



# Dinner



## STARTERS



|   |         |          |
|---|---------|----------|
| Pesto, parmesan cheese, dried tomatoes  | \$6.00  | fl 10.68 |
| Octopus Gallego style tapa  | \$7.50  | fl 13.35 |
| Crab croquettes <i>(With chives, shallots, mayonnaise, egg, bread crumbs)</i> | \$7.00  | fl 12.46 |
| Shrimp Tenders  | \$13.50 | fl 24.03 |
| Steak tartar <i>(Raw ground beef with onions and capers)</i>                  | \$15.50 | fl 27.59 |
| Bruschetta with tomato, olives and basil                                      | \$7.00  | fl 12.46 |
| Carpaccio <i>(Salmon, Beef or Tuna)</i>                                       | \$13.50 | fl 24.03 |



## SOUP



|                |         |          |
|----------------|---------|----------|
| Onion Soup     | \$10.00 | fl 17.80 |
| Lobster Bisque | \$12.00 | fl 21.36 |



## SALADS



|   |         |          |
|---|---------|----------|
| <b>Juliette Salad</b>   | \$9.00  | fl 16.02 |
| Variety of lettuce, dried fruits, apple and nuts with red fruit vinegar.  |         |          |
| <b>Caprese Salad with Pesto and Balsamic glaze</b>  | \$9.00  | fl 16.02 |
| <b>Niçoise Salad</b>  | \$9.99  | fl 17.78 |
| Potatoes, baby green beans, tuna, grape tomatoes, black olives lettuce hearts, boiled eggs, anchovy fillets and nicoise dressing. |         |          |
| <b>SXM Salad</b>  | \$9.99  | fl 17.78 |
| Romaine lettuce, cherry tomatoes, mango, feta cheese, cucumber with apple dressing.   |         |          |
| <b>Caesar Salad</b>   | \$10.00 | fl 17.78 |
| With Chicken  | +\$4.50 | fl 8.01  |
| With Shrimp   | +\$7.00 | fl 12.46 |



# Dinner



## PIZZAS



|  | 12"     |          | 16"     |          |
|--|---------|----------|---------|----------|
| Pizza Margherita   | \$10.00 | fl 17.80 | \$12.00 | fl 21.36 |
| Vegetarian   | \$14.00 | fl 24.92 | \$16.00 | fl 28.48 |
| Mushroom and Ham   | \$14.00 | fl 24.92 | \$16.00 | fl 28.48 |
| Hawaiian   | \$14.00 | fl 24.92 | \$16.00 | fl 28.48 |
| Pepperoni  | \$12.00 | fl 21.36 | \$14.00 | fl 24.92 |
| Cheese   | \$10.00 | fl 17.80 | \$12.00 | fl 21.36 |
| Iberian Ham, pear<br>and balsamic vinegar  | \$18.00 | fl 34.04 | \$20.00 | fl 35.60 |
| Prosciutto and Arugula   | \$18.00 | fl 34.04 | \$20.00 | fl 35.60 |
| Shrimp with Pesto  | \$18.00 | fl 34.04 | \$20.00 | fl 35.60 |
| Mexican<br><i>Chorizo, ground beef, onion<br/>and jalapeño chili.</i>                                    | \$14.00 | fl 24.92 | \$16.00 | fl 28.48 |
| Meat Lovers<br><i>Pepperoni, Sausage, Ham<br/>and chorizo</i>  | \$14.00 | fl 24.92 | \$16.00 | fl 28.48 |
| BBQ<br><i>chicken or rib meat, BBQ sauce<br/>cheese and onion.</i>                                       | \$16.00 | fl 28.48 | \$18.00 | fl 34.04 |
| Lobster Pizza  | \$20.00 | fl 35.60 | \$22.00 | fl 39.16 |
| <b>Additional toppings:</b>  |         |          |         |          |
| - Cheese, pineapple, ham, pepperoni, sausage, onion,<br>Jalapeño chili, mushrooms, ground beef, peppers. |         |          | +\$2.00 | fl 3.56  |
| - Shrimp, chicken, arrachera, black olives, chorizo.   |         |          | +\$4.00 | fl 7.12  |



# Dinner



## MAINS



### Chicken

- Coquelet (Cornish Hen)  
L'orange \$21.00 fl 37.38  
Stuffed with Rice \$21.00 fl 37.38  
Stuffed with ground beef, nuts and dried fruits \$21.00 fl 37.38
- Juliette's Chicken \$19.00 fl 33.82  
*With mango sauce, mashed potatoes and salad.*
- Lemon chicken \$21.00 fl 37.38  
*Cooked with white wine, capers, and butter. Served with pasta.*

### Beef

- French Steak \$26.90 fl 47.88  
*8oz steak with heavy cream and cognac, served with mashed potatoes and carrots.*
- Steak Café de Paris \$26.90 fl 47.88  
*8oz steak with Café de Paris sauce (butter, garlic, fine herbs) served with potatoes.*
- Viking Steak \$26.90 fl 47.88  
*Breaded 8oz steak with potatoes, peas, anchovies, capers and parmesan cheese.*



## FISH & SEAFOOD



- |  |   |
|--|---|
| <p><b>Moules (Mussels)</b> <span style="float: right;">\$14.90 fl 26.52</span></p> <p>- Drunken Mussels<br/><i>(Butter, garlic, red pepper flakes lemon, white wine and parsley)</i></p> | <p><b>Fish en Papillote</b> <span style="float: right;">\$21.00 fl 37.38</span></p> <p><i>Cooked with garlic, bay leaves butter, jalapeno, thyme, served with white rice and salad on the side.</i></p> |
| <p><b>Fettuccine with salmon</b> <span style="float: right;">\$23.50 fl 41.83</span></p> <p><i>With seafood rose sauce.</i></p>  | <p><b>Grilled Octopus with mango vinaigrette</b> <span style="float: right;">\$23.00 fl 40.94</span></p> <p><i>Served with rice and mixed vegetables.</i></p>   |
| <p><b>Danish Fish Fillet</b> <span style="float: right;">\$23.50 fl 41.83</span></p> <p><i>Breaded fish fillet and shrimps with homemade garlic mayonnaise.</i></p>                      | <p><b>Mixed Seafood Platter</b> <span style="float: right;">\$29.50 fl 52.51</span></p> <p><i>Shrimps, mussels, octopus and calamari served with mashed plantain</i></p>                                |



# Dinner



## MAINS



|   |  |  |
|---|--|--|
| <b>Escargots</b><br>- Garlic Parsley Butter | \$8.00    fl 14.24<br>(6 pieces)       | \$14.90    fl 26.52<br>(12 pieces)     |
| <b>Fondue</b><br>- 3 Cheeses                | \$23.00    fl 40.94<br>(For 2 persons) | \$37.90    fl 67.46<br>(For 4 persons) |



## DESSERTS



|                              |        |          |
|------------------------------|--------|----------|
| <b>Crème brûlée</b>          | \$6.50 | fl 11.57 |
| <b>Tiramisu</b>              | \$9.50 | fl 16.91 |
| <b>Black forest cake</b>     | \$9.50 | fl 16.91 |
| <b>Crepes</b>                |        |          |
| - Cajeta (Caramel)           | \$7.00 | fl 12.46 |
| - Swiss cheese & Mix berries | \$8.00 | fl 14.24 |
| - Nutella                    | \$7.00 | fl 12.46 |