

# Aruba

*à la carte*



The Magazine of the  
Aruba Gastronomic Association  
*Committed to Culinary and Service Excellence*

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The AGA Dine-Around and Wine-Around Programs are the perfect way to enjoy the abundance, diversity and full flavor of Aruba's best restaurants. For information, contact the Aruba Gastronomic Association or visit the De Palm Tours Activities Desk in your hotel.

# Aruba



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## Aruba

is world-renowned for the quality, abundance and diversity of its fine restaurants. International chefs and restaurateurs lend their own distinctive signature to Aruba's multicultural culinary heritage. Fascinating flavor fusions result from the combination of these various elements and styles, creating dishes exploding with color and taste.

At Aruba's collection of world-class restaurants, menu selections range from churrasco, lasagna, tempura, frog legs, tapas, ribs, lobster, curry, empanadas and enchiladas to traditionally prepared local favorites such as goat, conch, keshi yena and wahoo. Aruba's diversity also extends to the dining experience itself. You can enjoy your meal at a number of different settings, ranging from breezy terraces with panoramic views, rolling golf greens, restored family homes, underwater caverns, cunucu houses and Italian villas to opulent manor houses, exotic tropical gardens, and a carpet of ivory sand with a ceiling of twinkling stars overhead.

AGA's unique Dine-Around Program is the perfect way to savor an incredible array of culinary specialties at these outstanding establishments. Traditional and creative preparations utilizing the finest local and imported ingredients showcase the exceptional talents of world-class chefs. Many island first-timers and repeaters purchase it in advance for their own use; others buy it as a special gift for friends, family and colleagues vacationing on Aruba.

AGA's latest innovation is the Wine-Around Program, which showcases its upscale restaurants. Old World elegance, home-style charm, contemporary chic and stunning views complement fine dining, gourmet cuisine, divine wines and attentive service to provide an unforgettable dining experience.

The perfect gourmet gift or indulgence for those who enjoy leisurely world-class dining, the Wine-Around Program features exquisite five-course menus thoughtfully paired with specially selected vintages at such restaurants as Aqua Grill, Chez Mathilde, Hostaria da Vittorio, La Trattoria El Faro Blanco, Le Dôme and Ventanas del Mar. Wine selections reflect the knowledge, enthusiasm and commitment of the restaurateurs.

The AGA Dine-Around and Wine-Around Programs can be ordered online at [www.arubadining.com](http://www.arubadining.com), by e-mail to [aga@setarnet.aw](mailto:aga@setarnet.aw) or [aga@arubadining.com](mailto:aga@arubadining.com), or by fax to (297) 586-3797. AGA gift certificates can also be purchased, redeemable at all member restaurants. For more information, visit the De Palm Tours Desks located at most hotels.

Committed to culinary and service excellence, AGA restaurants make food safety a priority by participating in training programs and inspections throughout the year. They are also visited routinely by "mystery shoppers" who evaluate all aspects of the dining experience that you will enjoy.

Many restaurants add on a service charge, which is an amount shared among kitchen and dining room staff. If you have received excellent service, you may want to leave an optional gratuity. Appropriate casual dress is appreciated; a sports jacket or sweater is handy for a breezy evening walk and air-conditioned or al fresco dining.

For a "taste" of Aruba's culinary bounty, the "Aruba à la Carte" supplement is a valuable guide. On behalf of the Aruba Gastronomic Association, we wish you a wonderful vacation and, of course, bon appétit!



*“ Today, the AGA represents more than 30 well-known ethnic and international restaurants revisited over the years by many thousands of satisfied customers. ”*

# Aruba

*à la carte*



**AGA DINE AROUND PLANS 2009** / Tel 586-1266/cell 592-6244/Fax 586-3797

[aga@setarnet.aw](mailto:aga@setarnet.aw) / [agaruba@aol.com](mailto:agaruba@aol.com) / [www.arubadining.com](http://www.arubadining.com)

