THE Pool Bar MENU

SALADS

Wild Berries BZ 30 | US 15

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

Chicken Breast BZ 26 | US 13

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

Grilled Apple Salad BZ 24 | US 12

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

Grilled Vegetables BZ 20 | US 10

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

APPETIZER

Caribbean Fish Ceviche

BZ 46 I US 23

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

Shrimp Montaditos

BZ 40 I US 20

Sauteed local shrimps with vegetables, garlic, butter and sweet ginger chilli sauce.

Crispy Bites

BZ 38 I US 19

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

Shrimp Aguachile

BZ 40 I US 20

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



SANDWICH & BURGER

Beef Burger BZ 36 | US 18

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

Goat Cheeseburger BZ 40 | US 20

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

Itz'ana Signature BZ 30 | US 15

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

Breaded Chicken Sandwich BZ 22 | US 11

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

Grilled Cheese Sandwich BZ 40 | US 20

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

PIZZAS

Margherita BZ 38 | US 19

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

Mediterranean BZ 44 | US 22

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

Pepperoni BZ 38 | US 19

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

Pear and blue cheese BZ 48 | US 24

Candied pears with blue cheese and arugula.

Mushrooms and Goat Cheese BZ 48 | US 24

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



TACOS

Cochinita

BZ 28 I US 14

Three Juicy tacos and our tribute to the Yucatan's culinary expressions.

Alambre BZ 24 | US 12

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

Baja Style Fish

BZ 32 I US 16

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

TASTY FOOD

Hot Nachos

BZ 24 I US 12

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

Fish'n' Chips

BZ 22 I US 11

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

DESSERT

Ice Cream

BZ 16 I US 8

Ask for our daily flavors.

Tropical Fruit Salad

BZ 18 I US 9

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



DRINKS

JULEP COLLECTION

Caribbean

BZ 36 I US 13

Dark premium rum, orange juice, passion fruit, fresh cilantro leaves and honey syrup.

Kentucky

BZ 30 I US 15

Maker's Mark Bourbon, fresh mint leaves and simple syrup.

French

BZ 30 I US 15

Courvoisier VS, fresh rosemary and citrus syrup.

Mojito

BZ 24 I US 12

Flor de Caña 7 years Rum, fresh mint leaves, lime, sparkling water, and homemade syrup.

Moscow Mule

BZ 28 I US 14

Tito's Vodka, fresh mint leaves, sugar and ginger beer.

Strawberry Paloma

BZ 26 I US 13

Silver tequila, strawberry, lime juice and a sugar rim.

TROPICAL VIBES

Coco Loco

BZ 20 I US 10

Coconut waters, coconut cream, coconut infused rum and orange squeeze.

Paradise Breeze

BZ 20 I US 10

Aged rum, pineapple juice, lime juice, rosemary and ginger syrup.

Wedding by the Ocean

BZ 30 I US 20

Bombay gin, watermelon, lime juice, habanero and rose syrup.

Aperol Spritz

BZ 30 I US 15

Aperol, sparkling wine, sparkling water and orange slice.

Piña Colada

BZ 20 I US 10

Belizean rum, coconut cream, and fresh pineapple.

THE JEWELS

Itz'ana Mule

BZ 20 I US 10

Belizean white rum, fresh mint, lime juice, and ginger ale.

Margarita

BZ 32 I US 16

1800 Silver tequila, lime juice, Cointreau, and simple syrup.

BELIZEAN STYLE

Blue Morpho

BZ 20 I US 10

Belizean aged rum, coconut rum, blue curacao, grapefruit and pineapple juice.

Rum Punch

BZ 26 I US 13

Dark and white rum, grenadine, pineapple and seasonal juice.

Panty Ripper

BZ 32 I US 16

Coconut rum, pineapple juice, and grenadine



SPIRITS & NON-ALCOHOLICS

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

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Beefeater	BZ \$22 – US \$11
Bombay	BZ \$24 – US \$12
Hendricks	BZ \$32 – US \$16
Tanqueray	BZ \$22 – US \$11

RUM

Appleton Estate 12	BZ \$34 – US \$17
Appleton Special Gold	BZ \$25 – US \$12.5
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 15	BZ \$38 - US \$19

TEQUILA

1800 Silver	BZ \$23 – US \$11.5
Don Julio Reposado	BZ \$24 – US \$12
Patrón 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

LIQUORS

Aperol	BZ \$20 – US \$10
Campari	BZ \$15 – US \$7.5
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
Lighthouse	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

NONALCHOLICS

Lemonade	BZ \$12 – US \$6
Pineapple Juice	BZ \$12 – US \$6
Orange Juice	BZ \$12- US \$6
Coconut Water	B7 \$12 – US \$6

 Crystal Water 500ml
 BZ \$4 - US \$2

 San Pellegrino 750ml
 BZ \$16 - US \$8

 Perrier 750ml
 BZ \$16 - US \$8

 Ginger Beer
 BZ \$18 - US \$9

 Sodas
 BZ \$6 - US \$3

