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## Appetizers

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### Shrimp Ceviche 22

*Local shrimp tossed with tomatoes, red onions, cilantro marinated in fresh lemon juice served with homemade tortilla chips*

### Conch Carpaccio (Seasonal) 22

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

### Grilled Chicken Skewers 18

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

### Stuffed Cho Cho 18

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

### Green Bean Salad 18

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

### Shrimp Fritters 18

*Coconut shrimp fritters served with a mango tamarind sauce*

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



**naïa**  
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## Mains

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### Naïa Veggie Burger **26** [V]

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

### Lobster Creole (Seasonal) **36**

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

### Catch of the Day Sliders **26**

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

### Naïa Signature Beef or Chicken Burger **26**

*Beef patty or chicken breast on our homemade coconut bun, topped with cheese, homemade pickles, caramelized onions, and a smoked tomato sauce served with cassava chips*

### Orange Roasted Pork Arepa **24**

*Succulent orange pork arepa served with a Caribbean cabbage slaw and topped with avocado cream*

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## Open Face Shrimp Melt Sandwich **26**

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

## Belizean Quesadilla **16**

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

*ADD: Chicken 8 - Pork 10 - Shrimp 12*

## 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 18 - Pork 22 - Fish 24 - Shrimp 26*

## Chimole Belize **28**

*Pan seared chicken, ground pork and boiled eggs in a black recado (achiote seasoning) soup served with homemade corn tortillas or coconut rice*

## Deep Fried Fish **22** / Chicken **24** / Shrimp **26**

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

*Combo Plate (Fish, Chicken, Shrimp) - 28*

## The Salad **19**

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

*ADD: grilled chicken 8 - grilled fish 10 - grilled shrimp 12*

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## Dessert

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*Molten Chocolate Cake served with Local Ice Cream 14*

*Profiteroles with Vanilla Custard and 'Tapa de Dulce' syrup 12*

*Caramelized Orange and Plantains with Vanilla Ice Cream 12*

*Grilled Fresh Pineapple, Coconut Ice Cream and Tapioca Pearls 12*

*Orange Flan 12*

*Lime and Ginger Cheesecake 12*

*Sweet Potato Pound (pudding) 12*

*( add scoop of ice cream 3 )*

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