

La Veranda del Mar (Royal Sands)

Price in Pesos (price in \$ US) One Dollar = 17.50 Pesos, taxes included in the price

APPERTIZERS

	without all-inclusive		without all-inclusive
Calamari Rings <i>Hand cut & golden fried, served w/cocktail & tartar sauce</i>	260 (\$14.86)	Stuffed Avocado <i>Avocado stuffed w/chicken, almond & black olive salad</i>	290 (\$16.57)
Salmon Carpaccio <i>Lettuce, mango, goat cheese, caramelized nuts & raisins, raspberry vinaigrette</i>	330 (\$18.86)	Pescadillas (3) <i>Crispy fried tortillas filled w/stewed fish cooked to a regional recipe</i>	155 (\$ 8.86)
Mixed Ceviche <i>Fresh blend of fruits del mar, marinated to the special veranda recipe</i>	345 (\$19.71)	Shrimp Cocktail <i>Seasoned Caribbean shrimp served w/cocktail sauce</i>	350 (\$20.00)
Chicken or Fish fingers (6)	225 (\$12.86)	Caribbean Shrimp <i>Breaded w/coconut, golden fried, served w/Caribbean guacamole</i>	350 (\$20.00)

SOUPS & SALADS SOUP & SALAD BAR 285 (\$16.29)

Lime Soup of Seafood <i>Traditional lime soup w/fresh seafood</i>	240 (\$13.71)	Caprese Burrata <i>Fresh combination of cherry tomatoes & burrata cheese drizzled w/pesto sauce & olive oil</i>	330 (\$18.86)
Cream of Tomato <i>Cream of roasted tomatoes w/pesto sauce</i>	220 (\$12.57)	Cobb Salad <i>Mixed lettuce w/shrimp, chicken, avocado, hard boiled egg, blue cheese & choice of dressing</i>	295 (\$16.86)
House Salad <i>Medley of lettuce & fresh vegetables w/choice of dressing</i>	195 (\$11.14)		

MAIN COURSES ADD SALAD BAR FOR 179 (\$10.23)

Pasta Primavera <i>Pasta cooked al dente w/seasonal vegetables & Parmesan cheese</i>	405 (\$23.14)	Fish Fillet Beurre Blanc (210g) <i>Grilled bass fillet served in a buttery white wine sauce</i>	440 (\$25.14)
Pasta Pomodoro <i>Fresh pasta w/tomato sauce, fresh basil & Parmesan cheese</i>	295 (\$16.86)	Fish Fillet (210g) <i>Cooked to order</i>	400 (\$22.86)
Grilled Salmon (210g) <i>Prepared w/maple syrup glaze</i>	580 (\$33.14)	House Steak (225g) <i>Served w/mashed potato & grilled vegetables</i>	575 (\$32.86)
Chicken Parmesan (150g) <i>Breaded fried chicken breast baked in oven, served w/pasta covered in Italian tomato sauce & sprinkled w/Parmesan cheese</i>	400 (\$22.86)	U12 Shrimp to Order (6) <i>Your choice - garlic butter, Ajillo chili sauce, Meuniere, Lime, or Coconut</i>	870 (\$49.71) Surcharge 360 (\$20.57)
Chicken Marsala (150g) <i>Floured chicken breast pan-fried, served on a bed of pasta w/delicate Marsala wine sauce</i>	410 (\$23.43)	New York Steak (330g) <i>12 oz. New York steak cooked to order</i>	780 (\$44.57) Surcharge 515 (\$29.43)
		Lobster Tail Cooked to Order <i>Caribbean lobster charged by the gram, grilled or steamed, served w/melted butter</i>	Market price Surcharge based on market price

DESSERTS DESSERT BAR 285 (\$16.29)

Crisp Pistachio Cake <i>Served w/white chocolate cream</i>	235 (\$13.43)	Mandarin Crème Brûlée <i>Served w/grilled sweet potato puree</i>	170 (\$ 9.71)
Creamy Dark Chocolate Cigar <i>Served w/hazelnut crisp</i>	230 (\$13.14)	Red Berry Tartlet <i>Served w/mojito cream</i>	225 (\$12.86)