RESTAURANT	CUISINE	TEL	Closed	Serving
Amazonia**	Brazilian Steakhouse	586-4444		D
Buccaneer	Seafood	586-6172	Sun	D
Driftwood	Seafood	583-2515	Tues	D
French Steak House (Manchebo)	International	582-3444		BD
Gasparito	Aruban	586-7044		D
Iguana Joe's	Caribbean / Mexican	583-9373	Sun lunch	LD
Iguana Cantina	Fresh Mexican Grill	586-9375		D
La Dolce Vita	Italian	588-5592	Sun	D
Las Ramblas	Tapas/International	520-1100		D
MooMba Beach	International	586-5365		BLD
Promenade	International	583-8899		D
Salt and Pepper*	International	586-3280		BLD
Senor Frogs*	International	582-0390		LD
Sunset Beach Bistro (Aruba Phoenix)	Seafood/Caribbean	586-6066		BLD
Tango	Argentine Grill	586-8600		D
Texas de Brazil**	Brazilian Steakhouse	586-4686		D
The Pirates' Nest (Bucuti Resort)	Seafood	583-1100		D
Waterfront Crabhouse	Seafood	583-5858		BLD

\*\*\$ 8.50 surcharge payable by guest and dessert not included at Amazonia and Texas de Brazil.

\* \$ 38.00 value at Salt & Pepper (including tapas selections) and Senor Frogs (including drinks)

**COUPONS ARE ACCEPTED FOR BREAKFAST, LUNCH, DINNER AS INDICATED ABOVE**  
**3 DINNERS \$ 117.00      5 DINNERS \$ 190.00      7 DINNERS \$ 262.50**

Above prices are per person. Each dinner includes three-courses (appetizer, entrée, dessert, coffee or tea, service charge where applicable) except for above exceptions. Beverages and surcharges for more expensive starred items not included. Children ages 4 – 12 pay 1/2 price.

**5 BREAKFASTS OR LUNCHESES PLUS 4 DINNERS (at restaurants above) \$ 230.00 per person**

Full American breakfast and lunch at restaurants noted above with B and L. Lunch offerings vary at each restaurant. Breakfast coupons also accepted at Holiday Inn, The Mill Resort, Amsterdam Manor, Manchebo, Costa Linda, Aruba Beach Club, Divi Village, Divi Phoenix).

### VIP RESTAURANTS (Reservations suggested)

Aqua Grill	Seafood (VIP)	586-5900	D
Don Carlo's	Italian (VIP)	588-4420	LD
Gambero Rosso	Italian (VIP)	588-4420	D
Hostaria da Vittorio	Italian (VIP)	586-3838	D
La Trattoria El Faro Blanco	Italian (VIP)	586-0786	LD
Le Dôme	Belgian – French (VIP)	587-1517	LD
Mr. Jazz	International (VIP)	586-3800	D
Sunset Grille	International (VIP)	526-6600	D

As a courtesy, coupons can also be used at VIP restaurants above, not for a three-course dinner, but as a \$ 38.00 gift certificate, to be deducted from total check.

**GIFT CERTIFICATES** - Buy a \$ 50.00 gift certificate valid at all AGA & VIP restaurants for \$ 45.00.

**\*PARTICIPATING DINE-AROUND RESTAURANTS ARE SUBJECT TO CHANGE\***





**AGA LEGEND**

- |                               |                      |
|-------------------------------|----------------------|
| 1 Ventanas Del Mar            | 9 Sunset Grille      |
| 2 The Waterfront Crabhouse    | 10 Moomba Beach      |
| 3 Don Carlo's                 | 11 Matilde           |
| 4 Gambero Rosso               | 12 Texas De Brazil   |
| 5 Hostaria Da'Vittorio        | 13 Mr. Conga         |
| 6 La Trattoria El Faro Blanco | 14 The Buccaneer     |
| 7 Le Dôme Restaurant          | 15 French Steakhouse |
| 8 Mr. Jazz                    | 16 Driftwood         |

- Barcadera Reef
- Kantil Reef
- Plonco Reef
- DE PALM ISLAND**
- Blue Parrotfish Water Park
- Skalahein Reef
- Mike Reef
- Mangel Halto Reef



The Waterfront Crabhouse, open since 1990, enjoys a dedicated following of satisfied customers. Choose from live Maine lobster, great garlic snow crabs, succulent Alaskan king crab, a variety of fresh grouper, red snapper, salmon, sashimi tuna, swordfish, mahi mahi and Chilean sea bass prepared several different ways. An assortment of steaks, homemade pastas, chicken and other non-seafood dishes complete the menu. All are served on the terrace overlooking the water or in the air-conditioned dining room with a wonderful seascape ambience and the largest lobster tank in the Caribbean.

