MENU

POOL BAR

ITZ'ANA
RESORT & RESIDENCES

DRINKS

JULEP COLLECTION

CARIBBEAN
Don Omario's Rum, orange juice, passion fruit, fresh cilantro leaves, and honey syrup
BZ$ 30 - US$ 15

KENTUCKY
Maker Mark's Bourbon, fresh mint leaves, and simple syrup
BZ$ 22 - US$ 11

FRENCH
Courvoisier V.S, fresh rosemary & citrus syrup
BZ$ 26 - US$ 13

TROPICAL VIBES

COCO LOCO
Coconut water, coconut cream, coconut infused rum, and orange schnapps
BZ$ 16 - US$ 8

PARADISE BREEZE
Dark aged rum, pineapple juice, lime juice, rosemary and ginger syrup
BZ$ 14 - US$ 7

WEDDING BY THE OCEAN
Bombay gin, watermelon, lime juice, habanero and rose syrup
BZ$ 20 - US$ 10

THE JEWELS

ITZ'ANA MULE
Belizean dark rum and ginger beer
BZ$ 10 - US$ 5

MARGARITA
1800 silver tequila, lime juice & simple syrup
BZ$ 18 - US$ 11

MOJITO
Dark rum, fresh mint leaves, lime, simple syrup, and soda water
BZ$ 12 - US$ 6

MOSCOW MULE
Vodka, ginger syrup, lime juice & ginger beer
BZ$ 20 - US$ 10

PALOMA
Tequila, grapefruit juice, lime juice, soda water, and pinch of salt
BZ$ 20 - US$ 10

PIÑA COLADA
Belizean dark rum, fresh pineapple, coconut cream, sweetened condensed milk
BZ$ 14 - US$ 7

SPRITZ
Italian aperitif liquor, sparkling wine, and soda water
BZ$ 22 - US$ 11

BELIZEAN STYLE

BLUE MORPHO
Aged rum, coconut rum, blue curacao, grapefruit juice, and pineapple juice
BZ$ 16 - US$ 8

RUM PUNCH
Dark rum, pineapple, orange, lime & grapefruit juice
BZ$ 26 - US$ 13

PANTY RIPPER
Kuknat coconut rum & pineapple juice
BZ$ 14 - US$ 7

SALADS

CAESAR
Original Caesar salad, romaine lettuce, parmesan, egg, lemon, extra virgin olive oil, garlic oil, salt, and pepper, accompanied by crostini with anchovy paste
BZ$ 16 - US$ 8

MEDITERRANEAN
Hummus, Tahini, natural citrus yogurt, creamy roasted peppers, and orange blossom served with stone baked oven thin focaccia
BZ$ 14 - US$ 7

CEVICHES

CATCH OF THE DAY
Lemon juice, ginger, onion, tomato, and coconut milk.
BZ$ 24 - US$ 12

SHRIMP
Lemon and orange juice, onion, tomato, and coriander leaves.
BZ$ 28 - US$ 14

SANDWICH

THE CLUB
Chicken breast, roast beef, cooked ham, fried egg, bacon, cheese, tomato, mayonnaise, and lettuce on classic white bread
BZ$ 28 - US$ 14

REUBEN
A perfect combination of warm homemade corned beef, melted swiss cheese, sauerkraut, thousand Island dressing, and crunchy whole wheat bread
BZ$ 26 - US$ 13

GOURMET BURGERS

BEEF BURGER
Angus beef patty, bacon, lettuce and tomato, oven baked swiss cheese on classic bread. Served with chipotle sauce.
BZ$ 24 - US$ 12

ITZ'ANA SIGNATURE
Grilled catch of the day fillet, stir fried Chaya, aged mustard coleslaw salad, cucumber relish and Belizean rum and tamarind chilli sauce on Brioche bread rolls.
BZ$ 26 - US$ 13

BEET IT
Beet, quinoa, parsley, mint, and ginger patty, sauteed spinach, Belizean style Tzatziki and sweet potato fried ribbons.
BZ$ 18 - US$ 9

PIZZAS

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

BZ$ 36 - US$ 18

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

BZ$ 40 - US$ 20

SEAFOOD LOVERS
Combination of shrimps, olive, and garlic calamari, catch of the day, roasted peppers, fresh mushrooms, serrano chips

BZ$ 48 - US$ 24

PANCETTA
Italian style pork belly, fresh mushrooms, caramelized onion, melted mozzarella and aged pecorino flakes

BZ$ 44 - US$ 22

FROM SEA TO GRILL

CATCH OF THE DAY
Delicious fish fillet with hot pickled seasonal vegetables with extra virgin olive oil, rice vinegar and white wine.

BZ$ 36 - US$ 18

RED SNAPPER
Two-cooked whole fish, seared on the grill and finished in a stone oven in extra virgin olive oil and smoked paprika. Served with mixed green salad.

