

Appetizers Cold

Shrimp Delight \$ 10.50

Tender chunks of shrimp and fresh apples, covered with a special dressing

Shrimp Cocktail \$ 10.50

A Gasparito classic. Jumbo shrimps in a cocktail sauce

Vegetable Creation

Assorted vegetables in a tangy vinaigrette dressing, topped with goat cheese and walnuts
\$ 9.50

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 a 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

Fresh mushrooms sautéed in red wine, served on a bed of pasta
\$ 8.00

Soups and Salads

Alicia's Fish Soup \$ 5.50

Our homemade recipe with a zesty creole tasting and enticing aroma

French Onion Soup \$ 7.50

A hearty onion soup topped with melted Dutch cheese

Vegetable Soup \$ 5.50

Fresh vegetable in a hearty broth

Creamy Seafood \$ 7.50

Delicious chunks of shrimp, fish and squid in a creamy soup

Fresh Mussel Soup \$ 8.50

Served with saffron and garlic croutons

Fresh Mixed Salad \$ 8.00

Fresh mushrooms sautéed in red wine, served on a bed of pasta

Vegetarian Lovers

Corn Crepe \$20.50

Assorted vegetables 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

Crioyo Vegetable \$ 20.50

This dish includes rice and beans, fresh vegetables, funchi, fried plantains and a hearty creole sauce

Sea Lovers

- Fisherman's Loot** \$ 22.00
Fresh fish filet served with your choice of: creole sauce, garlic sauce or broiled a la meuniere
- Fish Special** \$ 24.00
Filet of fish topped with tender shrimps with your choice of garlic, lemon or creole sauce
- Fish Three In One** \$ 26.00
Three small filet 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
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Crioyo Lover

- Stoba Di Bestia Chiquito** \$ 21.00
Hearty goat meat and vegetable stew; served with funchi a la Placida
- Aruban Combo** \$ 22.00
A collection of Aruban specialities featuring tasty fish, tender chicken and Kerry Kerry
- Keshy Yena** \$ 23.00
A recipe from our ancestors. Dutch cheese melted and filled with your choice of spiced seafood or chicken
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Sand and Sea

- Sand and Sea Combo** \$ 42.00
Fried lobster, shrimp, fish, filet mignon, chicken breast and crispy vegetables seasoned/sautéed to perfection
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Land Lovers

- Filet Mignon** \$ 30.00
Choice cut of U.S.A. beef, served with your choice of mushroom or black pepper sauce
- T-Bone Steak** \$ 30.00
Served with your choice of garlic butter, onion red wine sauce or mushroom red wine sauce
- Gasparito Chicken** \$ 23.00
Tender chicken breast sautéed in a succulent sweet and tangy sauce. So tasty we cannot give the recipe away
- Chicken Roulade** \$ 23.00
Tasty chicken breast stuffed with exotic vegetables and spices, and creamy sherry sauce

586-7044

Dinner served nightly 5:00-11:00 pm except Sunday