

Carpaccio:  
Very thin sliced  
beef fillet served  
raw with special  
dressings

Chowder:  
Thick soup made  
from food stuffs,  
milk based

All  
main courses  
are served with  
seasonal vegetables  
and fries, mashed  
potatoes or  
rice



**STARTERS**

ANG USD

PEEL & EAT SHRIMPS 1/2 pound pound	20,00 37,50	11.45 21.45
★ <b>CARPACCIO</b> Thinly sliced beef with truffle cream, arugula, and parmesan	37,00	21.15
MUSSELS Mussels steamed in beer with herbs and white wine, served with garlic bread	38,00	21.75
CALAMARI Breaded calamari rings served with lime	32,00	18.30
CRAB CAKES With fresh salad and Thai curry mayonnaise	37,00	21.15

**SANDWICHES & WRAPS**

TURKEY CLUB WRAP With bacon, turkey ham, tomato, lettuce, cheddar and ranch dressing	25,00	14.30
TWISTED PHILLY CHEESE SANDWICH Thin sliced rib eye, mushrooms, Swiss cheese	29,50	16.85
★ <b>HAWAIIAN PORK SANDWICH</b> BBQ pulled pork and pineapple	29,00	16.60
SMOKEY SALMON SANDWICH Smoked salmon, tartar sauce, onion and capers	29,00	16.60
SLIDER TRIO 3 mini burgers: BBQ pulled pork, chicken and beef with fries	29,00	16.60
CARIBBEAN LOBSTER ROLL In crunchy baquette with mixed salad	37,50	21.45

Did you know  
our local lobster  
is very tasty?

**SOUP**

ANG USD

TOMATO SOUP of roasted tomatoes with mascarpone, garlic cream and herbs	16,00	9.15
★ <b>CLAM CHOWDER</b> Original recipe served in bread bowl	30,00	17.15

**SALADS**

PAPAGAYO SALAD Mixed greens, red onion, olives, cherry tomatoes, radish	18,00	10.30
CAESER SALAD Romaine lettuce, anchovy dressing, parmesan, garlic croutons with chicken with shrimps with tuna	19,25 23,00 28,00 28,00	11.00 13.15 16.- 16.-
TUNA TATAKI SALAD With mixed greens, onion, wasabi mayo and black olives	29,00	16.50

Tataki:  
method  
of slightly  
searing

**PASTAS**

HOMEMADE CARBONARA Creamy white sauce with bacon bits, finished with egg yolk	28,00	16.-
CREAMY MUSHROOM Dressed with truffle oil	28,00	16.-
BOLOGNESE Tomatoes, herbs and ground beef	26,00	14.85
FISH & SHRIMPS White fish & shrimps in vodka sauce	38,50	22.-
PASTA PESTO With homemade green pesto	22,00	12.60

**MAIN**

ANG USD

DELUXE BAKED POTATO Stuffed with garlic shrimps and vegetables, topped with cheese au gratin	40,00	22.85
CATCH OF THE DAY With mustard sauce and risotto florentine	42,00	24.-
COD FILET Sweet potato, roasted tomato and wine sauce	43,50	24.85
★ <b>SURF &amp; TURF *</b> Grilled tenderloin with pepper sauce and garlic butter scallops	60,00	34.30
RIB EYE * With bearnaise sauce	58,00	33.20
BBQ RIBS * Served with our own secret BBQ sauce Full Slab Half Slab	52,50 28,50	30.- 16.30
★ <b>RACK OF LAMB *</b> Served with red wine sauce	62,00	35.50
INDIAN CHICKEN CURRY Served with basmati rice	40,25	23.-
CREAMY RISOTTO Creamy yet al dente, plain or with sauteed mushrooms and truffle sauce	30,00	17.15

**KIDS CORNER**

Only for  
children up  
to 12 yrs

FRENCH FRIES!!! With nuggets With frikandel With kroket With chicken satay With mini burger	12,00 12,00 12,00 12,00 12,00	6.90 6.90 6.90 6.90 6.90
--	---	--------------------------------------

**THE WILLIBURGER**

Made from local ingredients only: A goat patty, lettuce, tomato, bell pepper, onion with a homemade sauce on a homebaked bun. Served with sweet potato fries and cole slaw.

WILLIBURGER ORIGINAL	25,50	14.60
WILLIBURGER BACON	28,50	16.30

The profit of this special burger will benefit the Williwood Youth Movement (W.Y.M.). This organization is building a platform for personal development for local youth by realizing a farm/school where they learn how to manage and run their own business. They also will be taught about agriculture, hand crafting, administration, marketing and other usefull skills they might need in building a better future for themselves.

Charity:  
Support this  
local education  
program

**DESSERTS**

CHOCOLATE LAVA CAKE With Bastogne ice cream	15,00	8.60
PASSION FRUIT CHEESECAKE With vanilla ice cream	15,00	8.60
TRIO SORBET Tamarind, passion fruit and lemon ginger	12,50	7.15

★ Papagayo Beach Club Special  
\* For meal plans surcharge applicable

