TERRACE BAR

SNACKS & STARTERS

GUACAMOLE GF
Fire Roasted Salsa | Sour Cream | Tortilla Chips

HUMMUS TRIO | V
Traditional | Chipotle | Spinach | Belizean Flat Bread

COCONUT SHRIMP

USD / BZD
11 / 22

12 / 24

Piña Colada Sauce | Pineapple Salsa | Cilantro | Lime |

CHICKEN STEW TOSTADA 13 / 26

Guacamole | Radish | Cucumber | Cilantro | Corn

SPICY WINGS GF 14 / 28

Chayote & Carrot Stick | Scallion | Ranch and Blue Cheese Dressings | Choice of Buffalo Sauce or Spicy Jerk Sauce

LOBSTER CEVICHE 26 / 52

Tomato | Lime Juice | Red Onions | Corn Chips Surcharge of 10 / 20 for All Inclusive

GREENS

CAESAR SALAD 13 / 26

Romaine Lettuce | Parmesan | Croutons | Creamy Dressing Chicken 5 / 10 | Shrimp (5 pc) 8 / 16 | Fish Filet 10 / 20

ALAIA GARDEN SALAD GF 11 / 22

Mixed Greens | Garden Vegetables

Chicken **5 / 10** | Shrimp (5 pc) **8 / 16** | Fish Filet **10 / 20**Dressing - Choose one:

Balsamic | Herb Vinaigrette | Ranch | Chipotle Ranch

WHEN IN BELIZE...

BELIZEAN STYLE SHRIMP CEVICHE GF 19 / 38

Tomato | Red Onion | Cucumber | Cilantro | Lime | Olive Oil | Marie Sharp's Hot Sauce | Tortilla Chips

BELIZEAN STYLE CHICKEN STEW 18 / 36

Rice & Beans | Plantain | Garlic Bread | Onion Sauce | Habanero | Cilantro

BELIZEAN SERÉ 28 / 56

Snapper | Coconut Broth | Plantain | Cocoyam | Okra | Habanero | Cilantro

BIGGER BITES

USD / BZD

FOCACCIA SANDWICH

11 / 22

Garlic Roasted Mushroom| Balsamic Glazed Zucchini| Cured Tomato| Herbal Goat Cheese| Arugula| Caramelized Onions Beef Tenderloin 6 / 12

ALAIA SIGNATURE BURGER

18 / 36

Chili Candied Bacon | Mozzarella Cheese | House Made Pickles | Roasted Garlic Aioli | Side of Fries

Side - Choose one:

Sweet Potato Fries | French Fries | Salad Truffle-Parmesan Fries 2 / 4

CHICKEN STEW QUESADILLA

1/26

Pepper Jack | Onion | Sour Cream | Roasted Tomato Salsa | Guacamole

PLANTAIN CURRY GF | V

19 / 38

Curry | Coconut | Corn | Edamame | Cilantro | Coconut Rice

CAULIFLOWER RISOTTO GF | V

18 / 36

Edamame | Roasted Corn | Scallions | Roasted Mushroom | Slow Roasted Tomato

SALMON AND ZUCCHINI FETTUCCINE

24 / 48

Alfredo Sauce | Pesto Coulis

BEEF FLANK STEAK FAJITAS

25 / 50

Bell Peppers & Onions | Pico de Gallo | Roasted Salsa | Refried Beans | Flour Tortillas

CASHEW CRUSTED QUEEN SNAPPER

27 / 54

Papaya Sauce | Slow Cured Tomato | Butternut Squash Purée | Bok Choy | Beet

GRILLED WHOLE LOBSTER

40 / 80

Garlic Butter | Chimichurri | Coconut White Rice | Grilled Vegetables Surcharge of 15 / 30 for All Inclusive

GF: Gluten Free | V: Vegetarian Available

DESSERTS

USD / BZD 8 / 16

PAIN PER DU

Buttery Brioche | Chocolate & Coffee Sauce | Chocolate Crumble | Vanilla Ice Cream

TROPICAL TIRAMISU

Rum & Fruit Syrup | Apple Coulis | Coconut Shaves | Coconut Crumble

RED VELVET GATEAUX

Red Velvet Joconde Sponge | Cream Cheese Mousse | Mango Coulis | Vanilla Ice Cream | Seasonal Fruits

EDAM CHEESE TRES LECHES

Vanilla Sponge | Edam Cheese and Cream Cheese Filling | Caramel Syrup

SIGNATURE COCKTAILS

	USD / BZL
Ballroom Spritz	13 / 26
Spicy Pineapple Margarita	14 / 28
Coco Banana	13 / 26
Gin Gin Mule	13 / 26
Long Island Spiced Tea	14 / 28
Coconut Mojito	13 / 26
Passionfruit Mojito	13 / 26

CRAFT ICED TEAS

USD / BZD 5 /10 PASSION FRUIT | DRAGON FRUIT | MANGO

COLD PRESSED JUICES

5.5 / 11 | WATERMELON | COCONUT WATER|

SODAS

2.5 / 5
COKE DIET | COKE | SPRITE | FANTA
6 | 12
RED BULL

WATER

ALAIA WATER 2.5|5
SAN PELLEGRINO SPARKLING 250ML 5|10
SAN PELLIGRINO SPARKLING 750ML 10|20
AQUA PANNA STILL 750ML 10|20

CURATED DINING EXPERIENCES



DRINK, DINE
AND SAVOR
AT ALAIA BELIZE

