz grilled beef tenderloin to your liking, with a mushroom demi

Seafood Risotto: Calamari, shrimp, fish chunks, lobster (seasonal), tossed with a cream cheese butter sauce, topped with fresh

OWNER'S CHOICE Butterfly Broil Lobster (Seasonal): broil butterfly lobster tail brush with a melted garlic compound butter Market Price

Spicy Mayan Fish: brushed with achiote compound butter wrapped on a banana leaf\$40 BZE/\$20 USD

Please ask your server for starch & veggies of the day.





SALADS

Caesar Salad: crispy romaine lettuce coated with our signature dressing, topped with our herb cheese garlic croutons \$22 BZE /\$11 USD Add chicken: \$6 BZE /\$3 USD Add shrimp: \$15 BZE /\$7.50 USD

Mariposa Tomato Watermelon Salad:

topped with feta cheese and a citrus balsamic reduction. \$20 $^{\rm BZE}$ /\$10 $^{\rm USD}$

Thai Salad: lettuce, onion, sweet peppers, carrots and cucumber tossed in peanut dressing topped with

VEGETARIAN

Mushrooms and Tofu: Stir-fry mushrooms, tofu and veggies tossed in a sweet chili sauce with a side of coconut white rice. \$38 BZE/\$19 USD

Zucchini Pasta: tossed in a marinara sauce\$30 BZE/\$15 USD

VEGETABLES OF THE DAY

zucchini, and onions.....\$7 BZE/\$3.50 USD Small Salad Bowl.....\$6 BZE/\$3 USD

Room service is available from 7am - 8:45pm daily. Service fee USD\$5.00

PIZZAS

(Personal size, Tomato sauce can be substituted with Alfredo sauce on any pizza)

Classic Pepperoni: pepperoni, cheese and tomato sauce \$36 BZE / \$18 USD Hawaiian: smoked ham, pineapple,

cheese and tomato sauce \$36 BZE/\$18 USD

Margarita: fresh tomato, cheese, tomato sauce and fresh basil \$32 BZE / \$16 USD

Meat Lovers: chicken, bacon, beef, and sausage.....\$40 BZE/\$20 USD

DESSERT

Fruit Seasonal Cheesecake: \$25 BZE / \$12.50 USD

Mayan Chocolate Cake: \$20 BZE/\$10 USD

STARCHES OF THE DAY

 Purée
 \$6 BZE /\$3 USD

 Coconut White Rice
 \$4 BZE /\$2 USD

Pricing does not include 12.5% GST, service fee or gratuity.