



ARUBA WINE AND DINE
RESTAURANT WEEK
2021

3-COURSE CHOICE MENU

APPETIZERS

Shrimp & Mushroom Creole

or

Funchi Special

Topped with 'Carni Mechada' and melted gouda cheese

MAIN COURSES

Pan-Fried Mahi-Mahi

Served with cherry tomatoes & cilantro vinaigrette with your side of choice

or

Short Ribs

Served on a bed of mashed spinach with chimichurri and jus

DESSERT

Pan Bolo

Served with Dulce de Leche Caramel

or

Ice Cream Basket

PER PERSON

39 AFL.



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DRINKS MENU

Prices in AFL*

Glass | 8,75
Bottle | 35,-

WINES

Matua Sauvignon Blanc Marlborough, New Zealand

A light bodied, dry Sauvignon Blanc, with a balanced mouthfeel packed with crisp citrus notes and a hint of vibrant passionfruit and basil.

Woodbridge by Mondavi Chardonnay California, USA

Aromas of tropical fruit with a hint of cinnamon and maple, leading to a rich toasty finish.

Lindemans Bin 90 Moscato South Eastern Australia

A light, juicy and refreshing Moscato with lifted aromas of citrus, musk and freshly cut grapes combined with tropical notes and a lingering finish.

Ruffino Chianti Tuscany, Italy

This Chianti wine features deep, fruity plum and intense cherry flavors, accompanied by hints of spice, hazelnut, and delicate violet aromas.

Lindemans Bin 40 Merlot South Eastern Australia

A soft and elegant, medium-bodied Merlot with delicious red berry aromas, dark red berry fruit, textural oak and silky tannins.

BEERS

Heineken AFL. 7,50

Amstel Bright AFL. 7,50

*Prices apply with this menu only

COCKTAIL

“Frescopolitan” AFL. 10,-

Absolut Lime, Triple Sec, and Cranberry Juice

“Cucumber Fizz” AFL. 10,-

Svedka Cucumber Vodka, Lime Juice and a splash of 7-up

The proceeds will go to local charity:
Maris Stella Nursing Home



YUMMYARUBA.com
Your online Aruba restaurant guide