

Appetizers

Shrimp Ceviche 24

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

Conch Carpaccio (Seasonal) 24

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 20

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

Stuffed Cho Cho 20

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

Green Bean Salad 20

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

Shrimp Fritters 20

Coconut shrimp fritters served with a mango tamarind sauce

Mains

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) 38

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, cucumber, caramelized onions served with assorted homemade chips

Orange Roasted Pork Arepa 24

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

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 20 - Pork 22 - Fish 24 - Shrimp 26

Chimole Belize 28

Pan seared chicken seasoned with black recado simmered in a chicken stock severed with boiled eggs, corn tortillas or whiterice

Chicken 20 / Deep Fried Fish 26 / Shrimp 28

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

Combo Plate (Fish, Chicken, Shrimp) - 30

The Salad 19

Tropical green salad with house vinaigrette and toasted pepitas and quinoa

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

Desserts

Molten Chocolate Cake served with Local Ice Cream 16

Profiteroles with Vanilla Custard and 'Tapa de Dulce' syrup 14

Caramelized Orange and Plantains with Vanilla Ice Cream 14

Grilled Fresh Pineapple, Coconut Ice Cream and Tapioca Pearls 14

Orange Flan 14

Lime and Ginger Cheesecake 14

Sweet Potato Pound (pudding) 12