

MENU

APPETIZERS

OCTOPUS AND SHRIMP TACOS LIGHT, ZESTY OCTOPUS AND SHRIMP TACOS FILLED WITH AVOCADO AND TOMATO SALSA. FINISHED WITH A DRIZZLE OF BALSAMIC REDUCTION AND TOPPED WITH FRESH LIME.	269
THE SUNKEN FISH GUATEMALAN CEVICHE OUR SPECIAL SIGNATURE CARIBBEAN CEVICHE DISH. A BLEND OF SHRIMP, FISH, AND CONCH, TOSSED WITH THE CHEF'S BLEND OF ONION, GREEN PEPPER, TOMATO, CILANTRO, SWEET CORN, AVOCADO, PINEAPPLE, AND CHILE DE CABRO. SERVED WITH PLANTAIN CHIPS.	259
ATLANTIC CALAMARI RICH SHREDDED CALAMARI IN A SPECIAL HOUSE STYLE BREADING SERVED WITH A TARTAR SAUCE IN A BED OF HYDROPONIC GREEN LETTUCE.	259
LENTIL AND QUINOA SALAD MIXED WITH BLACK OLIVES, MARINATED TOMATOES, AND SWEET CORN. FINISHED WITH AVOCADO AND YUCA CHIPS.	219
CHICKEN AND TORTILLA MEXICAN SOUP MEXICAN CLASSIC TOMATO AND CHICKEN SOUP, FRESH HERB, AND CRISPY TORTILLA PIECES.	199
CAULIFLOWER BITES CRISPY TEMPURA CAULIFLOWER TOSSED IN YOUR CHOICE OF SWEET THAI CHILI, GARLIC PARMESAN, OR BUFFALO SAUCE.	189
Main Courses	
MARINERA SOUP FOR 2 LOCAL FRESH SEAFOOD SIMMERED IN A COCONUT MILK ISLAND-STYLE BROTH WITH ONION, GREEN PEPPER, CARROTS, POTATOES, AND CILANTRO. SERVED WITH WHITE RICE.	799
TRANQUILSEAS MIXED SEAFOOD PASTA LOBSTER, PRAWN, OCTOPUS, CALAMARI, AND MUSSELS COOKED WITH CHILI AND LEMON JUICE. TOSSED WITH WHITE WINE AND HOMEMADE FETTUCINE PASTA.	749
BEEF FILLET 70Z BEEF FILLET COOKED TO YOUR LIKING, WRAPPED IN BACON, AND SERVED WITH A SWEET POTATO PUREE, ASPARAGUS, AND A CREAMY PEPPER SAUCE.	739

ALL PRODUCTS ARE MADE IN-HOUSE, USING NATURAL INGREDIENTS INCLUDING BREAD, DESSERTS, AND TORTILLAS

OPEN MONDAY - SUNDAY FROM 7:00 AM TO 9:00 PM

RESERVATIONS: BESTFOODROATAN@GMAIL.COM

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THE LOCAL CARIBBEAN FAVORITE WHOLE FRIED RED SNAPPER, WITH GARLIC BUTTER SAUCE, SERVED WITH PLANTAIN AND SEASONAL VEGETABLES.	729
LOCAL RED SNAPPER GARAFUNI GUIFFITY FISH SERVED WITH A CRISP SALAD AND POTATO PUREE.	639
PAN SEARED SNAPPER PAN SEARED SNAPPER SAT ON A SWEET PEPPER & POTATO PUREE, SERVED WITH CARROTS AND CHERRY TOMATOES	589
COCONUT SHRIMP LOCAL SHRIMPS COOKED WITH COCONUT. CREAMY POTATO PUREE AND SEASONAL VEGETABLES.	559
CLASSIC GRILLED CHURASCO WITH A CHOICE OF POTATOES AND SEASONAL VEGETABLES.	519
SPICY CARIBBEAN OCTOPUS WITH BABY POTATOES COOKED WITH HERB BUTTER AND CARROT PUREE.	519
HOMEMADE BEETROOT PASTA HOMEMADE BEETROOT PASTA, WITH OLIVES, ASPARGUS, ONION AND TOASTED BREAD (VG)	359
COCONUT CHICKPEA CURRY WITH STEAM RICE	319
WINGS N' RINGS SIX CHICKEN WINGS (BUFFALO OR BBQ) WITH ONION RINGS. SERVED WITH CARROTS, CELERY AND TARTARE SAUCE.	299
SIZZLING VEGETABLE FAJITAS ACCOMPANIED WITH GRATED CHEESE, SOUR CREAM, AND GUACAMOLE. ADD CHICKEN LPS 80,00 *** ADD BEEF LPS 100,00	269
<u>Salads</u>	
MIXED SEAFOOD SALAD A JUICY MIX OF PRAWN, OCTOPUS, AND CALAMARI TOSSED WITH FETA CHEESE AND MIXED GREEN SALAD.	419
STEAK FAJITAS SALAD, TORTILLA BOWL STIR-FRIED BEEF, ONIONS, AND PEPPERS WITH AVOCADO AND HYDROPONIC LETTUCE SERVED IN A CRISPY TORTILLA BOWL.	419
CARIBBEAN CHICKEN SALAD WITH ORANGE VINAIGRETTE A FRESH MIX OF GRILLED CHICKEN, CHIA SEEDS, ORANGE, AND HYDROPONIC LETTUCE. BOUND WITH A FRESH ORANGE VINAIGRETTE.	349

