Available from to 6:00pm - 9:00pm

## GARDEN TO TABLE

## Arugula Salad BZ 26 I US 13







Fresh-crisp arugula, sun dried tomatoes, crunchy bacon, and goat cheese, complemented with our mixed wild berries vinaigrette.

# 🍪 近 Chef's Salad 🛚 🖰 22 1 US11

Refreshing mix of lettuce, cucumber, carrot, tomato, black olive, red onion, and boiled eggs served with basil lime dressing.

## Chicken Breast BZ 26 | US13 (3)



Grilled chicken breast marinated with local spices, spinach, seasonal fruit, pumpkin seeds, served with coriander vinaigrette.

## Grilled Vegetables BZ 20 I US 10



Seasonal vegetables along with onion, tomato & roasted garlic accompanied with a coconut yogurt dressing.

## APPETIZER

## Catch of the Day Ceviche





Belizean style Tiger milk made with coconut milk, lime juice, red onion, cilantro, cherry tomato and served with corn tortilla chips.

## Crispy Bites BZ 38 I US 19



Crispy oven baked Brussels sprouts with balsamic glazed and served with roasted garlic-orange-maple aioli.

## Limilia Shrimps 🧨 🚯 BZ 46 T US 23

Breaded local shrimps accompanied with fried yuca, garlic mojo and sweet ginger chilli sauce.

## Roasted Garlic 🖺 🔮 Cheese Dip BZ 16 | US 8



A flavorful dip with cream cheese and local spices, served with seasonal ground food chips.

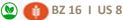
## Shrimp Ceviche BZ 40 I US 20



Fresh shrimps tails, tomato, red onion, coriander, lime juice, extra-virgin olive oil infused with roasted garlic, served with local ground food chips.

# Pop Corn Okra





Crispy covered okra served with the chef's sweet chilli ginger sauce.





Eggs



Gluteen free



**Pork** 



Shell Fish

Beef







Vegetarian





## **OUR SOUPS**

## Green Gold BZ 20 I US 10



Silky avocado cold soup, truffle oil, garlic, lime juice and shallots.

## Sere 87 50 1 US 25





Traditional Garifuna soup prepared with local vegetables, catch of the day, coconut milk and fresh coriander.

## Tortilla BZ 26 I US 13





Traditional Mexican recipe made with ripe tomatoes, guajillo chiles, and chicken broth, served with fried tortilla, fresh cheese, cream, and avocado.

# PASTAS 🌘 🧲 🗓 🥾









## Pappardelle al Ragu BZ 46 I US 23

The homely pasta is made with local Angus beef red wine, seasonal vegetables, spices, and shaved Parmesan cheese.

## Placencia Seafood BZ 50 1 US 25



Fettuccine sautéed with garlic butter, catch of the day, shrimp, capers, cherry tomatoes, and white wine.

## Ravioli BZ 40 I US 20







Homemade artisan ravioli stuffed with ripeye, guanciale, herbs, toasted pistachios and served with a creamy garlic parmesan reggiano sauce.

## DESSERT

Strawberry Cheesecake	BZ 20	US 10
Crema Catalana	BZ 16	US 8
Chocolate Cake	BZ 16	US 8
Ice Cream	BZ 16	US 8

## FROM THE GRILL

## BZ 70 I US 35 Angus Rib-Eye

This might be the most magnificent steak; each thick cut includes the richly marbled center eye for the complete eating.



## € Surf & Turf BZ 76 I US 38

Deer tenderloin and prawns accompanied with the chefs special pepper sauce recipe, served with baked potato

### BZ 40 I US 20 Belizean Barbecue

Fresh local chicken breast or thigh with our house BBQ sauce made with tomato, coffee, ginger, and pineapple juice.

### Catch of the Day BZ 64 I US 32



Grilled delicious fresh fish filet with extra virgin olive oil and fried garlic.

## Fish Tikin Xic BZ 56 I US 28

A traditional Mayan dish with achiote marinated fish, sour orange, red onion, tomatoes, and coriander.

### Pork Tenderloin BZ 56 I US 28

One of the most tender meats marinated with artisanal local beer, fresh herbs and local spices.





## LIMILIA SIDES

Baked Potato with	BZ 8	US 4
Bacon	BZ 8	US 4
Coleslaw	BZ 8	US 4
Creamy Chaya	BZ 8	US 4
Green Banana Sticks	BZ 8	US 4
Green Salad	BZ 8	US 4
Grilled Corn on The Cob	BZ 8	US 4
Rice & Beans	BZ 8	US 4
Roasted Pumpkin	BZ 8	US 4
Sauteed Garlic Chaya	BZ 8	US 4
French Fries	BZ 8	US 4
Coconut White Rice	BZ 8	US 4
Mash Potato	BZ 8	US 4
Yuca Fries		

Our prices includes 12.5% GST

