

## SOUPS

### SEAFOOD CHOWDER

Traditional Aruban chowder - thick & creamy - and loaded with fresh seafood

\$12

### FRENCH ONION SOUP

Caramelized onions in a beef consommé topped with roasted bread and melted cheese

\$9

## SALADS

### CLASSIC CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, garlic croutons and a boiled egg, served with a classic Caesar dressing

Upgrade your salad with these choices:

Chicken \$6 Steak \$7 Grouper \$6 Shrimp (4) \$7

\$12

### SEAFOOD SALAD

Delicious seafood salad with grouper, calamari, shrimp and catch of the day

\$17

### ASIAN CHICKEN SALAD

Delicious soy-marinated chicken with a mix of greens, snow peas, carrots and scallions, topped with chow mein noodles and served with a soy-teriyaki dressing

\$16

## APPETIZERS

### CEVICHE

Little chunky fresh fish and shrimp marinated in fresh lime, chili flakes and lightly flavored with cilantro

\$14

### GRILLED CHEESE

Grilled white cheese, honey glazed watermelon, balsamic dressing, arugula and pine nuts

\$15

### TUNA TARTARE

Tuna tartare served with noodles, wakame, wonton strips and soy sauce

\$15

### CALAMARI

Crispy-fried squid with a homemade spicy arrabiata sauce

\$15

### COCONUT SHRIMP

Breaded shrimp prepared in a delicious sweet coconut rum sauce

\$15

### ARGENTINIAN CHORIZO

Roasted Argentina sausages and crispy-fried potato, served with homemade chimichurri

\$12

### MEXICAN CHICKEN TACO

Taco with chicken, lettuce, corn, salsa, spicy mayonnaise and red cabbage

\$12

FREE



No service charge. Gratuity is greatly appreciated. We accept all major credit cards. All prices are in US dollars. For groups of 7 guests or more we will add a 15% service charge.

## PINCHOS

### BEEF PINCHO

10oz Tenderloin with onions, bell peppers and mushrooms

### CHICKEN PINCHO

10oz Chicken filet with onions, bell peppers and mushrooms

### GARLIC SHRIMP PINCHO

Jumbo shrimp with onions, bell peppers and mushrooms

All pinchos are served with French fries, a garden salad and with a homemade BBQ sauce, garlic sauce and chimichurri

\$36

\$30

\$34

## SEAFOOD ENTRÉES

### CATCH OF THE DAY

Caught by our local fishermen and served with our Chef's special homemade sauce, vegetables and rice

MARKET PRICE

### GROUPER FILLET

Pan-seared grouper fillet served with vegetables, rice and a lemon-butter sauce

\$30

Upgrade your grouper with shrimp: \$7 (4 pc)

### BLACK PEPPER TUNA STEAK

Lightly seared over high heat, served medium rare with a flavored seaweed salad and a mango mayonnaise

\$36

## MEAT ENTRÉES

### FILET MIGNON

Grilled 8oz tenderloin served with potato wedges, vegetables and a homemade chimichurri  
Add shrimp: \$7 (4 pc)

\$36

### MOOMBA BURGER

Crafted Black Angus burger. The anatomy: sesame seed bun, lettuce, tomato, pickles, mushroom, fried onion ring, bacon and cheese on a 100% beef patty.  
Grilled and served with French fries

\$24

### SIZZLING FAJITAS

Cooked on a sizzling skillet with onions and bell peppers. Served with flour tortillas, guacamole, sour cream and pico de gallo

Vegetarian  \$20    Chicken  \$30    Shrimp  \$32  
Steak  \$33    Combo  \$30

## PASTA ENTRÉES

### VEGETARIAN PENNE PASTA

Al dente penne pasta with carrots, zucchini, yellow squash, snow peas and spinach in a creamy white sauce

\$24

Upgrade your pasta with these choices:  
Chicken \$6    Steak \$7    Shrimp \$7 (4 pc)

### MOOMBA'S FETTUCCINE CARBONARA

Al dente fettuccine pasta prepared in a thick creamy sauce made with bacon, onion and Parmesan cheese, topped with grilled beef strips

\$29

#### Additional side orders:

Rice	\$5	French Fries	\$5
Vegetables	\$5	Side Salad	\$5
Potato Wedges	\$5		



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