



DAYTIME
MENU

APPETIZERS

- BEEF PATY** \$9.20
Annato flavored pastry filled with caribbean spiced ground beef
- FRIED COCONUT CHICKEN** \$11.50
Chicken pieces coated in a crispy panko /coconut flour crust deep-fried until golden and crispy
- FISH CEVICHE add Shrimp for \$6** \$13.80
Classic style ceviche prepared with lime, cabro pepper, onions and coconut milk
- COCONUT SHRIMP** \$20.70
Coconut flour coated shrimp w/ chipotle homemade mayo
- ROASTED TOMATO SOUP** \$10.30
Oven roasted tomato soup, served with Coconut bread grilled cheese sandwich
- FISH TOSTADA** \$9.20
Corn tortilla toast spreaded with wasabi and labneh sauce, fish crudo marinated on soy sauce, sardine garum, herbs and sesame oil

BOWLS & SALADS

add beef \$10, chicken \$7, fish \$8 or shrimp \$9

- BEETS AND GREENS SALAD** \$17.20
Roasted beets served with tomato, greens, nuts, seeds and goat cheese
- CHICKEN AND BACON BOWL** \$13.80
Chicken breast, bacon, beans, boiled eggs, quinoa, tomato with calala dressing
- GREEN SALAD w/ PEANUT DRESSING** \$11.50
Lettuce, mixed greens, herbs, pickled cucumber, burnt orange wedges and peanut dressing



YEMAYA REEFS

Caribbean Island Casitas

LITTLE CORN ISLAND, NICARAGUA

Colibri
Boutique
Hotels®

SMALL
LUXURY
HOTELS
OF THE WORLD

SNACKS

TACOS (beef, chicken, fish, shrimp) \$11.50
Corn tortilla, meat of choice, lime, onions with wild culantro and tatemada salsa

BURRITO \$13.80
Flour tortilla, meat of choice, avocado (seasonal), and cheese mix

CRISPY CHICKEN SANDWICH
Crispy chicken thighs with american cheese, spicy mayo and coleslaw served with toasted brioche bun \$17.20

BEEF BURGER
Home grind beef, cheddar cheese, bacon, chipotle mayo, brioche bun and caramelized onions \$20.70

VEGGIE BURGER
Lentils and chickpea patty with fresh tomato, onions, cheese mix, brioche buns \$18.40

MAIN

GRILLED FISH FILET w/ BASIL BEURRE BLANC \$23
Grilled fish filet served on a basil beurre blanc, squash puree and greens salad

BROWN CHICKEN \$18
Local island favorite, served with steamed and boiled cassava

FISH AND CHIPS \$21
Tempura fish served with crispy french fries and orégano tartara sauce

MAC AND CHEESE \$16
add shrimp for \$9 / chicken \$7 / beef \$10
Macaronni pasta in a aromatic and creamy 3 cheese sauce with wine reduction and coconut bread

BEEF CHURRASCO W ISLAND CHIMICHURRI \$29
Tenderloin filet w vegetables, island chimichurri.

LOBSTER w/ CURRY COCONUT SAUCE \$35
seasonal
Lobster with curry coconut sauce served with cassava and cheese sonso

SIDES \$5

COCONUT MILK MASHED POTATOES

FRENCH FRIES

COLESLAW

TOTOPOS & GUACAMOLE

DESSERT \$6

CALALA TART

CARIBBEAN TRES LECHES

CHOCOLATE POT DE CREM

ICE CREAM OF THE DAY