


# dinner menu

served 5 - 9 pm

## appetizers


### BEEF TACO TARTAR 35

A bold twist on a classic—hand-chopped beef tenderloin with shallots, sweet relish, and a touch of apple cider vinegar and Lea & Perrins for depth. 


### CROQUETAS DE JALAPEÑO Y CHORIZO 30

Crispy golden croquettes filled with a rich blend of jalapeño, chorizo, and red bell pepper, balanced by creamy mozzarella and crema de menta.

### SEARED SCALLOP 30

Perfectly seared scallops finished with saffron aioli, served over crisp green plantains, and accented with a touch of white wine and tubule sauce. 

### BACON-WRAPPED SHRIMP 32

Juicy shrimp wrapped in smoky bacon, glazed with tangy BBQ sauce, and paired with mozzarella and crisp green bell pepper. 

### CHICKEN LOLLIPOP 30

Crispy chicken lollipops wrapped in bacon, glazed with sweet chamoy, and topped with cashews, balsamic drizzle, and golden flakes for a savory-sweet crunch, and arugula.

## salads and soups


### ROASTED BEET AND FETA CHEESE SALAD 38

Roasted beets over fresh kale with feta, red onion, and cashews, tossed in a rich balsamic dressing. 


### CHICKEN GOMBO SOUP 40

A hearty blend of chicken, sausage, and garden vegetables simmered in savory broth, served with a warm brioche bun.

### MEDITERRANEAN VEGGIE STIR FRY 40

Crunchy seasonal veggies, broccoli, mushroom, bell pepper, sesame seeds accompanied by coconut white rice 

### BEETS AND RED WINE POACHED PEAR SALAD 38

Red wine-poached pear paired with roasted beets, creamy mascarpone filling, crisp greens, and toasted pepitas for a rich and refreshing balance of flavors. 


### CREOLE SHRIMP BISQUE 45

Creamy shrimp bisque enriched with tomato, bacon, and white wine, and served with warm focaccia crotons.

## tuscan pizzas (12")

gluten-free polenta crust available 

### MARGHERITA 36

Fresh basil, pomodoro, mozzarella 

### PEPPERONI 40

Pepperoni, pomodoro, mozzarella

### BASIL ALFREDO 42

Alfredo sauce, mozzarella, bacon oil, sweet basil

### MEAT LOVERS 65

Glazed ham, pepperoni, bacon, Italian sausage, ground beef, pomodoro, and mozzarella

### SEAFOOD LOVERS 75

Shrimp, fish, octopus on a pomodoro sauce, and bacon oil, mozzarella and drizzle with creamy sauce.

### create your own pizza 30

base of pomodoro & mozzarella

### VEGETABLE TOPPINGS 10

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

### MEAT TOPPINGS

Pepperoni 12 | Spicy Italian sausage 12  
Ham 12 | Ground Beef 12 | Bacon 12 |  
Anchovies 12  
Shrimp 20 | Lobster (seasonal) 30

## to share

### CHICKEN FINGERS 26

Chicken finger with classic ranch dipping sauce served with French fries

### NACHOS

Traditional nachos, corn chips, cheese sauce, beans, pico de gallo, and your choice of meat  
Beef 30 | Chicken 30 | Shrimp 35 | Combo 40

### FRIED CHICKEN WINGS

8 pcs - 26 | 12 pcs - 34  
Crispy chicken wings with your choice of sauce  
BBQ | Buffalo | Honey Siracha | Honey mustard

### STUFFED JALAPENO 28

Fresh jalapeno stuffed 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 30 | Chicken 30 | Shrimp 35 | Combo 40

### CHEESE BACON FRIES 25

French fries with our melted cheese sauce and crispy bacon

 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?



# dinner menu


served 5 - 9 pm

## mains

### TUSCAN FRUTTI DI MARE 60

A coastal-inspired medley of lobster (*seasonal*), octopus, shrimp, and mussels tossed in a fragrant garlic-lime butter sauce, served with a freshly baked baguette.


### BRAISED PORK BELLY 60

Rich, tender pork belly braised to perfection, served with savory brown gravy, crisp risotto cakes, broccoli and cherry tomatoes for a hearty and indulgent main course. 


### PORK CHOPS 65

Juicy pork chops glazed with a sweet and sour Pomegranate brandy sauce, served with potato pavé asparagus and fried okoro for a refined and flavorful main course.


### TUSCAN BROILED LOBSTER TAIL 85

(*Seasonal*)  
Caribbean spiny lobster tail broiled in herby butter 


### CHICKEN BALLOTINE 45

Tender chicken breast stuffed with Italian sausage, ground beef, and roasted broccoli and mushrooms, served atop a smooth and velvety yellow squash purée for a comforting, flavorful main course. 


### RIBEYE STEAK 80

Juicy ribeye steak served with creamy cauliflower purée, golden fondant potatoes, and a rich Hennessy cognac peppercorn sauce accented with mustard seeds for a luxurious, savory experience. 

### LEMONGRASS SNAPPER 60

Delicate snapper fillet infused with lemongrass, served with creamy potato purée, broccoli, cherry tomatoes, and a zesty cilantro-green bell pepper sauce. 

### SOUS VIDE SALMON 65

Perfectly cooked salmon served with cheesy sweet mashed potatoes, sautéed chaya, and a medley of onions and tomatoes, finished with basil and chili oils for a vibrant, sere broth flavorful. 

## pasta


### ALIO OLIO PASTA 45

Handmade spaghetti tossed with mussels in a buttery white wine sauce, spiced with chili flakes and brightened with a hint of lime.

### SEAFOOD TORTELLINI PASTA 50

Delicate seafood-filled tortellini in a creamy green peas velouté, finished with Parmesan, and drizzles of chili and basil oil.

### SPAGHETTI AL PESTO 40

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

## burgers

### LA FOGATA BURGER 42

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 French fries

### BBQ BACON RANCH BURGER 45

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



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?

