

1981

BELIZEAN INSPIRED
FLAVORS

~ Starters ~

1981 Ceviche (Seasonal) 33

Ceviche made with fish, conch, lobster, and shrimp tossed with red onions, and cilantro marinated in fresh lemon juice served with homemade assorted chips

Conch Carpaccio (Seasonal) 32

Thinly sliced conch marinated in lime juice and olive oil with a hint of habanero served with red quinoa, roasted corn, diced papaya cilantro and avocado cream

Smoked Fish Dip 29

Shredded smoked fish fillet puréed with cream cheese, parsley & smoked tomatoes, served with toasted garlic cassava biscuits

Habanero Honey-Lime Skewer

Honey and lime habanero glaze brushed onto your choice of succulent grilled chicken or shrimp skewers, served with a tropical green salad and our house dressing

- Grilled Chicken 25
- Grilled Shrimp 29

Seafood Cakes 26

Lightly breaded pan fried seafood cakes with fresh herbs, vegetables and potatoes, served with a spicy sweet and sour guava sauce

Naia Citrus Salad 22

Romaine lettuce with orange, cantaloupe, cucumber, beets, bell peppers, purple onions and tomatoes, served with a pineapple vinaigrette

Coconut Shrimp Salad 32

Deep fried coconut shrimp on a bed of mixed greens, carrots, purple onions, diced mangoes, and pina colada vinaigrette

Smoky Bell Pepper Soup 20

Smoked red peppers and onions, slowly simmered in a vegetable stock with cream and spices topped with pepper-infused flour tortilla strips

Seafood Sere` 29

Fish, shrimp, green plantains, potatoes, carrots, and okra simmered in a rich coconut broth, sprinkled with cilantro

~ Entrees ~

1981 Shrimp 48

Crunchy deep-fried shrimps served with tamarind sauce, mashed herb potatoes and sautéed vegetables

Pineapple Coconut Shrimp 50

Grilled shrimp skewers glazed with a coconut and pineapple sauce served with mashed herb potatoes, grilled beets and cho cho

Seafood Dukunu 51

Traditional homemade dukunu (corn tamale) topped with seafood in a creamy red sauce

Mayan Spiced Fish Fillet 50

Fish fillet spiced with local herbs and spices wrapped in a banana leaf and baked, served with rice and beans and pineapple slaw

Mango & Ginger BBQ Pork Ribs 56

Slow roasted pork ribs grilled and glazed with a homemade BBQ sauce served with pureed coco and roasted vegetables

Jerk Pork Chop 49

Grilled one-inch pork chop rubbed with a light jerk seasoning. Served with eggplant and zucchini skewers and a baked potato

Naia Citrus Chicken 45

Marinated chicken breast in a zesty orange and cherry tomato sauce served with potato croquets and sautéed green beans

Shrimp & Callaloo Linguine 48

Shrimp and callaloo linguine with sautéed zucchini, eggplant, peppers, onions, roasted garlic and fresh herbs

Herb Crusted Snapper Fillet 50

Herb crusted snapper fillet pan seared then baked and served with mashed herb potatoes, herb beurre blanc and garden salad

Habanero Chicken 44

Pan seared chicken in a spicy habanero and mushroom cream sauce, served with sweet potato cakes and grilled local vegetables

Blackened Fish 50

Blackened seasoned snapper fillet, served with sweet plantain, mashed potato and Greek salad

Chicken Milanese 44

Chicken breast deep fried in a mixture of parmesan and bread crumbs, topped with red sauce and mozzarella, served with a side of mashed coco and grilled vegetable medley.

Pastas

Al dente pasta served with your choice of sauces:

Mushroom Alfredo 29 • Creamy Pesto 31 • Caribbean Jerk 29 • Spicy Arrabiata Linguine 31

ADD: • Chicken 11 • Fish 13 • Shrimp 15

Lobster How You Like It (Seasonal) 85

Ask your server for our Lobster specials or any particular way you'd like it.

Three of our favorites are:

Coconut Curry and Ginger Lobster • Habanero Lime Cream Lobster • Herb Garlic Butter Lobster

*All prices are shown in Belize Dollars and are Inclusive of 12.5% General Sales Tax. Gratuities are appreciated by our team.

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Desserts

- Molten chocolate cake served with vanilla ice cream 20
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- Profiteroles with vanilla custard and 'tapa de dulce' syrup 17
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- Caramelized orange and plantains with vanilla ice cream 17
-
- Grilled fresh pineapple, coconut ice cream and tapioca pearls 17
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- Lime and ginger cheesecake 17
-
- Banana bread pudding 16
-
- Sorbet 8
-
- Crème Brulee 22

Coffee

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|------------|----|---------------|---|
| Cappuccino | 11 | Espresso | 9 |
| Latte | 9 | Americano | 9 |
| Mocha | 9 | Iced Coffee | 9 |
| Affogato | 16 | Brewed Coffee | 7 |

Coffee Cocktails

- Mudslide Coffee 23
Espresso, Baileys, crème de cacao
- Carajillo 20
Double Espresso, Licor 43
- Espresso Martini 22
Espresso, Kahlua, vodka
- Irish Coffee 21
Brewed coffee, Irish whiskey, cream
- Spanish Coffee 25
Brewed coffee, Kahlua, Licor 43

Chocolate

- Mayan Chocolate 14
raw cacao, cayenne pepper, cinnamon, sugar, hot water