## Appetizers

**Crusted Shrimp and Scallops** *Baked in a light crust of fine herbs, bread crumbs and Parmesan cheese, served with orange marmalade and horseradish sauce*

**Fisherman's Soup** *The Waterfront Crabhouse prides itself on an original recipe made with "Crazy Water" crystalline seawater, crushed tomato and fresh herbs, brimming with grouper, squid, scallops, shrimp, clams and mussels*

## Entrées

**Atkin's Own 10 oz. grilled filet mignon** *with fresh salad and portobello mushrooms*

**Lobster and Shrimp Cajun** *Half Maine lobster and fresh shrimp with Cajun spices*

**Lobster Fra Diablo** *Half Maine lobster, clams, mussels and shrimp in a fresh marinara sauce served on a bed of linguini*

**Live Maine Stuffed Lobster** *Steamed or broiled, stuffed with crabmeat and cornbread stuffing*

**Crabmeat Ravioli** *Served with a lobster and pink peppercorn sauce*

**Garlic Snow Crabs** *Snow crab legs cooked in our own recipe of herbs, garlic and butter*

**Alaskan King Crab Legs** *Split in the kitchen and ready to eat*

**Scallops and Shrimp Florentine** *Shrimp and scallops lightly sautéed and topped with a rich creamy mousseline sauce, with spinach au gratin*



## Located downtown in the Renaissance Marketplace

Toll free: 1.866.978.5043

Tel: (297) 583.5858 or 583.6767

[www.visitaruba.com/waterfront](http://www.visitaruba.com/waterfront) • E-mail: [water@setarnet.av](mailto:water@setarnet.av)



Authentic Italian Cuisine on the waterfront in the downtown area, where you will assist the fishermen's boats returning home and cleaning their "CATCH OF THE DAY" just in front of you while cruise ships will leave, slowly waving!

### Entrées

**Melanzane alla Parmigiana** Fresh eggplant pan fried and baked with tomato sauce and mozzarella cheese • **Calamari Napolitana** Squid rings sautéed in garlic and tomato sauce • **Spaghetti al Cartoccio** Shrimps, squid, clams and mussels simmered in your choice of white garlic sauce or a rich red marinara sauce covering a healthy portion of spaghetti ... and much more

L.G. Smith Blvd. 82 O'stad

Tel: (297) 583.6246

E-mail: doncarloaruba@hotmail.com



The latest addition to the cuisine scene of Aruba has arrived. Gambero Rosso, serving new-style Italian dishes, combines traditional with contemporary cuisines from northern to southern Italy and all in between. Located in the Mar Azul Marina Mall in the harbor of Oranjestad.

### Entrées

**Crepes Ripiene con Pesce** Servite con **Medaglioni di Aragosta** Crepes stuffed with seafood, served with a lobster tail medallion atop a creamy béchamel sauce, sprinkled with sliced roasted almonds • **Fusilli con Ragout di Salmone Pomodoro e Basilico** Fusilli pasta served with diced salmon flavored with tomato sauce and topped with freshly chopped tomatoes and basil ... and much more

Weststraat 2

Tel: (297) 582.3007

www.gamberorossoaruba.com • E-mail: info@gamberorossoaruba.com





# HOSTARIA DA' VITTORIO

RISTORANTE ITALIANO



Hostaria Da' Vittorio introduces, for the first time on Aruba, a completely open kitchen displaying the skills of the chefs as they perform their daily tasks of preparing the most delicious menu of the Italian region. The rustic yet casually elegant surroundings allow diners to sit back and enjoy the ambience of the old and eternally young Italy. Open for lunch and dinner, seven days a week. Reservations recommended.

