

Limilia

DIGESTIF

PORT WINE
Taylor Fladgate- 20 year

LIQUERS
Grand Marnier US16.50

Tia Maria US 12.10
Drambule

Baileys

Frangelico
RUM

Flor de Cana 25 years
Cognac

CHenessay XO

APPETIZERS

Shrimp Ceviche – BZ 30 / US 15
Our own recipe of this classic with ripe tomato, bell pepper, white onion, greenhouse cilantro, lime juice and extra virgin olive oil.

Catch of the Day Ceviche – BZ 38/ US 19
Belizean style “Leche de Tigre” with coconut milk, lime juice, red onion, cilantro, bell pepper, and fresh ginger.

Limilia Meat Pies – BZ 20 / US 10
The simply delicious stuffed meat pie, served with seasonal fruit chutney.

Caribbean Seafood Fritters – BZ 26 / US 13
Crispy covered seafood served with chipotle mayonnaise.

Shrimp Remoulade – BZ 30 / US 15
Louisiana’s iconic dish, fresh shrimp served with a creamy remoulade sauce and a crispy iceberg lettuce.

Pop Corn Okra– BZ 14/ US 7
Crispy breaded okra accompanied with the Chef sweet chili ginger sauce.

Roasted Garlic Dip– BZ 14/ US 7
A flavorful dip of cream cheese and local spices, served with seasonal local chips.

OUR PRICES INCLUDES 12.5% GST



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PASTAS

Alfredo - BZ 28 / US 14

Spaghetti with the classic creamy sauce, bacon and chicken.

Itz'ana Frutti di Mare - BZ 32/ US 16

Fettuccine sauteed with butter garlic, fish, shrimps, capers and tomatoes.

Pappardelle al Ragu - BZ 26 / US 13

The homely pasta made with local beef, white wine, garden veggies and spices.

Mushroom Risotto - BZ 24/ US 12

Perfectly cooked al dente, mushroom, yellow ginger, Himalayan salt, black pepper and topped with parmesan.

SIDE DISHES

	BZ	US		BZ	US
Sauteed Garlic Chaya	6	3	Fried Breadfruit	6	3
Creamy Chaya	8	4	Fried Yucca Sticks	8	4
Coconut Rice and Beans	7	3.5	Fried Green Plantain	8	4
Coconut White Rice	6	3	Truffled French Fries	6	3
Mashed Yampi & Sweet Potato	8	4	Grilled Okra	8	4

CATCH OF THE DAY

BZ 48/ US 24

Fresh fish fillet served with the sauce of your choice: orange hollandaise, choron or meuniere.

POULTRY

Caribbean Jerk Chicken - BZ 28 / US 14

Our own interpretation of the Jamaican classic, smokey and spicy jerk chicken breast.

Belizean BBQ - BZ 30 / US 15

Farm fresh chicken breast or thigh marinated in soy sauce, ginger, lime juice and garlic.

FROM THE GRILL

Local Beef Tenderloin - BZ 50 / US 25

Also known as the filet mignon, the tenderloin brings amazing flavor to your special occasion.

Kriol Pork Chops - BZ 44 / US 22

Here's a stunning bone-in pork chops, rich crimson in color, finely marbled, exceptionally juicy and packed with flavor.

Rib-Eye Angus - BZ 70- US 35

This might be the most magnificent steak, each thick-cut includes the richly marbled center eye for a complete eating experience.

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