



APPETIZERS COLD

- Shrimp Delight** \$10.50
Tender chunks of shrimp and fresh apples, served with our homemade dressing.
- Shrimp Cocktail** \$10.50
A Gasparito classic. Jumbo shrimps in cocktail sauce.
- Vegetable Creation** \$10.50
Assorted vegetable in a tangy vinaigrette dressing, topped with goat cheese and walnuts.

APPETIZERS HOT

- Escargot** \$10.50
Traditional gratinee with garlic, fresh basil, and parmesan cheese.
- Ragout** \$10.50
Fresh squid and scallops sautéed in garlic, wine and butter, served in pastry.
- Warm Ravioli** \$10.50
Our award winning appetizer featuring Ravioli stuffed with cheese on a bed of Kerry Kerry, a local delicacy, served in a mild bell pepper sauce.
- Coconut Shrimp** \$10.50
Fried jumbo shrimps battered in coconut flakes with sweet and sour sauce.
- Mushrooms** \$ 8.00
Fresh mushrooms sautéed in red wine, served on a bed of pasta.

SOUPS AND SALADS

- Alicia's Fish Soup** \$ 5.50
Our homemade recipe with a zesty Creole taste and enticing aroma.
- French Onion Soup** \$ 7.50
A hearty onion soup topped with melted Dutch cheese.
- Creamy Seafood** \$ 8.50
Delicious chunks of shrimp, fish and squid in a creamy soup.
- Vegetable of the Day** \$ 5.50
Made fresh daily from the vegetable in season.
- Fresh Mussel Soup** \$ 9.00
Served with saffron and garlic croutons.
- Fresh Mixed Salad** \$ 5.50
Crisp greens topped with a selection of garden vegetables with your choice of dressing.

SEA LOVERS

- Fisherman's Loot** \$22.00
Fresh fish served with tender shrimps with your choice of: Creole sauce, garlic sauce, or broiled a la meuniere.
- Fish Special** \$24.00
Filet fish topped with tender shrimps with your choice of garlic, lemon or Creole sauce.
- Fish Delight** \$26.00
Three small filets of fish separated by vegetables, topped with tender shrimps with your choice of sauces: garlic, lemon, lemon butter or Creole.
- Shrimp Termidore** \$26.00
Tender chunks of shrimp in Termidore sauce served on a delicate pastry.
- Shrimp Coco** \$26.00
Succulent shrimps in a sweet coconut milk and brandy sauce topped with spicy coconut flakes.
- Shrimp Scampi** \$26.00
Shrimps in a traditional rich, creamy garlic sauce, complete with tail.

VEGETARIAN LOVERS

- Corn Crepe** \$20.50
Assorted vegetable sautéed in garlic & olive oil, wrapped in a cornmeal crepe, served with almond rice.
- Pasta Alfredo** \$18.00
Traditional pasta Alfredo plain with cheese or your choice of vegetable.
Add chicken strips, shrimp, or steak strips. Add \$ 6.00
- Crioyo Vegetable** \$20.50
This dish includes rice and beans, fresh vegetables, funchi, fried plantains and a hearty Creole sauce.

SAND AND SEA

- Surf and Turf** \$36.00
Fresh shrimps served on top of Filet Mignon.
- Sand and Sea Combo** \$42.00
Fresh lobster, shrimp, fish, filet mignon, chicken breast and crisp vegetables seasoned/sautéed to perfection.

LAND LOVERS

- Filet Mignon** \$30.00
Choice cut of USDA beef, served with your choice of mushroom or black pepper sauce.
- Rancho Ribs** Half slab \$12.50
US prime spare ribs cooked tender with your choice of Caribbean sauce, mild or spicy. Full slab \$19.95
- Gasparito Chicken** \$23.00
Tender chicken breast sautéed in a succulent sweet and tangy sauce. So tasty we cannot give the recipe away.
- Chicken Gorden Blue** \$23.00
Tasty chicken breast stuffed with Virginia ham and Dutch cheese (Gouda) served with a tasty homemade apple sauce.
- Chicken Roulade** \$23.00
Succulent chicken breasts stuffed with exotic and vegetables in a cream cherry wine sauce.

CRIOYO LOVERS

- Stoba Di Bestia Chiquito** \$21.00
Hearty goat meat and vegetable stew served with funchi a la Placida.
- Keshy Yena** Chicken \$23.00
A recipe from our ancestors. Dutch cheese melted and filled with your choice of: Seafood combo \$26.00
- Aruban Combo** \$22.00
A collection of Aruban specialities featuring tasty fish, keshi yena chicken and Kerry Kerry.

15% service charge is automatically added to your bill.

5% goes to your server, 5% goes to the kitchen staff, and 5% is for government taxes.

Your server would appreciate any additional gratuity for good service.

Thank You for your visit.

Gasparito Restaurant - Art Gallery

(297) 586-7044

5:00-11:00 pm. Closed Sundays.