## Appetizers

**Carpaccio di Filetto di Manzo alla Cipriani con Rucola** *Thin sliced marinated raw beef fillet served with extra virgin olive oil and shaved Rocca-Reggiano cheese over a bed of fresh arugula salad*

**Carciofini alla Romana** *Baked fresh baby artichokes dipped in extra virgin olive oil, white wine, fresh parsley and Gaeta black olives*

**Tortino di Melanzane** *Baked eggplant, tomatoes, Parmesan and mozzarella*



## Entrées

**Risotto ai Funghi Porcini e Scaglie di Parmigiano** *Arborio rice cooked in butter and extra virgin olive oil with onions, fresh porcini mushrooms, sliced Rocca-Reggiano cheese and a dash of cream*

**Linguine dello Scoglio** *Linguine prepared with extra virgin olive oil, garlic, parsley, fresh cherry tomatoes, clams, mussels, squid, baby octopus and shrimps*

**Ossobuco di Vittello U.S.** *Veal shank braised in dry white wine with fresh herbs and spices served with risotto alla Milanese*



## Desserts

**Cannolo alla Siciliana**

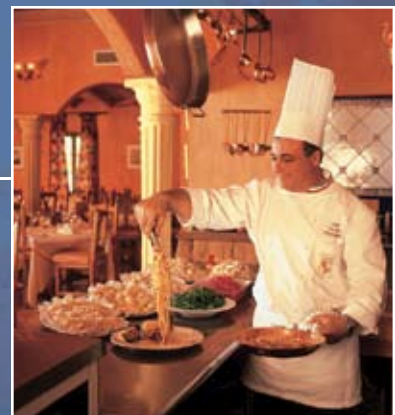
*.... and much more*

**L.G. Smith Blvd. #380**

(in front of the Hyatt Regency Hotel)

Tel: (297) 586.3838 • E-mail: [hostariavittorio@setamet.aw](mailto:hostariavittorio@setamet.aw)

[www.hostariadavittorio.com](http://www.hostariadavittorio.com)





at the California Lighthouse

You've never experienced Italian food at its best until you visit us. We're a real Italian *trattoria* perfectly situated atop the hill of Hudishibana at the foot of the California Lighthouse. Whether it's from our outdoor terraces, the bar or at our air-conditioned indoor tables, at sunset you'll be treated to a spectacular palette of colors to complement your dining experience. Open daily for lunch (11 a.m. – 3 p.m.) and dinner (6 p.m. – 11 p.m.). Restaurant and bar open at 9 a.m. A mini menu is served for breakfast and from 3 p.m. to 5:30 p.m. Unique lighthouse souvenirs, snacks, film and cameras are sold.



## Appetizers

*Carpaccio alla Cipriani su un Letto di Rughetta Sliced beef tenderloin marinated with shaved Parmesan cheese served on a bed of arugula with a touch of olive oil and balsamic vinegar*

*Crespelle Certosina Crepe filled with baby shrimp and mushrooms and Béarnaise sauce, gratinated with Parmesan cheese*

*Mozzarella di Capri Fresh buffalo mozzarella cheese served with tomatoes and basil. Olive oil and balsamic vinegar on the side*

## Entrées

*Filetto di Spigola Gratinata con Frutti di Mare Sea bass fillet gratin with mixed seafood topped with Parmesan cheese*

*Tagliata di Pollo alla Vodka Boneless chicken breast mixed with cheese filled tortellini with a creamy pink sauce prepared with fresh tomatoes, basil and a splash of vodka*

*Filetto ai Funghi Porcini e Champignon Grilled filet mignon served with an excellent porcini mushroom and fresh mushroom sauce*

Tel: (297) 586.0786 and 586.0787

Fax: (297) 586.0788

[www.aruba-latrattoria.com](http://www.aruba-latrattoria.com)

E-mail: [faroblanco@setanet.aw](mailto:faroblanco@setanet.aw)





# Le Dôme Restaurant

■ FRENCH INTERNATIONAL CUISINE ■

Taste a perfect blend of seasonal quality products at Le Dôme Restaurant, where our team caters to your every wish and craving. Enjoy dinner during a memorable and relaxed evening. Join us for a tasty and refreshingly wonderful experience. Our kitchen is open daily from 6:00pm till 10:30pm. Experience also our Sunday à la Carte Champagne Brunch from 11:00am till 3:00pm. We offer inside and outside seating.

