

# lunch menu

served 12:00 am - 3:00 pm

## appetizer & snacks

### SEAFOOD CEVICHE 35

Fresh ocean seafood tossed with tomatoes, purple onion, fresh coriander in Habanero Agua de Chile and assorted chips



### TRIO OF HUMMUS 55

Pairing of herbs hummus, sundried tomato hummus, and saffron hummus with infused olive oil and served with artisan pita bread and veggie bâtonnets



### HOLY GUACAMOLE DIP 25

Guacamole dip served with assorted chips



### STUFFED JALAPENO 25

Fresh jalapeno stuff with cream cheese, chicken and creamy ranch sauce

### QUESADILLAS

Mexican tortillas filled with cheese fresh diced onion, tomato, bell pepper, and our house-made pico de gallo. Finished with your choice of premium meat

Beef 27 | Chicken 27 | Shrimp 30 | Combo 40

### BAJA CALIFORNIA FISH TACOS 22

Beer battered fish fillet strips in tortillas with cabbage slaw and chipotle mayo

### NACHOS

Traditional nachos, corn chips, cheese sauce, beans, pico de gallo, and your choice of meat

Beef 17 | Chicken 17 | Shrimp 20 | Combo 28

### CHEESE BACON FRIES 15

French fries with our melt cheese sauce and crispy bacon

### BEEF SLIDERS 25

Prime beef, melted cheese, kale, tomato jelly, all on a brioche bun served with fries

### FRIED CHICKEN WINGS

8 pcs - 22 | 12 pcs - 32

Crispy chicken wings with your choice of sauce

BBQ | Buffalo | Honey Siracha | Honey mustard

### CHICKEN FINGERS 15

Chicken fingers with classic ranch dipping sauce served with French fries

## healthy bowls

### FISH TACO BOWL 44

Coconut brown rice, fresh salsa verde, green cabbage, radish, fresh coriander leaves, strips corn tortilla, and blackened snapper fillet



### CHICKEN PICATTA QUINOA BOWL 40

Bowl of chickpeas and quinoa, tomatoes, cucumbers, capers, pan-seared chicken picatta with a hummus vinaigrette



## tuscan pizzas (12")

gluten-free polenta crust available



### MARGHERITA 32

Fresh basil, pomodoro, mozzarella



### SEAFOOD LOVERS 70

Shrimp, fish, octopus on a creamy base with mozzarella, pomodoro, and garlic infused oil

### PEPPERONI 38

Pepperoni, pomodoro, mozzarella

### MEAT LOVERS 55

Glazed ham, pepperoni, bacon, Italian sausage, meat bolognese, pomodoro, and mozzarella

### BASIL ALFREDO 36

Alfredo sauce, mozzarella, bacon oil, sweet basil



### create your own pizza 32

base of pomodoro & mozzarella

### VEGETABLE TOPPINGS 9

Onions | Peppers | Pineapples  
Fresh Tomatoes | Olives | Mushrooms  
Capers | Roasted Vegetables | Basil  
Spinach | Artichoke | Arugula

### MEAT TOPPINGS

Pepperoni 8 | Spicy Italian sausage 8  
Ham 8 | Bresaola 15 | Capocollo 15  
Bolognese 8 | Bacon 8 | Anchovies 8  
Shrimp 16 | Lobster (seasonal) 26



Gluten-free items or gluten-free options available



Vegetarian items



All prices are in Belize dollars - inclusive of 12.5% GST.  
An additional 10% hospitality charge will be applied.

What's a hospitality charge?



# lunch menu

served 12:00 pm - 3:00 pm

## signature salads

### CLASSIC CAESAR SALAD 35

Caesar dressing tossed in hearts of Romaine lettuce with focaccia toast, roasted cherry tomatoes, and Parmesan shavings

### CLUB SALAD 28

Romaine lettuce, moon cut cucumbers, ham, crispy bacon, mozzarella cheese, egg, tomato and onion, with a classic Ranch dressing

### ANTIPASTO SALAD 55

Bed of mixed greens filled with sliced Italian meats, cubes of feta, green and black olives, artichokes, cherry tomatoes, tossed together in a homemade light lemon and olive oil dressing, served with focaccia toast

## tuscan sandwiches & burgers

gluten-free bread available 

### LA FOGATA BURGER 30

6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted brioche bun with your choice of toppings:  
pickles | candy bacon | tomato  
grilled onions | cheese  
served with double dunk fries

### BBQ BACON RANCH BURGER 30

6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted home-made brioche bun with tomatoes, pickles, bacon, julian sliced onion, BBQ sauce and our creamy ranch served with French fries

### PROSCIUTTO SANDWICH 42

Toasted focaccia layered with arugula, provolone, artichoke hearts, fresh basil, and selected fruits

### CLUB SANDWICH 20

Home-made bread, romain lettuce, tomato slice, onions, mozzarella cheese, and our chicken breast served with French fries


add your  
choice of  
meat

GRILLED CHICKEN 12  
GRILLED HALF LOBSTER TAIL(seasonal) 26


GRILLED SHRIMP 20  
GRILLED FISH FILLET 20

## pasta





### SPAGHETTI AL POMODORO E BASILICO 32

Fresh tomato sauce, handpicked basil, Parmigiano shavings, and olive oil 

### SPAGHETTI AL PESTO 35


Our spaghetti tossed in authentic pesto made from fresh basil topped with Parmigiano shavings 

## daily sides - 9

SIDE OF TABBOULEH   
HAND-PICKED GARDEN SALAD   
ROASTED POTATO WEDGES   
FRENCH FRIES   
ROASTED VEGETABLES 

## from the ocean

### TUSCAN BROILED LOBSTER TAIL (SEASONAL) 80

Caribbean spiny lobster tail broiled in herb butter and accompanied with brown rice and tabbouleh salad 

### COCONUT SHRIMP 38

Coconut-breaded shrimp deep fried, served with roasted cilantro potato wedges

### DAILY FISH SELECTION FRESHLY CAUGHT FISH

SNAPPER 55  
GROUPER 55

served with 1 side and your  
choice of sauce

Sauce: Pesto cream | Lobster Bisque (shrimp when not in season) | Primavera Veg  
Artichoke in lemon-garlic butter | Pomodoro



Gluten-free items or gluten-free options available



Vegetarian items

embers

All prices are in Belize dollars - inclusive of 12.5% GST.  
An additional 10% hospitality charge will be applied.

What's a hospitality charge?

