



# naïa

RESORT AND SPA

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## Appetizers

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### 1981 Ceviche (Seasonal) 29

*Ceviche made with fish, conch and lobster, and shrimp tossed with tomatoes, red onions, and cilantro marinated in fresh lemon juice served with homemade tortilla chips*

### Conch Carpaccio (Seasonal) 28

*Fresh thinly sliced conch marinated in lime juice and olive oil with a hint of habanero topped with toasted quinoa, roasted corn, cilantro and avocado cream*

### Grilled Chicken Skewers 22

*Grilled chicken skewers glazed with our homemade mango and ginger BBQ sauce served with a light quinoa salad*

### Stuffed Cho Cho 22

*Half cho cho filled with vegetables in a yellow ginger, turmeric, cream sauce*

### Green Bean Salad 22

*Grilled green beans with bacon bits, cashew and feta cheese tossed with spinach and a honey Dijon mustard dressing*

### Conch/Shrimp/Lobster Fritters 24, 26, 29

*Conch/shrimp/Lobster fritters served with a mango tamarind sauce*

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## Mains

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### Naïa Veggie Burger 28 [V]

*A delicious blend of chickpeas, mushrooms, beets, black beans, and a touch of garlic, cumin and onions served on a gluten free bun with a blend of plantain, cassava, sweet potato crisps and chipotle sauce*

### Lobster Creole (Seasonal) 49

*Sautéed lobster pieces in a rich coconut/tomato/cilantro sauce, served with white rice and spicy fried ripe plantain*

### Catch of the Day Sliders 29

*Grilled 'catch of the day' fish fillet served on our homemade mini coconut buns with habanero mayonnaise*

### Naïa Signature Beef or Chicken Burger 29

*Beef patty or chicken breast on our homemade coconut bun, topped with cheese, cucumber and caramelized onions, served with homemade chips*

### Orange Roasted Pork Arepa 28

*Corn dough filled with beans served with orange pulled pork topped with caribbean cabbage slaw and avocado cream*

\* All prices are shown in Belize Dollars and are inclusive of 12.5% General Sales Tax. Gratuities are appreciated by our team.



# naïa

R E S O R T   A N D   S P A

## Open Face Shrimp Melt Sandwich 29

*Sautéed fresh shrimp with a three cheese melted served on a coconut bun with basil mayo spread*

## Belizean Quesadilla 18

*Homemade flour tortilla filled with local cheese, cilantro, beans and vegetables.*

*ADD: Chicken 9 - Pork 11 - Shrimp 13*

## Naïa Tacos Supreme

*Three soft corn tortillas filled with chicken, fish, pork or shrimp, topped with local cheese, pineapple cabbage slaw and cilantro sauce*

*Chicken 22 - Pork 24 - Fish 26 - Shrimp 28*

## Chimole Belize 29

*Pan seared chicken seasoned with black recado simmered in a chicken stock served with boiled egg, corn tortillas or white rice*

## Deep Fried Chicken 23 / Fish 29 / Shrimp 31

*Deep fried strips with a house tartar sauce and guava sweet and sour sauce with assorted homemade chips*

*Combo Plate (Fish, Chicken, Shrimp) - 35*

## The Salad 19

*Tropical green salad with house vinaigrette and toasted pepitas and quinoa*

*ADD: grilled chicken 9 - grilled fish 11 - grilled shrimp 13*

## Chef's Papaya Salad 19

*Mixed greens tossed with carrots, cucumbers, red onions, toasted cashew nuts, papaya cubes, and papaya dressing.*

## Conch Soup (Seasonal) 29

*Tender conch pieces, simmered in a rich broth of okra, potatoes, onions, and carrots, finished with cilantro.*

## Lamb Sliders 29

*Two lamb patties served on fresh coconut buns with lettuce, tomato, goat cheese and caramelized red onions.*

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## Desserts

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*Molten chocolate cake served with vanilla ice cream 17*

*Profiteroles with vanilla custard and 'tapa de dulce' syrup 15*

*Caramelized orange and plantains with vanilla ice cream 15*

*Grilled fresh pineapple, coconut ice cream and tapioca pearls 15*

*Orange flan 15*

*Lime and ginger cheesecake 15*

*(add scoop of ice cream 3)*

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