



DAYTIME
MENU

APPETIZERS

- BASIL PESTO or SUNDRIED TOMATO HUMMUS **\$8.50**
Choice of naan, coconut bread, or crudités
- SLOW COOKED PORK BELLY **\$9.50**
With pineapple habanero salsa
- EMPANADA CRIOLLA **\$9.50**
Corn base pastry filled with chorizo
- FISH CEVICHE add shrimp for \$5 **\$12.00**
Classic style ceviche prepared with lime, cabro chili, onions & coconut milk
- GAZPACHO CARIBEÑO **\$8.50**
Cold watermelon & island spices soup
- ROASTED TOMATO SOUP **\$10.50**
Served with coconut bread grilled cheese sandwich
- FISH TIRADITO **\$10.50**
Tigermilk, watermelon, lime, achiote & coriander oil
- FISH or TUNA TOSTADA **\$10.00**
With watermelon, garlic aioli, soy, chili & avocado

SALADS

add beef \$8, chicken \$7 or shrimp \$8

- PALM HEARTS & FRUIT CEVICHE **\$9.50**
Heart of palm, tropical fruit, cucumber & olive oil
- BEETS & GREENS SALAD **\$11.50**
Roasted beets with greens, tomato, goat cheese, nuts & seeds with balsamic vinegar
- GREENS, BACON & CALALA SALAD **\$10.00**
With quinoa, tomato, mixed nuts & calala dressing
- CARIBBEAN KALE SALAD **\$8.50**
Kale & seasonal island fruit with citrus vinaigrette
- CUCUMBER & KIWI SALAD **\$8.50**
With calala dressing & avocado mousse



YEMAYA REEFS

Caribbean Island Casitas

LITTLE CORN ISLAND, NICARAGUA

Colibri
Boutique
Hotels®

SMALL
LUXURY
HOTELS
OF THE WORLD

SNACKS

ISLAND FISH TACOS **\$11.50**
Battered fish, corn tortilla, with chipotle mayo, avocado & pineapple habanero sauce

CRISPY COCONUT CHICKEN or SHRIMP +\$6 **\$17.50**
Chicken or Shrimp coated in a panko/coconut base until golden & crispy

BURRITO (chicken, beef or cochinita) **\$14.50**
Flour tortilla, meat of choice, chipotle mayonnaise, avocado, and cheese mix.

VEGETARIAN BURRITO **\$10.50**
Rice & beans with hummus, tomato, lettuce, avocado & munster cheese

CRISPY CHICKEN SANDWICH **\$17.50**
Crispy chicken with mix cheese, spicy mayo & coleslaw served with brioche bun & fries.

BEEF BURGER **\$20.50**
Nicaraguan beef with cheddar cheese, bacon, chipotle mayo & caramelized onions on a brioche bun

MAC & CHEESE **\$15.00**
add shrimp for \$8 / chicken \$7 / bacon \$7
In a creamy 3 cheese sauce & coconut bread

SIDES

COCONUT MILK MASHED POTATOES **\$6.00**

FRENCH FRIES

COLESLAW

TOTOPOS & GUACAMOLE

FETTUCCINI WITH ISLAND TOMATO & BASIL

MAINS

CARIBBEAN CURRY **\$18.50**
Coconut rice with Chicken or Vegetarian curry (sub Beef, Shrimp +\$6, Lobster for \$9)

BROWN CHICKEN **\$18.50**
A local island favourite, roasted chicken thigh served with pureed cassava

CATCH OF THE DAY **\$22.00**
Local fresh fish slow-cooked and served with a spinach risotto

ISLAND BEEF TENDERLOIN **\$29.00**
With roasted vegetables, island watermelon & coconut sauce

VEGETARIAN CASSEROLE **\$18.00**
Beans & rice with plantain, zucchini, carrot, potato, glazed with a vegetable reduction

RONDON **\$31.00**
Traditional island seafood soup with root vegetables and coconut milk
Served from 11:00 am - 6:00 pm
1.5 hour preparation required, please pre-order at your convenience

DESSERTS

CALALA TART **\$7.00**

CARIBBEAN BUÑUELOS

CHOCOLATE POT DE CREME

ICE CREAM OF THE DAY

LEMON PIE