



LA BALANDRA

BAR & RESTAURANT

APPETIZERS & SALADS

SOUP OF THE DAY

SPINACH & ARUGULA SALAD

Roasted Peppers, Fennel, Goat Cheese, Pine Nuts, Tropical Dressing

CAPRESE SALAD

Tomato, Mozzarella di Bufala, Basil, Extra Virgin Olive Oil

CARIBBEAN LOBSTER SALAD

Romaine Lettuce, Cucumber, Crispy Bacon, Cherry Tomatoes, Boiled Egg

BEEF CARPACCIO

Pine Nuts, Shaved Parmesan & Arugula

HOMEMADE RAVIOLI

Wild Mushrooms with Truffle & Chives

PAN SEARED SCALLOPS

Potato Puree, Prosciutto Crumbs and Chorizo Oil

ENTRÉES

CATCH OF THE DAY

Grilled Fresh, Local Catch served with Plantains and Grilled Vegetables

CHICKEN PARMESAN

Mozzarella, Pomodoro Sauce, served over Zucchini Noodles

LOBSTER RISOTTO

Green Asparagus, Mushrooms, Parmesan Cheese

FILET MIGNON

8 oz. with Red Wine Sauce & Chef's Vegetables

GRILLED LAMB CHOPS

Garlic, Rosemary and Thyme with Grilled vegetables

RIBEYE STEAK

10 oz Steak with Mushroom Sauce and Aligot

JUMBO SHRIMP TAGLIATELLE

Creamy Pesto Sauce

PORK TENDERLOIN

Orange Sauce, Sweet Potato & Vegetables

GOURMET CHEESE BURGER

8 oz. Ground Sirloin with Blue cheese, Bacon, Egg, Mushroom, French Fries

DESSERTS

KEY LIME PIE | ICE CREAM OR SORBET Assorted Flavors

WARM CHOCOLATE LAVA CAKE | CARIBBEAN COCONUT CHEESECAKE

TRADITIONAL SPANISH FLAN CARAMEL

Please notify us of any food allergies: your well being is important to us.