BZ$ 44 - US$ 22

EMBERS SHRIMP
Fresh, local shrimp charcoal grill with Provençal sauce and served with freshly baked baguette slices.

BZ$ 32 - US$ 16

PLACENCIA BBQ
Tender pork ribs, glazed with our tasty homemade barbecue sauce, slow cook on wood oven and served with potato salad.

BZ$ 32 - US$ 16

GREEN HOUSE
Grilled organic seasonal vegetables with extra virgin olive oil and garlic, served with a citrus dressing of Greek yogurt and mint.

BZ$ 24 - US$ 12

Our prices are inclusive of 12.5% GST

TASTY FOOD

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

BZ$ 20 - US$ 10

MEXICAN TACOS
Our chef's specialty, choose between Cochinita Pibil, Al Pastor or Classic Suadero. Served with the specials homemade hot sauce, onion, coriander, and lime wedge.

BZ$ 22 - US$ 11

FISH AND CHIPS
The crispiest fried fish in beer batter, french fries and served it with 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, marinaded with orange and passion fruit sauce.

BZ$ 10 - US$ 5

SPIRITS & NON ALCHOLICS

VODKA

Absolut	BZ$ 16 - US$ 8
Absolut Vanilla	BZ$ 16 - US$ 8
Grey Goose	BZ$ 24 - US$ 12
Ketel One	BZ$ 21 - US$ 10.5
Tito's	BZ$ 18 - US$ 9

GIN

Beefeater	BZ$ 16 - US$ 8
Bombay	BZ$ 18 - US$ 9
Hendricks	BZ$ 24 - US$ 12
Tanqueray	BZ$ 18 - US$ 9

RUM

Appleton Estate 12	BZ$ 23 - US$ 11.5
Appleton Special Gold	BZ$ 13 - US$ 6.5
Don Omario's 10	BZ$ 34 - US$ 17
Flor de Caña 7	BZ$ 18 - US$ 9
Flor de Caña 12	BZ$ 21 - US$ 10.5
Zacapa 12	BZ$ 16 - US$ 8
Zacapa 15	BZ$ 27 - US$ 13.5

TEQUILA

1800 Silver	BZ$ 23 - US$ 11.5
Don Julios Resposado	BZ$ 13 - US$ 6.5
Patrón Añejo	BZ$ 34 - US$ 17

BLENDED SCOTCH WHISKY

J.W Black Label	BZ$ 24 - US$ 12
J.W Gold Label	BZ$ 29 - US$ 14.5
Monkey Shoulder	BZ$ 20 - US$ 10
Old Parr	BZ$ 23 - US$ 11.5

TENNESSEE & BOURBON

Jack Daniels	BZ$ 16 - US$ 8
Maker's Mark	BZ$ 20 - US$ 10
Wild Turkey	BZ$ 16 - US$ 8

LIQUORS

Aperitivo	BZ$ 16 - US$ 8
Campari	BZ$ 12 - US$ 6
Amaretto Disaronno	BZ$ 16 - US$ 8
Beileys	BZ$ 18 - US$ 9
Cointreau	BZ$ 20 - US$ 10
Grand Marnier	BZ$ 20 - US$ 10
Tia Maria	BZ$ 16 - US$ 8

LOCAL & IMPORTED BEER

Belikin	BZ$ 4 - US$ 2
Belikin Stout	BZ$ 7 - US$ 3.5
Light House	BZ$ 3 - US$ 1.5
LandShark	BZ$ 7 - US$ 3.5
Heineken	BZ$ 10 - US$ 5
Guinness	BZ$ 12 - US$ 6
Carib	BZ$ 7 - US$ 3.5

SINGLE MALT

Glenfiddich 12	BZ$ 31 - US$ 15.5
Glenlivet Master	BZ$ 24 - US$ 12
Macallan 10	BZ$ 24 - US$ 12

WINE BY GLASS

Freixenet Carta Nevada, Spain	BZ$ 16 - US$ 8
Organic Reserve Emiliana Sauvignon Blanc, Chile	BZ$ 12 - US$ 6
Organic Novas Gran Reserva Cab. Sauvignon - Malbec, Chile	BZ$ 16 - US$ 8

NON-ALCOHOLIC

Lemonade	BZ$ 5 - US$ 2.5
Pineapple Juice	BZ$ 5 - US$ 2.5
Orange Juice	BZ$ 5 - US$ 2.5
Coconut Water	BZ$ 5 - US$ 2.5
Crystal Water. 500 ml	BZ$ 2 - US$ 1
San Pellegrino. 1L	BZ$ 16 - US$ 8
San Pellegrino. 500 ml	BZ$ 10 - US$ 5
Ginger Beer	BZ$ 5 - US$ 2.5
Sodas	BZ$ 3 - US$ 1.5