

DIMER

DINNER

Mariposa BELIZE BEACH RESORT

PRESTAURANT & BAR

Locally Sourced 'Farm to Table' Produce

APPETIZERS

Ceviche: all served with plan	tain and corn chips
Shrimp	\$30 BZE/\$15 USD
Conch (Seasonal)	\$28 BZE/\$14 USD
Lobster (Seasonal)	\$40 BZE/\$20 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.

 Chicken:
 \$18 BZE / \$9 USD

 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 Chicken: \$36 BZE/\$18 USD 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

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

OWNER'S CHOICE Fish Fillet: pan cooked fish fillet, simmered in a fresh citrus ginger sauce. \$45 BZE / \$22^{50 USD}

Half Rack Ribs: brushed with a mango habanero sauce or bourbon B.B.Q sauce with a side of fries and coleslaw\$30 BZE/\$15 USD

Seafood Risotto: Calamari, shrimp, fish chunks, lobster (seasonal), tossed with a cream cheese butter sauce, topped with fresh herbs, mushrooms & corn \$56 BZE/\$28 USD

Beef Risotto: Churrasco Steak tossed with a cream cheese butter sauce, topped with fresh herbs, mushrooms & corn \$40 BZE/\$20 USD

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

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SALADS

Caesar Salad: crispy romaine lettuce coated with our signature dressing, topped with our herb cheese garlic croutons \$22 BZE/\$11 USD Add shrimp: \$15 BZE /\$7.50 USD Mariposa Tomato Watermelon Salad: topped with feta cheese and a citrus balsamic

The Breezeway Salad: lettuce, shaved onions, carrots, cucumber, and seasonal tropical fruits with a cilantro citrus dressing ... \$20 BZE/\$10 USD

VEGAN

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 Veggie Penne Pasta: tossed in a marinara

sauce\$30 BZE/\$15 USD

VEGETABLES OF THE DAY

Lemon grass glazed vegetables: carrots and Steam Vegetables: broccoli, carrots, cauliflower \$6 BZE/\$3 USD Grilled Vegetables: tomatoes, eggplant, zucchini, and onions.....\$7 BZE/\$3.50 USD Corn on the Cob: brushed with

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

STARCHES OF THE DAY

Mashed Potato \$7 BZE/\$3 USD Sweet Potato Cheese Croquet.... \$7 BZE /\$3.50 USD Roasted Sweet Potato & Plantain Coconut White Rice \$4 BZE/\$2 USD

DESSERT
Fruit Seasonal Cheesecake: \$18 BZE/\$9 USD
Belize Bread Pudding: with Rum Popo sauce
Mayan Chocolate Cake:\$16 BZE/\$8 USD
Mariposa Key Lime Pie: \$16 BZE / \$8 USD
Gelato: 3 scoops, served with a cone

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