## Appetizers

*Salad Verte Tossed Garden Greens with Chilled Vegetables, Capers and Fresh Herbs and a Balsamico, Olive Oil, Vinaigrette or Pesto Dressing*

*Veau aux Truffes Tartare of Veal, Croutons of Veal Sweetbreads, Roasted Garlic Cloves and served with a Vanilla Vinaigrette*

*Coquilles St. Jacques Lightly cooked in Vanilla Butter, served with Wakame Salad and a Lobster Sauce*



## Entrées

*Filet de Mérou avec Crabe Filet of Grouper served with a Crab Claw, Tomato Compote and Basil Oil*

*Filet Mignon au Tartare USDA Tenderloin served with Beef Tartare, Mushrooms, Smoked Sea Salt and Parmigiano Reggiano*

*Gamba avec Coriandre Pan fried Shrimps, finished with "Nam Pla," Lime and "Bok Choy" Wasabi Puree and served with a Sweet Cilantro Sauce*

*Carré d'Agneau au Ris de Veau Oven Roasted Rack of New Zealand Lamb served with Pan Fried Veal Sweetbread, Caramelized Apple and Red Wine Balsamic Sauce*



## Desserts

*Tarte au Pomme Apple pie, served hot, with Vanilla Ice Cream and Whipped Cream*

*Tiramisu Home made with Mascarpone, Lady Fingers and a touch of Amaretto*



J.E. Irausquin Boulevard 224,

Eagle Beach, Aruba

Tel: (297) 587.1517 • E-mail: [info@ledome-aruba.com](mailto:info@ledome-aruba.com)

[www.ledome-aruba.com](http://www.ledome-aruba.com)

WELCOME TO THE WORLD OF MR. JAZZ  
Where dining meets dancing



Jazz aficionados and fine food lovers! A little piece of Havana awaits you at Aruba's first jazz club and steak house, Mr. Jazz. World-renowned Chucho Valdés is the mastermind behind this artistic venture. Mr. Jazz offers unique tapas, steaks, seafood and typical Cuban dishes. Nightly live music and dancing. Open six days a week. Closed on Sundays.



## Appetizers

**Smoked Salmon Terrine** *Smoked salmon stuffed with jumbo lump crab, served on a bed of lettuce, tossed with a delicate passion fruit and capers dressing*

**Crab Cakes** *Crab cakes cooked to perfection and served with grilled scallops and avocado relish*



## Entrées

**U.S. Lamb Chop** *Three double bone chops, marinated with a special seasoning and served with mint*

**Tuna Steak** *Pan seared or sautéed, served rare with a soya glaze and roasted red pepper oil. Served with wild rice & mint*



## Desserts

New York-style Cheesecake and much more

**J.E. Irausquin Blvd 382-A**

(In front of the Holiday Inn)

Tel: (297) 586.3800

E-mail: [info@mrjazzaruba.com](mailto:info@mrjazzaruba.com)



Reservations recommended

## Appetizers

Maryland Lump Crab Cake and Grilled Diver Scallops  
*Served with sun dried Cherry Marmalade,  
grilled Apples and Raspberry Mustard Sauce*

“Chop House” Martini Salad Chopped Romaine Lettuce, Hearts of Palm,  
Sliced Egg, Tomatoes, Blue Cheese, Bacon, Sweet Pepper, creamy  
Chopin Vodka Dressing, served “Shaken not Stirred”

Lobster Bisque with a Crispy Pastry Crust  
*Rich and creamy, with a Touch of Cognac*

