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## Appetizers

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### Shrimp Ceviche 33

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

### Conch Carpaccio (Seasonal) 32

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 25

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

### Green Bean Salad 25

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

### Conch/Shrimp/Lobster Fritters 27, 30, 33

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

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## Mains

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### Caesar Salad 29

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

Add: Chicken 11 - Shrimp 15

### Lobster Creole (Seasonal) 56

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

### Shrimp Creole 40

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

### Catch of the Day Sliders 33

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

### Naïa Signature Beef or Chicken Burger 33

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

### Open Face Shrimp Melt Sandwich 33

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

### Belizean Quesadilla 21

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

Add: Chicken 11 - Pork 13 - Shrimp 15

### 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 25 - Pork 27 - Fish 30 - Shrimp 32

### Chimole Belize 33

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

### Chicken 26 / Deep Fried Fish 33 / Shrimp 35

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

Combo Plate (Fish, Chicken, Shrimp) - 40

### The Salad 22

Tropical green salad with house vinaigrette and toasted pepitas and quinoa  
Add: grilled chicken 11 - grilled fish 13 - grilled shrimp 15

### Chef's Papaya Salad 22

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

### Conch Soup (Seasonal) 33

Tender conch pieces, simmered in a rich broth of okra, potatoes, onions, carrots, seasoned and finished with cilantro. Served with white rice or corn tortilla

### Lamb Sliders 33

Two lamb sliders served between fresh coconut buns, lettuce, tomato and topped with goat cheese and caramelized red onions.

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## Desserts

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Molten chocolate cake served with vanilla ice cream 20

Profiteroles with vanilla custard and 'tapa de dulce' syrup 17

Caramelized orange and plantains with vanilla Ice Cream 17

Grilled fresh pineapple, coconut ice cream and tapioca pearls 17

Lime and ginger cheesecake 17

(add scoop of ice cream) 4