

# *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.*

*We encourage you to wear your, or by us provided face mask while strolling the premises.*

*Thank you very much for doing your part.*

*Our apologies for any inconvenience that may be experienced.*

*We are very pleased that you're here on our "Happy & Safe Island"*

*Enjoy & Bon Apetit!*

*Lenie, Eduardo, Eduard & Staff*

# *Cold Appetizers*

## *Chilled Shrimp*

*With horseradish cocktail sauce*

## *Salmon*

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

## *Tuna Tartare*

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

## *Crudo*

*Mortadella, salami & chorizo  
olives, gherkins & grain mustard*

# *Cold Appetizer Specials*

## *Ceviche*

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

## *Salame Tartufa*

*200 grams  
A complete Italian truffle salami  
Perfect for sharing*

## *Burgundy Pâté*

*Presented with a Cumberland sauce*

# *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 Leaf*

*Whole Bibb lettuce with a creamy pear dressing*

## *Arugula*

*Topped with matured goat cheese, pecans  
white balsamic vinegar & 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*

## *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  
fresh prepared garlic butter*

## *Blue Cheese Shrimp*

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

## *Escargots Lyonnaise*

*Flame broiled snails in French herbal butter*

## *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*

## *Ayaca*

*Chicken, prunes, Bombay nuts & spices  
Stuffed with cornmeal in banana leaf  
A traditional Christmas specialty*

# *Bisque, Chowder & Soup*

## *Fisherman's Bisque*

*Seafood cream soup with Cognac*

## *Soppi Oester*

*Aruban style oyster chowder*

## *Cream of Mushrooms*

*Prepared with fresh mushrooms*

## *Traditional Onion Soup*

*Oven baked with Gouda cheese on crouton*

## *Ambassador*

*Another take on onion soup.....*

*Bigger with crouton, bourbon cream & blue cheese*