

Bon Bini. . . . Welcome



Welcome to Papiamento Restaurant. we wish you will enjoy dining with us in our garden under the “New Normal “protocols.

The table settings are positioned in a way that the restricted distance required by the local authorities is in place.

Please keep the social distance in practice with all other guests and our staff members during the entire visit.

We thrive to maintain the entire premises up to par concerning the hygiene procedures stated in the guidelines of the local authorities under the Hygiene & Happiness Code (HHC).

Please use the hand wash stations regularly and follow the posted guidelines as we instructed our staff to do the same.

Please follow the positioned arrows, the routing is for your own and our safety. Thank you for doing your part.

Our apologies for any inconvenience that may be experienced by these stipulated procedures and instructions.

We are very happy that you're here.

*Enjoy & Bon Apetit!
Lenie, Eduardo, Eduard & Staff*

Appetizers ranges from \$10.00 to \$20.00

Entrées ranges from \$29.00 to \$48.00

Cold Appetizer Specials

Ceviche

*Marinated seafood,
red onions, jalapeno, and cilantro
fresh passion fruit with lime*

Salame Tartufa

200 grams

*A complete Italian truffle salami
Perfect for sharing*

Burgundy Pâté

Presented with a Cumberland sauce

All prices are in U.S. dollars.

*No service charge will be added to your check,
A gratuity will be appreciated by all staff members.*

Cold Appetizers

Chilled Caribbean Shrimp

With horseradish cocktail sauce

Salmon

*Lightly smoked and sliced
served with capers & cucumber
horseradish sour cream*

Tuna Tartare

*Chopped raw tuna with lime and sesame oil
wasabi-mayonnaise and toasted seeds*

Crudo

*Mortadella and salami
cured pork tenderloin
olives, gherkins & grain mustard*

Our Salads

Hooiberg

*An Iceberg wedge with local tomatoes,
cucumber lime & fresh herb vinaigrette*

Julius

*Whole Romain leaves with Caesar dressing
baked croutons & Parmesan*

Greek

*Assorted greens, feta, red onions
Kalamata olives, pepperoncini
red wine & olive oil aioli*

Butter Leaves

*Whole Bibb lettuce with a
creamy pear dressing*

Arugula

*Topped with goat cheese, pecans
white balsamic & olive oil*

Cheese Selection

Tricolore

*Mozzarella with fresh tomato, basil aioli
extra virgin olive oil & balsamic vinegar*

Blue Stilton

*English blue cheese with a port &
balsamic reduction*

Rembrandt

*“52 weeks” matured Dutch cheese
served with truffle honey*

Frutto e Grappa

*12 Months matured sheep & cow's cheese
dried fruits infused with Muscat Grappa*

Italian cheese tray

*A combination of 3 specially selected
Italian cheeses*

*A cheese of sheep's milk, a goat cheese with truffle & in
spring-hay matured cheese*

Hot Appetizers

Scampi

Oven baked shrimp in fresh garlic butter

Escargots Lyonnaise

Flame broiled snails in French herbal butter

Blue Cheese Shrimp

*Caribbean shrimp in a sherry cream sauce
with blue cheese au gratin*

Oven baked mushrooms

*Locally grown and baked with herbs
Munster cheese au gratin*

Keeshi Yena

*Minced tenderloin and chicken stewed with
prunes, golden raisins, olives and cashew
flame broiled with Dutch cheese
“Our Family Recipe”*

Hot Appetizer Specials

Shrimp Chipotle

Oven baked with smokey Mexican dried pepper, Tequila & sour cream

Beef & Potato

Empanada

Served with chimichurri with smoked chili flakes

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Bisque, Chowder & Soup

Fisherman's Bisque

*A savory seafood cream soup
with crab & Cognac*

Soppi Oester

Aruban style oyster chowder

Cream of Mushrooms

With locally farmed mushrooms

Traditional Onion Soup

Oven baked with Gouda cheese

Mero Specials

Almondine

Pan fried with lots of toasted almonds

Rôti

*Oven baked in Dutch butter
topped with shrimp and scallop*

Romanesco

*Pan broiled with fresh and sun-dried
tomatoes, basil, garlic & extra virgin olive
oil & a little cream*

Kriollo

*An Aruban classic
Presented with creole sauce and
pickled onion served with funchi,
our style of polenta*

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Fruits of the Sea

West Indies

*Fresh Caribbean shrimp
in curried coconut milk sauce*

Champagne Casserole

*Filets of fish, scallops, and crab
poached in a creamy 'brut' sauce
Dutch Gouda cheese au gratin*

Cazuela

*Caribbean shrimp & rock lobster
stewed in an Aruban style chowder
with coconut milk*

Papiamento Specials

Chicken Pomodoro

*Baked chicken filet in marinara sauce
ricotta & mozzarella au gratin,
served with pasta*

Grilled Pork Chop

*Dry rubbed and grilled with Caribbean spices
with Malt Whiskey sauce & pink peppercorns*

Peppered Porc

*Panfried pork tenderloin medallions
with green peppercorn sauce*

Veal Ossobuco

*Veal shank braised in red wine and herbs
served with creamed orzo*

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From the grill

Classic Tournedos

*Grilled tenderloin with fresh mushrooms
served with demi-glace*

Chef's Favorite

*Flame grilled tenderloin steak,
with Gorgonzola au gratin*

U.S.D.A. choice cut

Grilled Rib Eye

*Grilled with its "own fat"
presented with coarse grain mustard*

“Stone Specials”

Cooking on the stone is an healthy and unique way of dining on our open-air terrace.

Our Stone specials are lightly seasoned

Presented at your table sizzling hot

*Cooked to just the point....so you can finish it
to your liking.....*



Bon Probecho.....

Bon Appetite.....

“Grilled and Served on the Stone”

Shrimp on the stone

*Caribbean shrimp
presented with basil tartar sauce*

Mermaid

*Filet of wahoo and Caribbean shrimp
served with papaya pepper sauce*

Neptune

*Caribbean rock lobster, mahi-mahi and shrimp
served with lemon butter*

*Our Stone specials are lightly seasoned
and presented at your table sizzling hot*

“Grilled and Served on the Stone”

New Zealand lamb chops

*Marinated in red wine & dried herbs
presented with chimichurri*

Madame Butterfly

*“Butterfly cut” beef tenderloin steak,
served with green peppercorn sauce*

Surf & Turf

*6 oz. Beef tenderloin and
8 oz. Caribbean rock lobster
with charred butter*

*Our Stone specials are lightly seasoned
and presented at your table sizzling hot*



*A gratuity will be highly
appreciated by the entire staff of
Papiamento Restaurant*