SNACKS

THE BIGGER BETTER BURGER A PERFECTLY GRILLED BEEF PADDY TOPPED WITH HYDROPONIC LETTUCE, TOMATOES, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS & CHEDDAR CHEESE, SERVED WITH HOMESTYLE FRIES.	359
TRANQUILSEAS CHEESEBURGER HAND-PRESSED LOCAL BEEF TOPPED WITH CHEDDAR CHEESE SERVED WITH HOMESTYLE FRIES.	299
ISLAND BEEF SANDWICH HOMEMADE TOASTED BAGUETTE WITH JUICY GRILLED BEEF STRIPS. SLICED TOMATOES AND LETTUCE AND FINISHED WITH A MUSTARD DRESSING.	289
TRANQUILSEAS CLUB SANDWICH GRILLED CHICKEN BREAST, BACON, AND EGG TOASTED SANDWICH FINISHED WITH TOMATO, LETTUCE, AND MAYONAISE. SERVED WITH HOMESTYLE FRIES AND KETCHUP.	289
SUNKEN FISH SANDWICH HOMEMADE TOASTED BAGUETTE FILLED WITH GRILLED RED SNAPPER, FETA CHEESE, TOMATO, AND COCKTAIL SAUCE.	279
FISH FINGERS BATTERED LOCALLY CAUGHT SNAPPER SERVED WITH HOMESTYLE FRIES & TARTAR SAUCE.	269
CHICKEN FINGERS CRISPY CHICKEN TENDERS SERVED WITH HONEY MUSTARD & HOMESTYLE FRIES.	269
MAKE IT YOUR WAY QUESADILLA CHOOSE FROM CHICKEN, SHRIMP, OR LOBSTER. WE TAKE YOUR CHOICE OF PROTEIN AND SAUTÉE IT WITH ONIONS AND PEPPERS, AND STUFF IT INTO TWO FLOUR TORTILLAS WITH QUESILLO BEFORE GIVING IT A QUICK GRILL. SERVED WITH CHIMOL AND SOUR CREAM. • ADD LOBSTER LPS 265 *** ADD SHRIMP LPS 115*** ADD CHICKEN LPS 80	229
HUMMUS AND BABAGANOUSH WITH VEGETABLE STICKS AND PITTA BREAD.	219

SUNDAY FAMILY PLATTERS

A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. GRILLED LOBSTER AND BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.	2880
SMALL FAMILY PLATTER A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.	1590
<u>Desserts</u>	
COCONUT BOWL SPECIAL COCONUT RICE PUDDING, MANGO MOUSE, AND FRESH PINEAPPLE SERVED THE SUNKEN FISH WAY.	189
CHOCOLATE FONDANT WITH ICE CREAM.	189
LEMON CHEESECAKE HOME-MADE FRESH LEMON CHEESECAKE WITH A CHOCOLATE GANACHE AND CARAMELIZED ALMONDS.	189
TRANQUILSEAS BANANA DOUGHNUTS HOMEMADE BANANA DOUGHNUTS WITH A NUTELLA DIP	139
CARROT CAKE LIGHTLY SPICED CARROT CAKE TOPPED WITH A CREAM FROSTING AND WALNUT CRUMBS.	139
CREPES A LARGE CREPE FILLED WITH NUTELLA AND BANANA	139

** ENJOY YOUR MEAL **

*** ALL PRICES ARE IN LPS ***

*** VAT IS ALREADY INCLUDED IN PRICES ***

*** NO TIPS INCLUDED, VOLUNTARY TIPS ARE APPRECIATED***

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