

M E N U



POOL
BAR



APPETIZERS & SALADS

WILD BERRIES

Spinach served with arugula, blueberries, raspberries, blue cheese and homemade strawberry dressing.

BZ \$46 – US \$23

HUMMUS DIP

Savory classic recipe with chickpeas, tahini, lime juice and garlic, served with pita bread.

BZ \$22 – US \$11

SHRIMP & PEANUT AGUACHILE

Fresh and raw shrimps submerged in lime juice and peanut, combined with cucumber, purple onion and habanero.

BZ \$40 – US \$20

GRILLED APPLE SALAD

Green apple served with organic harvested lettuce, roasted pineapple, gouda cheese and the Itz'Ana famous Honey Mustard Dressing

BZ \$18 – US \$9

QUINOA

Slow cooked quinoa served with arugula, red bell peppers, onion, sesame oil and soy sauce dressing.

BZ \$32 – US \$16

SHRIMP MONTADITOS

Fresh shrimps sauteed with garlic, butter, mushrooms, white wine and served with toast.

BZ \$40 – US \$20

CARIBBEAN FISH CEVICHE

Daily fresh catch of the day, made with lime juice, seasonal fruit, tomatoes, onion, mint leaves and ginger

BZ \$38 – US \$19

SANDWICH & BURGERS

BEEF BURGER

Angus beef patty, bacon, lettuce, tomato and oven baked swiss cheese on classic bread served with chipotle dressing.

BZ \$26 – US \$13

GOAT CHEESEBURGER

Angus beef patty served with homemade goat cheese and caramelized onions on our homemade bread.

BZ \$26 – US \$13

ITZ'ANA SIGNATURE

Grilled catch of the day filet, stir fried Chaya, aged mustard, coleslaw salad, cucumber relish on Brioche bread rolls.

BZ \$26 – US \$13

BREADED CHICKEN SANDWICH

Deep fried breaded chicken breast with our homemade blue cheese dressing and cucumbers, served with a seasonal salad.

BZ \$22 – US \$11

GRILLED CHEESE SANDWICH

Four formaggio, gouda, fresh mozzarella, goat and blue cheese with a white toast bread.

BZ \$40 – US \$20

PIZZAS

MARGHERITA

The classic, simple and delicious recipe, topped with homemade tomato sauce, melted mozzarella, and fresh basil.

BZ \$32 – US \$16

MEDITERRANEAN

A must combination topped with capers, olives, onion, mozzarella and feta cheese.

BZ \$44 – US \$22

PEPPERONI

Combination between italian tradition and american fusion with the classic slightly spicy sausage, mozzarella, and dried oregano.

BZ \$36 – US \$18

PEAR AND BLUE CHEESE

Candied pears with blue cheese and arugula.

BZ \$36 – US \$18

MUSHROOMS AND GOAT CHEESE

A must combination topped with mushrooms, caramelized onions and goat cheese.

BZ \$36 – US \$18

TACOS

COCHINITA

Three juice tacos and our tribute to the Yucatan`s culinary expressions.

BZ \$16 – US \$8

ALAMBRE

Chicken breast grilled and then sauteed with bell peppers, onion and bacon, served with salsa.

BZ \$18 – US \$9

BAJA STYLE FISH

Tempura catch of the day, served with chipotle mayonnaise, purple cabbage and onion.

BZ \$30 – US \$15

SHRIMP

The iconic west coast taco of Mexico. Shrimp sauteed with garlic, onions and chipotle mayonnaise, served with cabbage.

BZ \$28 – US \$14

TASTY FOOD

FIRE NACHOS

The classic Tex-Mex combination with melted jack cheese, chilli beans, pico de gallo, guacamole, sour cream, and sliced jalapeno pepper.

BZ \$22 – US \$11

FISH 'N' CHIPS

The crispiest beer battered fried fish, served with french fries and homemade tartar sauce.

BZ \$22 – US \$11

DESSERT

ICE CREAM

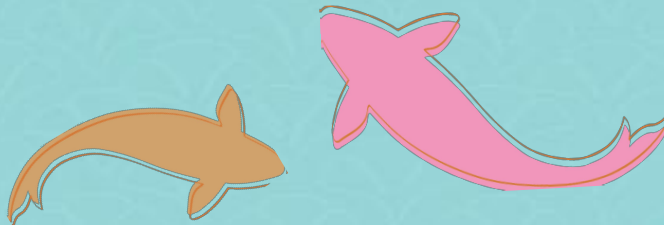
Ask for our daily flavors.

BZ \$16 – US \$8

TROPICAL FRUIT SALAD

The selection of seasonal fruit, marinated with orange and passion fruit sauce.

