

Appetizers

☆Grilled Flank Steak Salad

grilled cocoa jalapeno-rubbed 4 oz. flank steak served on a bed of fresh mixed greens topped with grilled corn salsa, cassava fries, and cilantro chimichurri BZ \$40.00 I US \$20.00

Greek Salad

mixed lettuce, kalamata olives, cucumber, tomato, onion, sweet pepper, feta cheese, and balsamic dressing

BZ \$34.00 | US \$17.00

Roasted Watermelon Salad

served on a bed of fresh mixed lettuce, topped with fried goat cheese and candied pecans

BZ \$34.00 I US \$17.00

Caesar Salad

romaine lettuce, garlic croutons, parmesan cheese, caesar dressing BZ \$26.00 I US \$13.00

Greek Flat Bread

Mediterranean inspired flat bread drizzled with olive oil, onion, pepperoncini, kalamata olives, cherry tomato, feta cheese, dried oregano

BZ \$34.00 I US \$17.00

Baked Brie Cheese

grilled crostini topped with macerated berries and melted goat cheese BZ \$34.00 I US \$17.00

Fried Zucchini and Calamari

deep fried zucchini batons and calamari tossed in cassava flour served with dashiki aioli sauce

BZ \$36.00 I US \$18.00

Creamy Coconut Split Pea Soup

with crispy pork belly and ginger dumplings

BZ \$26.00 | US \$13.00

☆Shrimp or Pork Tostones

deep fried flattened plantain, topped with pork pibil or sautéed shrimp and fresh pico de gallo

BZ \$36.00 I US \$18.00

☆Fish Cakes with Habanero Aioli

fresh snapper cakes, seared in coconut oil with a side of mild habanero aioli topped with pico de gallo

BZ \$34.00 I US \$17.00

Conch or Lobster Fritters (Seasonal)

deep fried lobster or conch batter with onions, sweet pepper, cilantro and aji pepper served with tartar sauce

BZ \$38.00 I US \$19.00

Jerk Shrimp and Grilled Pineapple Eggplant

grilled eggplant topped with roasted garlic and spinach cream, jerk shrimp and grilled pineapple

BZ \$36.00 I US \$18.00



Intrees

Belizean Fried Whole Snapper

pan-seared herb-coated fish fillet, simmered in butter and white wine, served with coconut white rice, steamed vegetables and a coconut cream sauce

BZ \$60.00 I US \$30.00

☆Seafood Curry Pasta

fettuccine pasta, fish, shrimp, and conch or lobster (seasonal), in a spicy coconut curry sauce

BZ \$80.00 I US \$40.00

Garlic Butter Shrimp

sautéed in a garlic white wine sauce, served with mashed potatoes and steamed vegetables

BZ \$60.00 I US \$30.00

Seafood Sere

shrimp, fish and lobster (seasonal) in a creamy coconut chowder with onion, sweet pepper, local herbs, ripe plantain, and a side of coconut white rice

BZ \$68.00 I US \$34.00

Pesto Pasta

linguine pasta tossed in a basil pesto sauce, and finished with parmesan cheese

BZ \$46.00 I US \$23.00

Belizean Style Stew Chicken

chicken leg and thigh marinated in Muna house seasoning, served with a side of Muna rice and beans, coleslaw

BZ \$44.00 I US \$22.00

Sous Vide Airline Chicken

sous vide chicken marinated in Muna house seasoning, with a garlic mushroom cream sauce served with grilled broccoli and green beans with a side of mashed potato

BZ \$50.00 I US \$25.00

☆ Aged Rib-Eye

grilled aged rib-eye steak topped with red wine jus or cilantro chimichurri sauce, french fried onions, grilled broccoli, green beans, and creamy mashed potato

BZ \$120.00 I US \$60.00

Braised Short Rib

beef short ribs marinated in Muna House seasoning served with a side of mashed potato and grilled vegetables

BZ \$74.00 I US \$37.00

French Lamb Rack

grilled rack of lamb marinated in Muna house seasoning, mint pesto, served with purple yam puree and sauteed green beans

BZ \$120.00 I US \$60.00

☆Grilled Pork Chop

with papaya butter, ripe plantain, mashed potato, and steamed vegetables

BZ \$68.00 I US \$34.00

Caribbean Stuffed Pork Tenderloin

oven-roasted stuffed pork loin with bell pepper, onions, pineapple, and a bourbon demi glace, served with purple yam puree, and steamed vegetables

BZ \$68.00 I US \$34.00