

THE ART OF LOCAL

cocktails \$8

Muréi Martini - Fresh nance juice and vodka Tito's

Ámirihati - Fresh nance juice, Malibu rum, gin, mint leave

Beibei - Fresh grape juice, Bacardi rum, tonic water, Gifti rum, anise

Funati - Vodka Absolut, lime juice, Gifti rum, soda

Garühü - Lime juice, Flor de Caña rum, hobo juice

Seemetu - Gin Bombay, lime juice, hobo, cinnamon, tajin, hibiscus sald and soda

Amahi - Whisky Old Parr, grapefruit, pineapple and lemon juice, Gifti rum

starters

Machuca Croquettes **\$14**
Made with lobster, fish of the day, conch, coconut milk and plantain. Served on casabe chip with lemon aioli, coriander & avocado aioli.

main course

Island Chicken **\$18**
Inspired by the famous "Pollo Chuco", served with special red sauce, plantain chips and cabbage.

dessert

Giffiti Ice Cream **\$10**
Handcrafted made ice cream with the local Garifuna giffiti and caramel.

Luna Muna
by Ibagari

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Capirotada Soup

Chicken and vegetables broth, corn tortilla and cheese.

\$14

main course

Coconut Conch Stew

With coconut milk, curry and zamat, served with cassava fried bread.

\$20

dessert

Plantain Frititas

Match plantain filled with sweet beans, coconut sauce and ice cream.

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Honduras Enchiladas **\$14**
Corn fried tortilla served with seafood, chipotle aioli, cabbage and boiled egg.

main course

Catch of the day **\$20**
Local fish served with mashed cassava, vegetables and sweet sauce

dessert

Tempura Banana **\$10**
Served with cocoa and ice cream.

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