

Yemanja

Gluten Free Menu

## Starters Warm

Calamari Combination \$ 9.50  
Lightly spiced Caribbean Calamari stew  
with sweet and sour red onion rings

## Starters Seafood

Salad with grilled Scallops \$ 14.75  
Mixed salad, Crunchy roasted Parma chips, Chili oil,  
Garnish, Grilled Scallops, Garlic & Saffron Rouille

Tuna Tartar \$ 15.50  
Mixed salad, Wakame,  
Sushi grade Yellow fin Tuna tartar, Wasabi crème  
No soy sauce used, added by your own request

Sashimi of Scallops \$ 14.75  
Served with Wasabi, Japanese ginger,  
Japanese Mayonnaise & Lumpfish eggs  
No soy sauce used, added by your own request

Grilled Shrimp Salad \$ 15.50  
Served with Papaya & Avocado salad,  
Pica di papaya mayonnaise

No bread croutons served with your salad.

## Starters Meat

Beef Carpaccio Bombe \$15.50

Mixed salad, Arugula, Thinly sliced Certified Angus Beef Tenderloin, Pesto, Old Amsterdam Cheese and Balsamic vinegar crème

Salad with Prosciutto di Parma \$13.50

Mixed salad, Arugula, Home dried Pomodori tomatoes, Truffle crème, Parmesan cheese, Roasted Parma ham chips

Salad with Home Smoked Rib eye \$13.00

Mixed salad, Thinly sliced smoked Certified Angus Beef Rib eye, Grilled vegetables, Blue Cheese sauce, Garnish

No bread croutons served with your salad.

## Starters Vegetarian

Salad with wood fired grilled Vegetables \$12.00

Mixed salad, Grilled Zucchini, Eggplant, Bell Pepper  
Locally grown Mushrooms, Coriander crème, Garnish

Greek salad \$12.50

Mixed salad, Marinated Feta cheese and Greek olives  
Tzaziki, Sun dried tomatoes

Blue Cheese Salad \$12.75

Mixed salad, Danish Blue cheese, Avocado, Boiled Egg,  
garnish

*Bacon optional*

No bread croutons served with your salad.

## Soups

Tomato Soup \$7.00

Made with ripe Pomodori tomatoes, Basil crème

Onion Soup \$9.50

Oven baked with Gouda cheese, No bread!

Potato Soup \$7.00

Creamy, Truffle and chives

Fish chowder \$8.50

Creamy, Grouper, Tuna , Mahi Mahi and Salmon,  
Vegetables and a touch of Pernod & Saffron

## Vegetarian Entrees

Grilled Stuffed Zucchini \$22.50

Mushrooms, Bell pepper, Red onions, Tomato,  
Pine nuts, Pesto, and gratinated with Parmesan, Old Amsterdam  
& Blue Cheese

## Mesquite fire grilled Entrees - Seafood

Grouper Italiano \$ 25.50

Gratinated with Parmesan & Old Amsterdam cheese, Gouda, Pesto, Tomatoes, Arugula and a White wine sauce

