

BREAKFAST

DAILY FROM 8AM - 11AM

All bread can be replaced with white or multigrain gluten free bread
All mozzarella cheese can be replaced with American cheddar cheese

COMPLETE BREAKFAST	\$14.25
Eggs any style with whole wheat or white toast, bacon, a sausage and hash browns or home fries	
CHAMPAGNE BREAKFAST	\$19.50
Two poached eggs with crème fraîche and caviar, mini croissant and mini baguette, smoked salmon, fresh fruit and a glass of champagne	
SPINACH AND EGGS	\$13.50
Spinach salad with two poached eggs, sun-dried tomatoes, mushrooms and bacon crumble	
BELGIAN WAFFLE	\$12.75
Home-made waffles with fresh fruit and whipped cream	
BREAKFAST BURRITO	\$11.50
Tortilla wrap filled with scrambled eggs, ham, mushrooms, bacon, tomatoes and cheese	
ITALIAN SANDWICH	\$11.00
French baguette from the oven with salami, tomatoes, onions and melted mozzarella	
CLUB SALMON	\$14.75
Club sandwich with smoked salmon, egg salad, capers, red onions, parsley and sour cream	
DUTCH PANCAKES	\$11.00
Choose between bacon and apple, or vanilla ice cream and fresh fruit	
HEALTHY BREAKFAST	\$14.50
Plain yogurt with granola, fresh fruits, two boiled eggs and toasted multigrain bread	
BENEDICT FILET MIGNON	\$16.00
4oz tenderloin on an English muffin with a poached egg and a hollandaise sauce	
FRUIT AND YOGURT	\$11.75
Assorted fresh fruit platter with yogurt	
BOWL OF FRUIT	\$8.75
PANCAKES OR FRENCH TOAST WITH SYRUP	\$7.50
Add Chocolate Chips \$2 Add Blueberries \$2	

LUNCH

DAILY FROM 11AM - 5PM

APPETIZERS	
CEVICHE	\$14.00
Fresh fish, marinated in key lime juice, with Spanish onions, cilantro and red bell pepper	
CALAMARI	\$13.00
Deep fried calamari rings with aioli	
BEEF CARPACCIO	\$14.00
Thinly sliced beef tenderloin with horseradish, truffle mayo, parmesan cheese, arugula, pine nuts, and capers	
PAPPARDELLE PORCINI	\$18.00
A starter pasta with quail eggs, reggiano cheese, porcini and fresh truffle	
TUNA DUO	\$15.00
Tataki and tartar of tuna with a teriyaki sauce, mango and wakame	
PULLED DUCK SALAD	\$18.00
A salad with pulled duck, tomato, cashew, mango, goat cheese and a raspberry dressing	
SANDWICHES	
CLUB SANDWICH	\$13.00
Sandwich with cheese, turkey, tomatoes, and bacon served with french fries	
GROUPEL SANDWICH	\$14.00
Fried filet of grouper on a bun with tartar sauce served with french fries	
BLACK ANGUS BEEF BURGER	\$15.00
Grilled 8oz black angus beef burger with tomatoes, pickles, lettuce, fried onions and french fries	
SPICY SHRIMP SANDWICH	\$16.00
French baguette with shrimps in a spicy sauce, mushrooms and parmesan cheese	
MAIN COURSES	
CATCH OF THE DAY	\$34.00
Ask our staff what the local fishermen caught today	
SPICY SHRIMP	\$36.00
Grilled garlic shrimps with a spicy sauce and a potato mousseline	
TENDERLOIN	\$36.00
An 8oz tenderloin with mashed potatoes, mixed vegetables and a bearnaise sauce	
SURF & TURF	\$39.00
A 6oz tenderloin and 5 shrimps served with both pepper and hollandaise sauces	
CHICKEN BREAST	\$28.00
Served with mashed potato, vegetables and a mushroom sauce	

LUNCH & DINNER

DAILY FROM 11AM - 11PM

SOUPS & SALADS	
FRENCH ONION SOUP	\$9.00
A classic beef based onion soup with cheese crouton	
SEAFOOD CHOWDER	\$11.00
A rich and creamy soup with mixed seafood	
CAESAR SALAD	\$11.00
Crispy romaine lettuce with a caesar dressing, parmesan cheese and croutons	
Add Chicken \$5 Add Shrimp \$7	
CAPRESE SALAD	\$13.00
Salad with tomato, mozzarella, pesto and pine nuts	
FISH TRIO SALAD	\$22.00
A salad with local fresh catch, shrimp and smoked salmon, served with mesclun, feta, roasted bell pepper, walnuts and pineapple	
PASTAS	
PASTA BOLOGNESE	\$22.00
Spaghetti with bolognese sauce and parmesan cheese	
PETTO DI POLLO	\$26.00
Spaghetti with chicken in a mushroom-truffle sauce	
PASTA HADICURARI	\$39.00
Seafood pasta in an alfredo sauce with 4oz. lobster tail and 5 shrimps	
SEAFOOD RISOTTO	\$39.00
Risotto with mixed seafood, asparagus, 4oz. lobster tail and 5 shrimps	

