

1981

BELIZEAN INSPIRED
FLAVORS

~ Starters ~

1981 Ceviche [Seasonal] 26

Ceviche made with fish, conch, lobster, octopus and shrimp tossed with red onions, cilantro and marinated in fresh lime juice

Conch Carpaccio [Seasonal] 24

Thinly sliced conch marinated in lime juice and olive oil with a hint of habanero served with red quinoa, roasted corn, cilantro and avocado cream

Coconut Seafood Bisque [Seasonal] 25

Sautéed fish fillet, shrimp, conch, octopus and lobster in a homemade coconut bisque

Smoked Fish Dip 21

Shredded smoked fish fillet puréed with cream cheese, parsley & smoked tomatoes, served with toasted garlic cassava biscuits

Habanero Honey-Lime Skewer

Honey and lime habanero glaze brushed onto your choice of succulent grilled chicken or shrimp skewers, served with a tropical green salad and our house dressing

- Grilled Chicken 19
- Grilled Shrimp 24

Grilled Octopus 25

Grilled octopus topped with a homemade cilantro chimichurri with roasted peanuts and served on a bed of pumpkin puree

Seafood Cakes 19

Lightly breaded pan fried seafood cakes with fresh herbs, vegetables and potatoes, served with a spicy sweet and sour guava sauce

Coconut Shrimp Salad 26

Deep fried coconut shrimp on a bed of mixed greens, carrots, purple onions, diced mangoes, and pina colada vinaigrette

Naia Citrus Salad 19

Romaine lettuce with orange, cantaloupe, cucumber, beets, bell peppers, purple onions and tomatoes, served with a pineapple vinaigrette

Smoky Bell Pepper Soup 16

Smoked red peppers and onions, slowly simmered in a vegetable stock with cream and spices. Topped with pepper infused flour tortilla strips

Seafood Serè 21

Fish, shrimp, green plantains, potatoes, and carrot, simmered in a rich coconut broth, sprinkled with cilantro

~ Entrees ~

1981 Shrimp 39

Crunchy deep-fried jumbo shrimps served with tambran sauce, mashed herb potatoes and sautéed vegetables

Pineapple Coconut Shrimp 40

Grilled jumbo shrimp skewers glazed with a coconut and pineapple sauce served with puréed purple yams, grilled beets and chocho

Seafood Dukunu 42

Traditional homemade dukunu (corn tamale) topped with seafood in a creamy red sauce

Mayan Spiced Fish Fillet 40

Fish fillet spiced with local herbs and spices wrapped in a banana leaf and baked, served with rice and beans and pineapple slaw

Mango & Ginger BBQ Pork Ribs 48

Slow roasted pork ribs grilled and glazed with a homemade BBQ sauce served with pureed coco and roasted vegetables

Smoked Pork Crepes 38

Savory sweet corn crepe filled with smoked pork and served with a cucumber red curry salsa

Catch of the Day 40

Pan seared fish fillet served with a tropical salsa, Caribbean coconut rice and beurre blanc

Shrimp & Callaloo Linguine 39

Shrimp and callaloo linguine with sautéed zucchini, eggplant, peppers, onions, roasted garlic and fresh herbs

Shank Steak Risotto 39

Creamy al dente risotto made with three hours braised shank steak, parsley and tomatoes topped with parmesan shavings

Herb Crusted Snapper Fillet 40

Herb crusted snapper fillet pan seared then baked and served with purple yam mash and garden salad, herb beurre blanc

Habanero Chicken 36

Pan seared chicken in a spicy habanero and mushroom cream sauce, served with sweet potato cakes and grilled local vegetables

Blackened Fish 40

Blackened seasoned snapper fillet, served with sweet plantain and potato mash, and Greek salad

Chicken Milanese 36

Chicken breast deep fried in a mixture of parmesan and bread crumbs, topped with red sauce and mozzarella, served with a side of coco mash and grilled vegetable medley.

Seafood Risotto 42

Creamy al dente risotto made with shrimp, clams, octopus, and fish, sprinkled with parmesan shavings and micro greens

Pastas

Al dente pasta served with your choice of sauces:

Mushroom Alfredo 22 • Creamy Pesto 25 • Caribbean Jerk 22 • Rose Fettucini 22 • Spicy Arrabiatta Penne 25

ADD: • Chicken 8 • Fish 10 • Shrimp 12

Lobster How You Like It [Seasonal] 65

Ask your server for our Lobster specials or any particular way you'd like it.

Three of our favorites are:

Coconut Curry and Ginger Lobster • Habanero Lime Cream Lobster • Herb Garlic Butter Lobster

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

1981

**BELIZEAN INSPIRED
FLAVORS**

1981?

by Stewart Krohn

In the summer of 2016 as the final touches were being applied to Naïa's yet-to-be-named restaurant, our artist-in-residence Gilvano Swasey and I had one of those fleeting conversations that people with a lot of other things on their mind sometimes have.

"Any ideas for a restaurant name?" I inquired, not really expecting a well thought out answer. "Belizean something" he replied, "got to reflect the local historical experience". That's when a number came into my head—only it wasn't the one you're thinking. Actually it was 1789, the name of a very unique restaurant/bar in the Georgetown neighborhood of Washington D.C. that I used to patronize when I lived in that U.S. capital for a short time in 1970.

Remembering my U.S. history, I knew that 1789 was the year the United States Constitution was adopted and presumed that the D.C. watering hole was named after that fateful year. So what was the Belizean equivalent of 1789? Again a number came into my head—and again it wasn't the one you're thinking.

"1798" I muttered, reaching back into the corresponding period in Belizean history to the year of the fateful battle of St. George's Caye. It's a holiday that we celebrate each September 10th as the day our brave and outnumbered forefathers, the Baymen, beat back an armada of Spanish invaders, thus insuring that Belizeans would forever retain English as our mother tongue.

Gilvano grimaced, "Bad choice". He knew his patriotic high school history teacher—and Naïa shareholder—would never allow that colonially tinged year to grace anything at Naïa [It's a long politically charged story but suffice to say that no one ever died in the "battle" except those unfortunate Spanish sailors who succumbed to a shipboard epidemic of yellow fever].

I quickly recovered as a light bulb lit up above my head. "1981!", I exclaimed. "Bingo!" [or something like that] roared Gilvano.

And that is why you are dining at a restaurant named 1981 instead of something to do with sea, sand, sun, moon or stars.

And in case you haven't figured it out yet, 1981—September 21st to be exact—is the year that Belize obtained its independence from Great Britain.

In this effort there was no physical battle but plenty of politics, intrigue and even a few heroes. The main one was George Price. Universally recognized as the father of the Nation, Mr. Price, Belize's first Prime Minister, may not have been a saint but he had the vision and tenacity to lead an often fractious and divided population toward a common achievement of self determination.

And for that we thank him and all those who worked and sacrificed along with him.

And what does all this have to do with our restaurant? We like to think that the food you are about to eat is inspired by that independent spirit: traditional Belizean flavors infused with creative contemporary touches. Fresh fish, seafood, pork, chicken, vegetables, desserts...familiar Belizean foods but with a tantalizing twist. Enjoy.

Stewart Krohn is Managing Director of Naïa's parent company. That original partnership dates back to 1982, just a few months after Independence.