BZ \$14 – US \$7



DRINKS

JULEP COLLECTION

CARIBBEAN

Don Omario`s Rum, orange Juice, passion fruit, fresh cilantro leaves and honey syrup
BZ \$36 – US \$13

KENTUKY

Maker Mark`s Bourbon, fresh mint leaves and simple syrup
BZ \$30 – US \$15

FRENCH

Courvosier VS, fresh rosemary and citrus syrup
BZ \$30 – US \$15

TROPICAL VIBES

COCO LOCO

Coconut waters, coconut cream, coconut infused rum and orange schnapps
BZ \$20 – US \$10

PARADISE BREEZE

Aged rum, pineapple juice, lime juice, rosemary and ginger syrup.
BZ \$20 – US \$10

WEDDING BY THE OCEAN

Bombay gin, watermelon, lime juice, habanero and rose syrup
BZ \$30 – US \$15

THE JEWELS

ITZ`ANA MULE

Belizean white rum, fresh mint, lime juice, and ginger ale
BZ \$20 – US \$10

MARGARITA

1800 Silver tequila, lime juice, Cointreau, and simple syrup
BZ \$32 – US \$16

MOJITO

Flor de Caña 7 years Rum, fresh mint leaves, lime, sparkling water, and homemade syrup
BZ \$24 – US \$12

MOSCOW MULE

Tito`s Vodka, fresh mint leaves, sugar and ginger beer
BZ \$28 – US \$14

STRAWBERRY MEZCALITA

Gusano rojo mezcal, strawberry homemade puree, lemon juice and simple syrup
BZ \$26 – US \$13

APEROL SPRITZ

Aperol, sparkling wine, sparkling water and orange
BZ \$30 – US \$15

PIÑA COLADA

Belizean rum, coconut cream, fresh pineapple and sweetened condensed milk..
BZ \$20 – US \$10

BELIZEAN STYLE

BLUE MORPHO

Belizean aged rum, coconut rum, blue curacao, grapefruit and pineapple juice
BZ \$20 – US \$10

RUM PUNCH

Dark and white rum, pineapple, lime and grapefruit juice
BZ \$26 – US \$13

PANTY RIPPER

Coconut rum and pineapple juice
BZ \$32 – US \$16

SPIRITS & NON ALCHOLICS

VODKA

Absolut	BZ \$22 – US \$11
Absolut Vanilla	BZ \$22 – US \$11
Grey Goose	BZ \$30 – US \$15
Ketel One	BZ \$28 – US \$14
Tito's	BZ \$26 – US \$13

GIN

Beefeater	BZ \$22 – US \$11
Bombay	BZ \$24 – US \$12
Hendrick's	BZ \$32 – US \$16
Tanqueray	BZ \$22 – US \$11

RUM

Appleton Estate 12	BZ \$34 – US \$17
Havana 7	BZ \$26 – US \$13
Don Omario's 10	BZ \$44 – US \$22
Flor de Caña 7	BZ \$24 – US \$12
Flor de Caña 12	BZ \$28 – US \$14
Zacapa 12	BZ \$24 – US \$12
Zacapa 23	BZ \$38 – US \$19

TEQUILA

1800 Silver	BZ \$24 – US \$12
Don Julio Reposado	BZ \$30 – US \$15
Don Julio Añejo	BZ \$32 – US \$16

BLENDED SCOTCH WHISKY

J.W Black Label	BZ \$36 – US \$18
J.W Gold Label	BZ \$48 – US \$24
Monkey Shoulder	BZ \$26 – US \$13
Old Parr	BZ \$28 – US \$14

TENNESSEE & BOURBON

Jack Daniels	BZ \$24 – US \$12
Maker's Mark	BZ \$30 – US \$15
Wild Turkey	BZ \$26 – US \$13

NON-ALCOHOLIC

Lemonade	BZ \$8 – US \$4
Pineapple Juice	BZ \$8 – US \$4
Orange Juice	BZ \$8 – US \$4
Coconut Water	BZ \$8 – US \$4

LIQUORS

Aperol	BZ \$20 – US \$10
Campari	BZ \$16 – US \$8
Amaretto Disaronno	BZ \$24 – US \$12
Baileys	BZ \$24 – US \$12
Cointreau	BZ \$26 – US \$13
Grand Marnier	BZ \$30 – US \$15
Tia Maria	BZ \$22 – US \$11

LOCAL & IMPORTED BEER

Belikin	BZ \$8 – US \$4
Belikin Stout	BZ \$8 – US \$4
Light House	BZ \$8 – US \$4
LandShark	BZ \$8 – US \$4
Heineken	BZ \$10 – US \$5

SINGLE MALT

Glenfiddich 12	BZ \$38 – US \$19
Glenlivet Master	BZ \$32 – US \$16
Macallan 10	BZ \$32 – US \$16

WINE BY GLASS

House Red
House White



Crystal Water 500ml	BZ \$4 – US \$2
San Pellegrino 500ml	BZ \$16 – US \$8
Perrier 750ml	BZ \$16 – US \$8
Ginger Beer	BZ \$18 – US \$9
Sodas	BZ \$6 – US \$3