Handcrafted
PIZZA & PASTA

ON THE BEACH

**AVAILABLE
LUNCH & DINNER**

HANDCRAFTED PIZZAS

MARGHERITA	\$17.00
Marinara sauce and mozzarella	
PEPPERONI	\$18.00
Marinara sauce, pepperoni and mozzarella	
QUATTRO STAGIONI	\$18.00
Marinara sauce, bell pepper, artichoke, mushroom, black olives and mozzarella	
HAWAII	\$18.00
Marinara sauce, ham, pineapple and mozzarella	
NAPOLITANO	\$18.00
Marinara sauce, capers, anchovies and mozzarella	
CHORIZO	\$18.00
Marinara sauce, chorizo, bell pepper, onion, parmesan cheese and mozzarella	
BBQ CHICKEN	\$20.00
Marinara sauce, marinated chicken, mushroom, bell pepper onion and mozzarella	
FRUTTI DI MARE	\$20.00
Marinara sauce, mixed seafood, onion, black olives and mozzarella	
MEAT LOVERS	\$20.00
Marinara sauce, ham, salami, chorizo, chicken, bacon, bell pepper, onion and mozzarella	
GOAT CHEESE	\$20.00
Marinara sauce, goat cheese, honey, truffle and mozzarella	
QUATTRO FORMAGGIO	\$22.00
Marinara sauce, gouda cheese, parmesan cheese, blue cheese and mozzarella	
PROSCIUTTO	\$22.00
Marinara sauce, prosciutto, arugula and mozzarella	
SPICY SHRIMP	\$22.00
Marinara sauce, spicy shrimp, onion, mushroom and mozzarella	

DINNER

DAILY FROM 5PM - 11PM

APPETIZERS	
CEVICHE	\$14.00
Fresh fish, marinated in key lime juice, with Spanish onions, cilantro and red bell pepper	
CALAMARI	\$13.00
Deep fried calamari rings with aioli	
BEEF CARPACCIO	\$14.00
Thinly sliced beef tenderloin with horseradish, truffle mayo, parmesan cheese, arugula, pine nuts, and capers	
PAPPARDELLE PORCINI	\$18.00
A starter pasta with quail eggs, reggiano cheese, porcini and fresh truffle	
TUNA DUO	\$15.00
Tataki and tartar of tuna with a teriyaki sauce, mango and wakame	
PULLED DUCK SALAD	\$18.00
A salad with pulled duck, tomato, cashew, mango, goat cheese and a raspberry dressing	
KIDS MENU	
GRILLED CHEESE	\$6.50
Served with french fries (optional with turkey or ham)	
CHICKEN NUGGETS	\$7.50
Served with french fries	
FISH FINGERS	\$7.50
Lightly battered and seasoned fish fillets served with french fries	
HAMBURGER SLIDERS	\$8.50
Served with french fries	
PASTA	\$8.00
with choice of marinara or melted butter	
MINI MIGNON	\$16.00
Served with a choice of fries, rice, pasta or vegetables	
MINI GROUPEL	\$13.50
Served with a choice of fries, rice, pasta or vegetables	
MAKE IT A COMBO	\$4.00
Dessert and a soft drink included	

MAIN COURSES

CHICKEN BREAST	\$28.00
Served with mashed potato, vegetables and a mushroom sauce	
CATCH OF THE DAY	\$34.00
Ask our staff what the local fishermen caught today	
SPICY SHRIMP	\$36.00
Grilled garlic shrimps with a spicy sauce and a potato mousseline	
TENDERLOIN	\$36.00
An 8oz tenderloin with mashed potatoes, mixed vegetables and a bearnaise sauce	
SURF & TURF	\$39.00
A 6oz tenderloin and 5 shrimps served with both pepper and hollandaise sauces	
MAHI MAHI	\$35.00
Cajun-rubbed mahi mahi fillet served with polenta and a shrimp-vegetable teriyaki mix	
SHORT RIBS	\$34.00
Slowly braised short ribs served with own gravy, sweet potato puree and mixed vegetables	
SUPER SURF & TURF	\$49.00
A 6oz. tenderloin, 4oz. lobster tail and 5 shrimps, served with both pepper and hollandaise sauces	
CODFISH	\$42.00
Codfish in a curry sauce, served with mashed potatoes and mixed vegetables	
LOBSTER TAIL	\$49.00
an 8oz. lobster tail with truffle, parmesan, mashed potato, mixed vegetables and a lobster sauce	
DESSERTS	
CASSAVA CAKE	\$9.00
Served with vanilla ice cream	
PROFITEROLES	\$9.00
Served with vanilla ice cream, chocolate sauce and whipped cream	
CHEESECAKE	\$9.00
Cheesecake with red fruit marmalade and white chocolate ice cream	
COFFEE CRÈME BRÛLÉE	\$9.00
Coffee crème brûlée with Bailey's ice cream	
BROWNIE	\$9.00
Served with blueberry ice cream	

A 15% service charge is added to your bill.
This gets divided amongst all our staff and is part of their monthly salary.
All additional gratuities are much appreciated.

VEGAN MENU

APPETIZERS

CAPRESE	\$12.00
Tomato, vegan mozzarella, pine nuts and a balsamic reduction	
TUNA DUO	\$12.00
Tapioca based 'tuna'-tataki and tartare, marinated seaweed, teriyaki gel, mango sauce and white sesame seeds	
SOUP OF THE DAY	\$9.00

MAIN COURSES

CATCH OF THE DAY	\$30.00
Soy-based 'fish' with potato puree, mixed vegetables and creole sauce	
VEGAN PIZZA	\$22.00
Homemade pizza dough, marinara sauce, plant-based sausage, vegan mozzarella, artichokes, bell pepper, onion and mushroom	

DESSERTS

TIRAMISU	\$8.00
Tofu based coconut cream layered with rich tea biscuits infused with coffee, topped with cocoa powder and dark chocolate	

WE WELCOME VEGANS!

The love for plant-based eating is on the rise. As we realize that creative culinary vegan options are often limited on our beautiful island, Hadicurari's Chef Nando and his team happily present you this gastronomic vegan experience.

Any questions about the menu items?
Feel free to ask your waiter.

Bon Appétit!

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