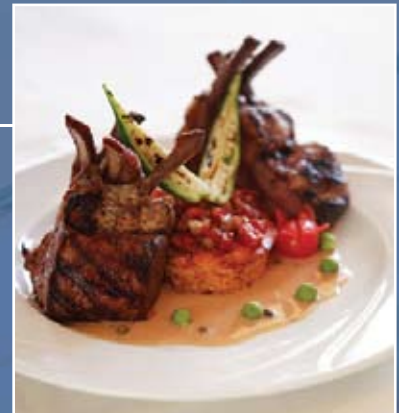


## Entrées

New York Prime Sirloin Steak 16 oz. Center  
Cut USDA Prime Beef

Veal Chop Roasted Loin Veal Chop, Apple Chutney, Maple  
Balsamic Glaze served with Garlic & Spinach Custard

Chilean Sea Bass Seared Filet of Sea Bass with  
*Red Polenta and Almond Aioli*



## Desserts

Bananas Foster, White Chocolate and Dark Rum Bread Pudding,  
Chocolate Soufflé



**Radisson**  
ARUBA  
RESORT, CASINO & SPA

Tel: 586-6555

[www.radisson.com/aruba](http://www.radisson.com/aruba)

[www.sunsetgrillearuba.com](http://www.sunsetgrillearuba.com)



# TEXAS de BRAZIL<sup>®</sup>

## CHURRASCARIA

### *Brazilian Steakhouse*

Arabic Gastronomic Association  
AGA

Texas de Brazil is an authentic Brazilian-American style steakhouse – the ultimate in continuous dining concepts and hailed for its “flawless meats” by the Dallas Morning News. Diners are tempted by an extravagant 40-item seasonal salad area of roasted vegetables, imported cheeses and homemade soups. Carvers will then serve you 15 various cuts of sizzling beef, pork, lamb, sausage and chicken; all flame-grilled to perfection and served table-side on large sword-like skewers. Signature Brazilian cocktails, rare wines, exquisite desserts, hand-rolled Cuban cigars and live entertainment make for the most incredible dining experience that is uniquely Texas de Brazil.

Reservations Recommended.

Monday – Saturday 6 p.m. to 10:30 p.m.

Sunday 5 p.m. to 10:30 p.m.

## *Sides*

Fresh Sushi

Garlic Mashed Potatoes

Brazilian Black Beans

Cinnamon-Fried Plantains



## *Entrées*

Picanha

Chicken Breast wrapped in Bacon

Filet Mignon

Brazilian Sausage

Leg of Lamb



## *Desserts*

Crème Brûlée

Chocolate Mousse Cake

Flan



J.E. Irausquin Boulevard 382

High-Rise Area

Tel: (297) 586.4686

A legendary family restaurant established in 1979. The idea was to give the patrons a feeling of dining below the deck of a sunken ship. There are two separate dining rooms that have a stunning view of 7,500-gallon aquariums filled with Aruba's sea friends consisting of lobsters, an array of colorful fish, eels, scorpion fish, star fish, sea urchins, shark, sea turtles, barracudas and so much more.

Discover why so many guests are pleased with this under-the-sea family dining experience. For three decades, friendly faces visiting Aruba and locals continue to return every year and tell others about their splendid dining experience. Friendly experienced staff, reasonably priced, great ambience to relax and best of all, fresh seafood & international dishes to please your palate. Come in and enjoy a Buccaneer experience like no other.



**OPEN:** Monday to Saturday  
5:30 pm to 10 pm  
Closed on Sunday  
**ATTIRE:** Casual

## Appetizers

Escargot Bourignonne \$7.00 *Escargot served in herb garlic butter*

Avocado "Captains Treasure" \$6.50 *Half Avocado filled with shrimp salad*

Lobster Bisque \$5.00 *This rich soup is made with Caribbean lobster, secret ingredients and slow cooked to perfection. This will satisfy your cravings.*



## Entrées

Seafood Platter \$21.00 *A combination of broiled succulent shrimp, fresh catch of the day and Caribbean lobster tail*

Land & Sea Special \$25.00 *A combination of garlic shrimp, fresh catch of the day, Caribbean lobster tail and tenderloin*

Lobster Thermidor Market Price *8 oz. lobster tail blended in Buccaneer's rich sauce and baked with hollandaise sauce*

Chef Special *Every day, Chef Franklin prepares a gourmet meal with fresh herbs, fresh fish and seafood*



