

SOUP

TOMATO SOUP \$7
Our famous Que Pasa tomato soup with oregano creme

ONION SOUP \$8
Fried onions in a hot bouillon with a sizzling cheese crouton on top

LOBSTER CAPPUCINO \$10
Lobster bouillon with pieces of shrimp, topped with truffle cream

APPETIZER

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

Tapas

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!

A P E R I T I F

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 TARTAR \$16
Tartar 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



RESTAURANT • ART GALLERY & BAR

MAIN

SECONDO PIATTO

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

10oz 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

EXTRA SIDES

CONTORNI EXTRA

SIDE DISHES \$3

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

SAUCES \$2

Mushroom Sauce | Cognac Sauce | Pepper Sauce | Red Wine Sauce

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YUMMYARUBA.com
Your online Aruba restaurant guide

ASK FOR OUR SUSHI MENU.

WE OFFER A
WIDE VARIETY OF
TRADITIONAL
AND SPECIAL ROLLS

Our sushi comes from renowned **Dragonfly**, an asian fusion restaurant known for its innovative rolls and delicious ingredients. Que Pasa? is proud to have Dragonfly's "Itamae" (skilled sushi chef) to offer you **All-You-Can-Eat Sushi Wednesday** and a newly extended menu featuring **EVEN MORE** rolls.

'Bon Appetit!' or 'Meshiagare!'



Try our Weekend Brunch!
An unlimited a la carte brunch experience

AVAILABLE EVERY
SATURDAY & SUNDAY
FROM 11AM - 3PM

ONLY \$29
PER PERSON

DESSERT

PENUTUP

ASK YOUR WAITER
FOR THE BEST WINE PAIRINGS
WE OFFER FOR DESSERT

- 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 tomouce
- 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

COCKTAILS

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- SANGRIA** \$7
Always a good idea! Your choice of either red or white
By the glass \$7
Share a 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

COFFEE

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- 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

OUR ART IS MADE BY
LOCAL

ARTISTS

INTERESTED?
ASK YOUR WAITER
FOR DETAILS