



GARDEN TO TABLE

Arugula Salad BZ 26 | US 13

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

Chef's Salad B 22 | 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

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

Grilled Vegetables BZ 20 | US 10

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

APPETIZER

Catch of the Day Ceviche

BZ 42 | US 21

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 | US 19

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

Limilia Shrimps

BZ 46 | 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 | 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

BZ 16 | US 8

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

Lobster Carpaccio

SEASONAL
BZ 50 | US 25

Fine slices of lobster tail marinated in passion fruit, lemongrass, and ginger sauce, served with a little radish and sprouts salad, and complemented with Garifuna yucca bread.



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OUR SOUPS

Green Gold BZ 20 | US 10

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

Sere BZ 50 | US 25

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

Tortilla BZ 26 | 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 | US 23

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

Placencia Seafood BZ 50 | US 25

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

Ravioli BZ 40 | US 20

Homemade artisan ravioli stuffed with ribeye, 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

Angus Rib-Eye BZ 70 | US 35

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

Surf & Turf BZ 76 | US 38

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

Belizean Barbecue BZ 40 | US 20

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 | US 32

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

Fish Tikin Xic BZ 56 | US 28

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

Pork Tenderloin BZ 56 | US 28

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

LIMILIA SIDES

Baked Potato with 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	BZ 8	US 4

Our prices includes 12.5% GST



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