SOUPS

SEAFOOD CHOWDER

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

FRENCH ONION SOUP

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

SALADS

CLASSIC CAESAR SALAD

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

Upgrade your salad with these choices:

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

SEAFOOD SALAD

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

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

Your choice of wrap or baguette (white or wheat). Upgrade with French fries \$4

SANDWICHES & WRAPS

MOOMBA STEAK & CHEESE

Small cut steak strips, onions, mushrooms and green bell peppers with BBQ sauce

TUNA SALAD

Homemade tuna salad, with capers, onions and a boiled egg

FRIED GROUPER

Beer battered fish fillet with greens and MooMba's garlic sauce

SPICY CHICKEN SANDWICH

Grilled chicken breast with lettuce, scallions and sweet pica di papaya mayonnaise

CARRIBEAN SHRIMP SANDWICH

Garlic shrimp in a marina sauce and served with lettuce and Parmesan cheese

CHICKEN TERIYAKI

Stir fried teriyaki chicken served with lettuce, scallions and sesame seeds















\$16







APPETIZERS

CEVICHE

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

GRILLED CHEESE Grilled white cheese, honey glazed water

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

TUNA TATAR

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

CALAMARI

Crispy-fried squid with a home-made spicy arrabiata sauce

COCONUT SHRIMP

Breaded shrimp prepared in a delicious sweet coconut rum sauce

ARGENTINIAN CHORIZO

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

MEXICAN CHICKEN TACO

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

ENTRÉES



LUNCH FAJITAS

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



Vegetarian



Combo

Chicken (



Shrimp





GROUPER FILLET

\$33

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



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



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





CATCH OF THE DAY

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





VEGETARIAN PENNE PASTA

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



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

Additional side orders:

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

Vegetables \$5









