

Soups & Tapas

TOMATO SOUP \$7

Our famous QuePasa tomato soup with oregano creme

ONION SOUP \$8

Fried onions in a hot bouillion with a sizzling cheese crouton on top

LOBSTER CAPPUCINO \$10

Lobster bouillon with pieces of shrimp, topped with truffle cream

TAPAS PLATTER \$26

Friends, beware: this artfully presented tapas platter comes with healthy snacks. The shrimp, beef tips, chorizo, chicken saté, bread, olive tapenade and aioli are the perfect start of a wild, crazy night out

FISH PLATTER \$26

The chef is fishing for compliments when he is dishing up this platter of tuna tataki, spicy tuna tartare, salmon sashimi and shrimp

CHEF'S PLATTER \$26

Bite the bullet and order a selection of the chef's favorite bites: you'll be in for a nice surprise!

Appetizers

PROSCIUTTO HAM SALAD \$16

Prosciutto ham with grilled baby octopus served on a salad with lentils and green asparagus accompanied with red beet salsa and saffron mayonnaise

TUNA TATAKI \$14

Seared seasoned tuna with scallions, sesame seeds and a ponzu sauce

CARPACCIO \$16

Thinly sliced marinated raw tenderloin with arugula, truffle mayonnaise, pine nuts, capers, tomato, aceto reduction and parmesan cheese

CEVICHE \$12

Made with our local catch, served with a sweet potato mash and plantain

FLATBREAD \$12

Homemade flatbread topped with pulled bbq beef and arugula. Gratinated with gouda cheese

-or-

Homemade flatbread topped with goat cheese, pine nuts, arugula and honey

CAESAR SALAD \$13

Romaine lettuce with anchovies mayonnaise, parmesan cheese, boiled egg, croutons and crispy bacon

Add chicken \$3 Add shrimp \$5

ESCARGOTS AND MUSHROOMS \$13

Prepared in the oven with a garlic sauce, parmesan cheese and homemade bread

CUBAN TACO \$13

At Que Pasa our taco is a piece of art with ropa vieja, lettuce, sour cream, aioli and a tomato salsa

SPICY SHRIMP PIL PIL \$15

Shrimp served in a spicy garlic sauce. It's a Basque tapa, called gambas al ajillo; these garlicky crustaceans are a big hit at Que Pasa

STEAK TARTARE \$16

Tartare of raw tenderloin with homemade picalilli, soft poached egg and a herb salad with chicory

RED BEET CARPACCIO \$13

Marinated red beet carpaccio with a goat cheese crumble, arugula and a vegetable-herb dressing

Main Courses

CHICKEN SCHNITZEL \$24

Crispy fried chicken schnitzel topped with fried mushroom and onion, pommes dauphine, gratinated with gruyere cheese. Served with your choice of red wine, garlic, mushroom, or cognac sauce on the side

100Z SKIRT STEAK \$35

So tender, it will fall off your fork if you're not careful. Que Pasa adds a local touch, as your skirt steak is served with a savory chimichurri sauce

VEGETARIAN TRUFFLE PASTA \$22

Shavings of truffle have found their way into a creamy truffle sauce to cover the fresh vegetables. The pasta has been tossed and topped off with arugula, parmesan cheese and pine nuts

MIXED GRILL \$30

A combination of tenderloin, chorizo and shrimp skewer served with garlic sauce and chimichurri

GROUPEL CAPRESE \$22

Panfried grouper gratinated with tomato and mozzarella, served with a basil pesto sauce and a choice of side

LASAGNA ALLA FORNO \$22

Lasagna made with a tomato sauce, noodles, beef, topped with mozzarella and parmesan cheese. Served with garlic bread

TUNA PEPPER STEAK \$29

Sizzling tuna from the grill with stir-fried vegetables and a teriyaki sauce - not a morsel will be left on your plate

PORK TENDERLOIN \$26

Pork tenderloin wrapped in German bacon with a portobello truffle sauce, accompanied by a potato rosti and chicory with gruyere cheese

CHICKEN TERIYAKI \$26

Slowly roasted corn fed chicken with a Vietnamese chicken springroll, Japanese teriyaki sauce and egg noodles served with mixed vegetables

CHICKEN KEBAB \$24

A plate sized skewer with juicy chicken served with chimichurri, spicy tomato salsa, arroz moro and patagon

SHRIMP PASTA \$26

Panfried shrimp with zucchini in a lobster sauce with penne pasta and topped with parmesan cheese

ROASTED PORTOBELLO \$24

Stuffed with pumpkin pearl barley, topped with green asparagus and a nutty crumble

STEAK AU POIVRE \$26

Prime beef that melts in your mouth, topped with ground peppercorns and served with a cognac sauce

Add blue cheese \$3

Sides

SIDE DISHES \$3

Funchi Fries, French Fries, White Rice, Side Salad, Green Asparagus, Arroz Moro and Pommes Dauphine

