

# DAYTIME MENU

  
**YEMAYA REEFS**  
*Caribbean Island Casitas*

LITTLE CORN ISLAND, NICARAGUA

Colibri  
Boutique  
Hotels®

SMALL  
LUXURY  
HOTELS  
OF THE WORLD



## APPETIZERS

- \* MIXED CEVICHE \$19.95  
Delicious blend of locally caught Kingfish, Shrimp and Conch; prepared with lime, cabro chile, onions & coconut milk. Plantain or Cassava chips.
- \* KINGFISH CEVICHE \$14.95  
Classic Ceviche prepared with lime, cabro chile, onions & coconut milk. Plantain or Cassava chips.
- \* SLOW COOKED PORK BELLY \$11.95  
With pineapple-habanero sauce & tortillas.
- \* BEEF PATY (3) \$11.95  
Achiote-Flour empanada filled with spicy ground beef. Served with chipotle mayo. Local favorite.
- \* BASIL PESTO, SUNDRIED TOMATO or BLACK GARLIC HUMMUS \$10.95  
Choice of naan, coconut bread or crudite.
- \* EMPANADA CRIOLLA \$10.95  
Corn base pastry filled with chorizo.
- \* PAPAYA GAZPACHO \$10.95  
With tomato, watermelon, dry nuts & feta cheese.
- \* FISH TIRADITO \$11.95  
Tigermilk, watermelon, lime, achiote & coriander oil.

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## SALADS

Add Beef +\$8, Shrimp +\$8 or Chicken +\$7

- \* BEETS AND GREENS SALAD \$10.95  
Roasted beets served with tomato, greens, nuts, seeds and goat cheese.
- \* GREEN, BACON & CALALA SALAD \$11.95  
Roasted beets with greens, tomato goat cheese, nuts & seeds with balsamic vinegar.
- \* PINEAPPLE CARPACCIO \$10.95  
Whit cucumber, dry nuts, feta cheese & calala.
- \* PALM HEARTS & FRUIT CEVICHE \$9.95  
Heart of palm, tropical fruit, cucumber & olive oil.

## SNACKS

BEEF BURGER **\$22.95**

Nicaraguan Beef with cheddar cheese, bacon, chipotle mayo & caramelized onions. Served on a brioche bun. French fries.

CRISPY CHICKEN SANDWICH **\$19.95**

Crispy Chicken Breast with a cheese blend, spicy mayo & coleslaw. Served on a brioche bun. French fries.

CRISPY COCONUT CHICKEN **\$19.95**

Chicken coated in a panko/coconut base until golden & crispy. Substitute Shrimp for +\$8.

BURRITO (beef or chicken) **\$16.95**

Flour tortilla, meat of choice, avocado (seasonal), and cheese mix. Substitute Shrimp for +\$8 or Lobster for +\$12.

VEGETARIAN BURRITO **\$12.95**

Beans, quinoa, sautéed vegetables, feta, avocado, plantain, aioli, tomato & lettuce.

ISLAND FISH TACOS (3) **\$12.95**

Battered Kingfish served on house-made corn tortillas, with chipotle mayo, fresh avocado & pineapple habanero sauce. Substitute shrimp +\$8, or Lobster +\$12.

MAC & CHEESE **\$15.00**

Add Shrimp for \$8/ Chicken \$7 / Bacon \$7.

## SIDES **\$6.95**

- \* COCONUT MILK MASHED POTATOES
- \* FRENCH FRIES
- \* FETTUCCINI WITH ISLAND TOMATO & BASIL
- \* TOTOPOS & GUACAMOLE

## MAIN

RONDON **\$33.95**

Traditional island seafood soup with Lobster, Shrimp, King Crab, Conch, Kingfish, vegetables and a coconut milk broth.

Served from 11am to 6pm

\*\*1-hour preparation required. Please pre-order.

LOBSTER TAIL **\$32.95**

Locally caught Lobster, served with rice curry and a garden salad.

ISLAND BEEF TENDERLOIN **\$32.95**

Island chimichurri sauce, served with gallopinto & tostones.

CATCH OF THE DAY **\$24.95**

Local fresh fish, slow-cooked and served with spinach & tomato risotto.

CARIBBEAN CURRY **\$21.95**

Coconut rice with Chicken or Vegetarian curry. Beef or Shrimp +\$8, Lobster +\$12.

BROWN CHICKEN **\$20.95**

Local island favorite, roasted thigh served with boiled cassava.

VEGETARIAN CASSEROLE **\$19.95**

Beans & rice with plantain, zucchini, carrot, potato, glazed with a vegetable reduction.

## DESSERT **\$7.95**

- \* CALALA TART
- \* CARIBBEAN BUÑUELOS
- \* CHOCOLATE POT DE CREME
- \* ICE CREAM OF THE DAY
- \* COCONUT PIE