



Ike Cohen — hotelier, entrepreneur, entertainer. The great man from the Netherlands who envisioned Aruba as a prime tourist destination before the larger world discovered the island’s beauty is the inspiration behind Ike’s Bistro. Always reading cookbooks and consulting with chefs from around the world, Ike sought to share the best of the world with his adopted home country - Aruba. To Ike, a joyful atmosphere was second only to world-class taste. Tonight enjoy a modern twist of Mediterranean cuisine, Caribbean style with Aruba’s talented Chef Ever de Peña.

A P P E T I Z E R S

- CEVICHE AND AVOCADO Caribbean seafood marinated in lemon with avocado, mango, onion and lime juice * 15
- CARIBBEAN CRAB SALAD lump crab meat, fresh herbs, pica di papaya, lime juice, avocado, red onions, red pepper coulis and corn chips 13
- OCTOPUS A LA GRIGLIA grilled octopus from Italy, red quinoa, orange wedge, cherry tomato, fresh herbs and squid-ink aioli * 16
- RED QUINOA SALAD v warm red quinoa with cucumber, almonds, apple, cardamom, cherry tomatoes and mango vinaigrette 10

S O U P S

- SHRIMP CHOWDER creamy black tiger shrimp chowder with pernod, mirepoix and basil 10
- TOMATO SOUP v creamy tomato soup 8

E N T R E E S

- CATCH OF THE DAY ask your waiter about our Caribbean catch of the day 28
- SEABASS pan-seared Chilean sea bass with sautéed spinach, quinoa, cauliflower and coconut saffron sauce ** / A.I. 35
- SHRIMP grilled black tiger shrimp, tomato herb risotto, white wine and parmesan cheese 28
- COUSCOUS SEAFOOD PAELLA shrimp, scallops, mussels, clams, and calamari, sautéed in virgin olive oil, with saffron broth and couscous 30
- FILET MIGNON grilled filet of beef tenderloin, mixed vegetables, mashed potato, herbs jus and chimichurri 30
- CHICKEN oven roasted chicken with herbs de Provence and mushroom risotto 27
- LOBSTER & FILET MIGNON slow grilled half Caribbean lobster & filet of beef served with broccoli florets, mashed potato and lobster red wine sauce ** / A.I. 36
- RAVIOLI v home-made spinach ravioli, tomato saffron sauce and parmesan foam 24

v vegetarian options

Our prices are in US Dollars | 15% service charge will be added to your bill. This is distributed amongst the staff on a point basis & becomes part of the server’s monthly salary. Additional gratuities are always appreciated! | Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea | Hotel Dinner Coupon guests pay a \$3 surcharge per star for starred items * | \$10 extra for 4-Course Chef Tasting Menu | All-Inclusive Guests pay a \$5,- surcharge for the A.I. marked super premium menu items | \$10 extra for 4-course Chef Tasting Menu |

