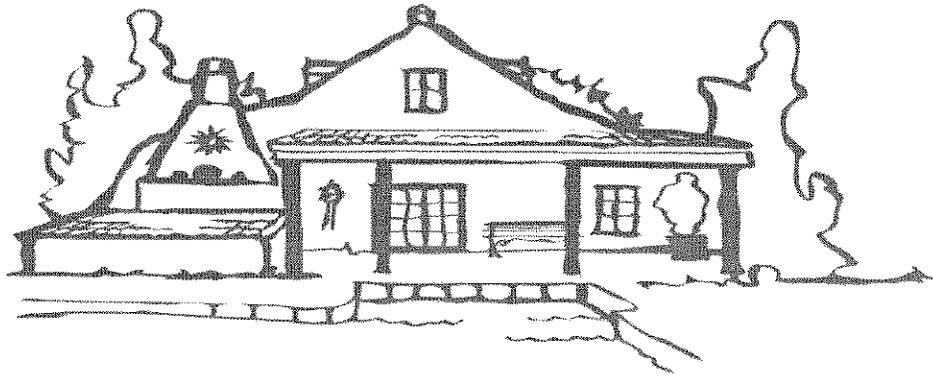


Bon Bini.....Welcome



Welcome to Papiamento Restaurant..... we wish you will enjoy dining with us in our garden or inside the Manor.

Using Caribbean products, spices and herbs, Papiamento serves international cuisine with an Aruban touch.

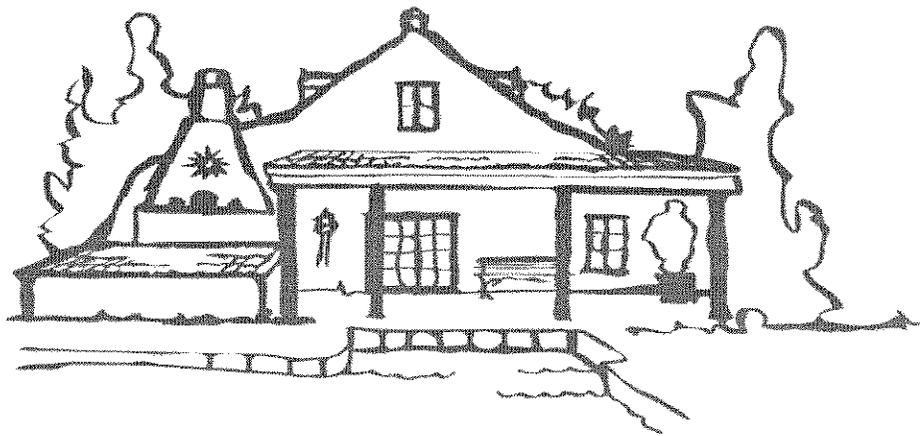
Our menu offers lots of favorites to our repeat guests and first-time patrons visiting Aruba and our restaurant.

We invite you to stroll the premises during or after your dinner.....

Please fancy a drink from the bar, sip from one of our wines presented at your table from our wine bodega and unwind.

Enjoy & Bon Apetit!

Lenie, Eduardo, Eduard & our Staff



Appetizers ranges from \$10.00 to \$20.00

Entrées ranges from \$29.00 to \$48.00

Kitchen Specials

Beef & Potato Empanada

*In the company of a chimichurri
with smoked chili flakes*

Bohemian Escargots

*A double portion of escargots with garlic butter
served in an iron cask skillet*

Chicken Pomodoro

*Baked chicken filet in a tomato & basil sauce
with Gouda & mozzarella au gratin
served with pasta*

Grilled Pork Chop

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

Entrecôte

*Striploin steak grilled with its "own fat"
topped with herbal butter*

Our Salads

Hooiberg

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

Julius

*Romain leaves with Caesar dressing
baked croutons & Parmesan*

Greek

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

Butter Leaves

*Whole Bibb lettuce
With a creamy pear dressing*

Cheeses & Pâté

Tricolore

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

French goat's cheese

Creamy mild cheese with honey

Blue Stilton

English blue cheese with a port & balsamic reduction

Rembrandt

"52 weeks" matured Dutch cheese served with truffle honey

Alphenaer

Dutch soft goat cheese with an edible crust

Roche Baron

French soft cheese with blue veins and a crust of edible ashes

Burgundy Pâté

Presented with a Cumberland sauce

Cold Appetizers

Chilled Caribbean Shrimp

With horseradish cocktail sauce

Salmon

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

Tuna Tartare

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

Crudo

*Mortadella, sliced salami and dried sausage
olives, gherkins & grain mustard*

Bisque, Chowder & Soup

Fisherman's Bisque

A creamy seafood soup with crab & Cognac

Soppi Oester

Aruban oyster chowder

Mushrooms

Fresh cream of locally farmed mushrooms

Traditional Onion Soup

Oven baked with Gouda 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”*

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*

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*

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 cuts

Grilled Rib Eye

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

“Stone Specials”

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

.....are lightly seasoned

Presented at your table sizzling hot

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

“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*

“Grilled and Served on the Stone”

New Zealand lamb chops

*Marinated in red wine Herbes de Provence
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*