



Appetizers

Shrimp Ceviche 29

Shrimp tossed with tomatoes, red onions, and cilantro marinated in fresh lemon juice served with homemade corn 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, diced papaya, 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

Mains

Caesar Salad 25

Crisp fresh lettuce topped with croutons and parmesan cheese, served with caesar dressing

ADD: Chicken 9 - Shrimp 13

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

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Open Face Shrimp Melt Sandwich 29

Sautéed shrimp and vegetables covered with a creamy cheese sauce served on a coconut baguette

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.

Served with white rice or corn tortilla

Lamb Sliders 29

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

Desserts

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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Coconut conch/shrimp/lobster fritters served with a mango tamarind sauce

Mains

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