**Wine paring: Alamos Chardonnay**

Grilled Atlantic Salmon \$26.50

Medium Rare grilled, Topped with sesame seeds, fried scallions, Teriyaki sauce

**Wine paring: Wente Riva Ranch Chardonnay**

Jumbo Shrimp \$35.00

Skin on , Spicy Lemon & Garlic butter

Optional: Peeled

**Wine paring: Veramonte Sauvignon Blanc**

Grilled Mahi Mahi fillet \$27.50

Criollo sauce

**Wine paring: Alamos Chardonnay**

Grouper fillet \$26.50

Filled with Boursin from the oven, White wine sauce

**Wine paring: Wente Riva Ranch Chardonnay**

Grilled Scallops \$29.50

Saffron Sauce

**Wine paring: El Portillo Sauvignon Blanc**

Grilled Tuna Steak \$28.00

Grilled medium rare,

Lightly spiced Mango & Peach chutney, Mojo sauce

**Wine paring: Wente Riesling**

Chilean Sea bass \$35.50

Wrapped in Prosciutto di Parma served with a Tomato Antiboise

**Wine paring: Veramonte Sauvignon Blanc**

Brazilian Moqueca Trio \$28.50

Grilled, Mahi Mahi, Grouper, Shrimp, Spicy Bell pepper & Coconut sauce

**Wine paring: Wente Riesling**

## Mesquite fire grilled Entrees - Meat

Grilled Creole Pork Chop (14 Oz) \$26.50

Served with Garlic jam and Mustard Sage sauce

**Wine pairing: El Portillo Merlot**

Rib eye steak (16 Oz) \$33.50

Certified Angus Beef served with Chimichurri sauce

**Wine pairing: Alamos Cabernet Sauvignon**

Chicken breast (12 Oz) \$25.50

Skin on, Spicy Tomato butter, White wine sauce

**Wine pairing: Wente Riva Ranch Chardonnay**

Tenderloin (10 Oz) \$35.00

Certified Angus Beef grilled to perfection

Truffle butter and Jus de veau

**Wine pairing: wente Cabernet Sauvignon**

Strip Steak(13 Oz) \$31.00

Certified Angus Beef, Red onion Compote, Garlic herb butter

**Wine pairing: Alamos Malbec**

Surf & Turf Brochette \$38.00

Skewer with 3 Shrimp, Skewer Certified Angus Beef

Tenderloin (8 Oz). Served with 5 different sauces

**Wine pairing: Murphy Goody Pinot Noir**

Duck Breast (9 Oz) \$29.75

Lightly smoked, Lime ginger Antiboise

**Wine pairing: Excelsior Shiraz**

Salad Yemanja \$26.50

Big mixed green salad, Wood fire grilled vegetables

3 different sauces,

Add your choice of meat or fish:

Chicken breast - Salmon - Shrimp - Tuna - Grouper

Certified Angus Beef Tenderloin (10Oz) + \$ 7.50

All entrees (except Yemanja salad) are served with Basmati Rice, Brazilian Style Black Beans, Wood fire Garlic Mashed Potatoes, Stir fried Veggies

For additional side orders we charge \$3.00

For extra order of bread, Tapenade & Herb butter (2-4 pers.) \$3.50

French Fries \$ 3.50

Extra plate when sharing main course \$6.00

### For the Kids (until age 12)

Kids Grouper \$ 10.00

Kids Shrimp \$ 16.00

Kids Tenderloin \$ 16.50

Kids Chicken \$ 12.50

*For the Kids* are served with Mixed Green Salad  
French Fries, Basmati rice or Mashed potatoes  
Ketchup or Mayonnaise

No bread croutons served with your salad.

## Sweet endings

Dark Chocolate Mousse \$8.50

With marinated Cherries

Hot meets Cold \$6.50

Walnut ice cream, Caramelized walnuts & hot espresso

“Hang Up” \$7.50

Thickened yoghurt, Bourbon vanilla bean

Strawberry marmalade

Coconut Mousse \$8.00

With Mango ice cream, Mango sauce

Grand Marnier Crème Brulée \$ 8.50

With an Orange Chutney

Scoop of ice cream \$ 3.50

Walnut, Chocolate chip, Mango, Banana, Vanilla, Strawberry

## Coffee & Tea

Coffee	\$ 2.50
Decafé	\$2.50
Cappuccino	\$ 2.75
Café au Lait	\$ 2.75
Espresso	\$2.50
Tea	\$2.25

*Also available;*

Imported Brazilian "Pilão Coffee"	\$ 2.25
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## Special Coffees

\$8.95

'Yemanjá' Coffee: Mint Liqueur & Chocolate

Kiss of Fire Coffee: Tia Maria & Cointreau

Aruban Coffee: Ponche Crema

French Coffee: Grand Marnier

Irish Coffee: Irish Whisky

Italian Coffee: Amaretto

Mexican Coffee: Tequila and Kahlua

Spanish Coffee: Tia Maria