SAUCES \$2

Mushroom Sauce, Cognac Sauce, Pepper Sauce and Red Wine Sauce

Sushi

TRADITIONAL ROLLS

TUNA TEKKAMAKI \$9

SALMON TEKKAMAKI \$9

CALIFORNIA ROLL \$10

Cucumber, crab, avocado, masago and cream cheese

ALASKA ROLL \$10

Salmon, avocado and cream cheese

TOFU ROLL \$11

Crispy tofu, avocado and a topping of wakame

SPICY TUNA ROLL \$11

Tuna, chili sauce, scallions and a topping of spicy mayonnaise

TIGER ROLL (FRIED) \$15

Salmon, masago, avocado and cream cheese

DYNAMITE ROLL \$10

Crab, wakame and spicy mayonnaise

VEGGIE ROLL \$12

Avocado, mango, carrots, cucumber, wakame and lettuce

DRAGON ROLL (FRIED) \$15

Shrimp tempura, crab tempura, cream cheese

NY ROLL \$14

Tuna, salmon, scallions and a wakame topping

DRAGONFLY ROLL \$14

Shrimp tempura, crab tempura, cream cheese topped with avocado and eel sauce

BUM BUM ROLL (FRIED) \$15

Grouper tempura, crab tempura, cream cheese with a topping of dynamite salad

QUE PASA ROLL \$13

Crab tempura, salmon tempura, tuna with a topping of crab and cream cheese

POKE BOWL \$18

Rice, cucumber, edamame, corn, nori, wakame salad with your choice of salmon or tuna

SPECIAL ROLLS

ALASKA SPECIAL ROLL \$15

Salmon, avocado, wakame, masago and cream cheese

TEMPTATION ROLL \$15

Breaded eel, salmon, avocado and cream cheese with a plantain topping

CALIFORNIA FLY ROLL \$15

Cucumber, crab tempura, avocado with a topping of shrimp, masago and cream cheese

I LOVE ARUBA ROLL \$18

Breaded eel, grouper and scallions with a topping of shrimp tempura and a honey-mustard sauce

RAINBOW ROLL \$18

Crab, cucumber, avocado, masago and cream cheese, topped with tuna, salmon and avocado

BANANA ROLL \$18

A 'no-rice' roll with banana, avocado, cream cheese, shrimp tempura, grouper tempura, spicy mayonnaise and eel

CRAZY CRAB ROLL \$18

Shrimp tempura, crispy crab and dynamite salad, topped with eel sauce and honey-mustard dressing

ARIBA ARUBA ROLL \$18

Filled with crispy eel and crab, topped with shrimp tempura, eel sauce, scallions and honey-mustard sauce

VOLCANO ROLL (FRIED) \$18

Stuffed with salmon, crab and cream cheese topped with a mixture of salmon, crab, cream cheese and spicy mayonnaise

WILHELMINA ROLL (FRIED) \$18

Stuffed with crab salad and avocado, topped with cheesy shrimp, honey mustard and eel sauce

SASHIMI SPECIAL \$14

Salmon sashimi served with wakame, soy sauce, wasabi and wasabi mayonnaise

EDAMAME \$7

Steamed soy beans with soy sauce

Desserts

FAMOUS BANANA FRITTERS \$8

Banana fritters with vanilla ice cream, chocolate and caramel sauce

CHOCOLATE LAVA CAKE \$8

Chocolate lava cake with vanilla ice cream

BROWNIE \$8

Delightfully rich brownie with hazelnut ice cream and dulce de leche

TRIO OF COFFEE \$8

Bailey's creme brulee, coffee ice cream and coffee tompouce

QUEPASA'S APPLE PIE \$8

Our version of a classic Dutch apple pie with Indonesian 'spekkoek' inside, served with cinnamon ice cream

FRIANDISES \$4

Bite sized cakes to compliment your coffee

Coffee

COFFEE \$2.75

TEA \$2.50

CAPPUCCINO \$3.25

LATTE MACCHIATO \$3.25

ITALIAN COFFEE \$8

Amaretto Disaronno, coffee and whipped cream

SPANISH COFFEE \$8

Tia Maria, coffee and whipped cream

IRISH COFFEE \$8

Jameson, coffee, brown sugar and whipped cream

FRENCH COFFEE \$8

Grand Marnier, coffee and whipped cream

QUE PASA COFFEE \$8

Dom Benedictine, Cointreau, coffee and whipped cream

Cocktails

SANGRIA GLASS \$7 | PITCHER \$30

MOJITO \$9

This classic cocktail is made with rum, simple syrup, soda fresh lime juice and mint leaves

DARK 'N STORMY \$9

Dark rum, ginger beer and fresh lime juice

CUCUMBER GIMLET \$9

Gin, fresh lime juice, simple syrup and fresh cucumber

MOSCOW MULE \$9

Vodka, ginger beer, simple syrup, fresh lime juice and mint

AMARETTO SOUR \$9

Amaretto, fresh lemon juice, simple syrup and egg white

CAIPIRANHA \$9

Cachaca, fresh lime juice and sugar

TROPICAL BAY BREEZE \$9

Coconut rum, pineapple juice, cranberry juice and a splash of grenadine

PAINKILLER \$9

Dark rum, pineapple juice, coconut cream, orange juice and nutmeg