## Desserts

Divine Triple Chocolate Cake  
Tropical Mango or Cherry Cheesecake  
Home-made Apple Pie

Gasparito 11C

Tel: (297) 586.6172 • Fax: (297) 583.1077

[www.buccaneeraruba.com](http://www.buccaneeraruba.com)







## MANCHEBO FRENCH STEAKHOUSE

Prominent Aruban Executive Chef George Hoek presents a truly innovative new menu for the popular French Steakhouse in an all-new trendy and cozy ambiance. The famous Churrasco Steak continues to highlight the menu together with an array of new fish, chicken, beef and seafood specialties. Accompanied by live piano music, excellent service and an extensive wine list, the restaurant has been a popular scene on Eagle Beach for tourists and locals alike.



### *Appetizers*

**Caribbean Seafood Cocktail** *Marinated shrimp, scallop, mussels and grilled salmon in a tequila fruit salsa*

**Authentic Aruban Keshi Yena** *Aruban traditional stuffed cheese with diced chicken, raisins, capers, onions, celery and carrots, baked in the oven. Served with fried polenta and plantain*

**Tropical Crab Cakes** *Twin seasoned crab cakes served atop mesclun greens and pineapple, mango salsa*



### *Entrées*

**Pan Seared Mahi-Mahi Filet with Tropical Fruit Salsa** *Mahi-mahi seared in clarified butter and lemon; finished with sautéed fruit salsa*

**Caribbean Stuffed Shrimp with Crabmeat and Bacon** *Jumbo shrimp stuffed with crabmeat and wrapped in bacon; served with tequila sweet chili sauce and rice*

**Grilled Ginger Chicken Breast with Baby Shrimp** *Grilled chicken breast marinated with fresh ginger, lemon juice and sweet coconut milk. Topped with sautéed shrimps. Served with pilaf rice and vegetable*

**Certified Beef Churrasco** *A 12 oz. beef tenderloin churrasco prepared to your liking with crispy fried onions, sautéed mushrooms, chimichurri sauce and au-jus*



### *Desserts*

**Apfel Strudel** - *homemade apple dessert served warm and crispy a la mode with vanilla ice cream*

**Chocolate Mousse** - *delicious recipe for the chocolate lovers*

## Manchebo Beach Resort & Spa

J. E. Irausquin Blvd. 55 • Tel: (297) 582.3444

[www.manchebo.com/steakhouse](http://www.manchebo.com/steakhouse)

E-mail: [steakhouse@manchebo.com](mailto:steakhouse@manchebo.com)





...This is how you enjoy an Authentic Aruban Seafood Restaurant....

Fresh fish is caught daily by the owner himself and perfectly prepared by our talented local chef.

This comfortable downtown restaurant is a long tradition of serving the finest Seafood & Steaks for over 20 years.

Enjoy the freshest fish, biggest shrimp, the most succulent Caribbean lobster or savor a tender grilled Black Angus beef amid the ambience of the natural driftwood dining room.

Open from 5.00 p.m. to 10.30 p.m. Closed on Tuesdays.

## Appetizers

**Lobster Crepe** *A crepe richly filled with pieces of Caribbean lobster in béchamel sauce*

**Coconut Shrimp** *Jumbo shrimp dipped in sweetened coconut batter, served with sweet & sour sauce*

**Seafood Chowder** *A rich creamy delectable chowder*



## Entrées

**Pan-fried Fish Aruban Style** *Fresh catch served with mild creole sauce*

**Shrimp in Garlic** *Jumbo shrimp from our local waters with fresh garlic tossed over linguine*

**Filet Mignon** *Black Angus Center Cut Tenderloin, cut traditionally thick, grilled to perfection*



## Desserts

**Quesillo** *our famous homemade caramel flan*

**Brownie à la Mode** *warm brownie topped with ice cream and chocolate sauce*

**Key Lime Pie** *the best crust and the best filling!*



**Klipstraat 12, Downtown**

Tel: (297) 583.2515

[www.driftwoodaruba.com](http://www.driftwoodaruba.com)

E-mail: [driftwood@setarnet.aw](mailto:driftwood@setarnet.aw)