

APPETIZERS

Nachos with cheddar, jalapeno peppers and refried beans	\$15
<i>Served with pico de gallo and sour cream</i>	
<i>Add chicken or beef</i> \$5	
Spinach and Artichoke Dip served with parmesan bread	\$18
Tequila Shrimp with spicy tequila sauce	\$20
Stone Crab Claws with gingered butter sauce	\$20
Conch or Shrimp Fritter with our habanero remoulade	\$20
Calamari gently fried & served with a tomato caper sauce	\$22
Shrimp Cocktail with tomato-horseradish sauce	\$20
Buffalo Wings spicy or mild with housemade ranch dip	\$24

SOUPS

Chicken Lime Soup	\$10
Chilled Shrimp Gazpacho Soup	\$12
Soup of the Day	\$10

SALADS

Caesar Salad	\$16
<i>Homemade croutons and shaved parmesan</i>	
Caribbean Cobb Salad	\$18
<i>Chicken, eggs, crumbled bacon, feta, avocado and olives on mixed greens</i>	
Bistro Salad	\$14
<i>Crisp greens and feta</i>	
Iceberg Wedge	\$16
<i>With bacon bits and blue cheese dressing</i>	
Fresh Mozzarella Salad	\$18
<i>With red and yellow tomato and sweet basil</i>	

*Conch & Lobster seasonal.

Prices listed are in Belize dollars and include Government tax - gratuity not included.

SEAFOOD CEVICHE

Using only the freshest seafood, onions, tomatoes, cilantro and olives - served with homemade corn tortilla chips

<i>Small Conch*</i>	<i>\$20</i>
<i>Medium Conch*</i>	<i>\$30</i>
<i>Conch* Grande</i>	<i>\$50</i>
<i>Small Shrimp</i>	<i>\$20</i>
<i>Medium Shrimp</i>	<i>\$30</i>
<i>Shrimp Grande</i>	<i>\$50</i>
<i>Small Mixed</i>	<i>\$25</i>
<i>Medium Mixed</i>	<i>\$40</i>
<i>Mixed Grande</i>	<i>\$50</i>

Mixed Ceviche made with combination of Conch, Shrimp and Octopus*

BANANA BEACH 3/4 POUND BURGERS

*Our burgers are made with 12 ounces of prime ground steak
served on our own homemade buns - baked fresh daily*

<i>Sirloin Burger</i>	<i>\$20</i>
<i>Traditional favourite served on a sesame seed bun</i>	
<i>Jalapeno & Cheddar Burger</i>	<i>\$24</i>
<i>...some like it hot!!!</i>	
<i>Bistro Burger</i>	<i>\$24</i>
<i>With caramelized onions and crispy bacon</i>	
<i>Swiss Mushroom Onion Burger</i>	<i>\$24</i>
<i>Sautéed onions with mushrooms and Swiss cheese</i>	

ADD FRIES IF YOU DARE!!! **\$8**

all the above can be served as quarter pounders with fries for the same price

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EL DIVINO HOUSE SPECIALITY

Caribbean Rotisserie

Beef, pork, pineapple, poultry and bacon-wrapped shrimp presented on a stainless steel skewer served with whipped potato and a vegetable medley

\$66 – \$10 side charge for sharing

Served Saturday

PASTA

<i>Bowtie Pasta & Sea Scallops with saffron sauce</i>	\$40
<i>Shrimp Penne in an herbed tomato sauce</i>	\$26
<i>Fettuccini Alfredo with fresh garden vegetables</i>	\$24

Add Lobster \$20 Add Shrimp \$14 Add Chicken \$10*

The following entrees come with chef's vegetable and your choice of whipped potato, baked potato, coconut rice or rice and beans.

PORK & POULTRY

<i>Herb Stuffed Pork Tenderloin</i>	\$44
<i>With a creamy mushroom sauce</i>	
<i>Chicken Parmigiana</i>	\$30
<i>In a tangy tomato herb sauce</i>	
<i>Lemon Garlic Chicken Picatta</i>	\$30
<i>In a tomato basil sauce</i>	
<i>Bacon Wrapped Chicken</i>	\$22
<i>With blue cheese and pecans</i>	
<i>Stew Chicken with Rice and Beans</i>	\$22
<i>Belizean traditional dish</i>	

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IMPORTED STEAKS

Filet Mignon	\$66
<i>Bacon wrapped, topped with mushroom wine demi-glaze</i>	
Rib-Eye Steak	\$66
<i>Served with our special horseradish sauce</i>	
New York Steak	\$66
<i>Crusted with roasted garlic and herbs</i>	
Portabella Peppercorn Filet Mignon	\$66
<i>Grilled and topped with fresh portabella mushrooms and a cabernet demi-glaze</i>	
<i>Add Lobster*</i>	\$20
<i>Add Shrimp</i>	\$14

SEAFOOD

Seafood Extravaganza	\$72
<i>Seafood lovers can choose lobster tail <u>or</u> scallops, alongside fillet of grouper, conch steak and succulent shrimp</i>	
Steamed Reef Lobster Tail	\$64
<i>Fresh steamed tail with drawn butter</i>	
Shrimp Scampi	\$42
<i>In a special garlic wine sauce</i>	
Snapper Florentino	\$40
<i>Served over a bed of spinach and pomodoro sauce</i>	
Grouper Siciliano	\$40
<i>Sautéed with capers, sun-dried tomatoes & basil served in a white wine sauce</i>	
Coconut Shrimp	\$40
<i>Deep-fried jumbo shrimp with a tropical spicy sauce</i>	
Blackened Salmon Fillet	\$50
<i>With leeks & cilantro ginger coulis</i>	
Sesame-Crusted Ahi Tuna	\$60
<i>Pan seared then topped with orange teriyaki sauce</i>	

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