

MENU



STARTERS

Guacamole and Chips | \$10

Fresh guacamole served with tortilla chips and a side of spicy cabro pepper sauce. 🌿

Ceviche Las Verandas | \$22

Shrimp in a tangy coconut sauce with pineapple, red onion and a hint of sriracha—fresh, fruity, and a little spicy. 🌿

Red Snapper Tiradito | \$18

Fresh red snapper with juicy tangerine, capers, crispy onions, and a zesty passionfruit ponzu. Served with crunchy casabe chips.

Coconut Shrimp | \$18

Crispy coconut shrimp served with our tartar sauce and a side of house fries.

Chicken Wings | \$16

Crispy wings tossed in your choice of buffalo or BBQ sauce, served with carrots, celery sticks, and a side of ranch dressing.

PIZZA AND PASTA

Pork Belly Mac and Cheese | \$20

Creamy, rich mac and cheese made with aged cheddar, topped with crispy, slow-braised pork belly. A comforting classic.

Grilled Chicken Alfredo | \$18

Linguini in a creamy parmesan butter sauce, topped with grilled chicken. A tasty, classic dish.

Margherita Pizza | \$16

A simple favorite with fresh mozzarella, tomato sauce, and basil on a thin, crispy crust — light, tasty, and always satisfying. 🌿

Meat Lover's Pizza – \$20

Neapolitan dough loaded with bacon, salami, pepperoni, ham, Honduran chorizo, bell peppers, and caramelized onions.

SOUPS AND SALADS

Marinera Soup | \$22

Creamy coconut fish broth with tender conch, shrimp, and crispy fried fish. Served with yuca, malanga, and crispy tostones on the side.

Seafood Bisque | \$25

Creamy shrimp bisque with clams, lobster tail, mussels, and shrimp. Served with rice and crispy cassava bread. A cozy taste of the sea.

Caesar Salad | \$14

Fresh romaine tossed in a light Caesar dressing, with crunchy croutons and a sprinkle of parmesan. 🌿

HANDHELDS

Las Verandas Burger | \$20

A juicy 6 oz Angus beef patty with crispy bacon, melty American cheese, pickles, lettuce, and tomato on a fresh brioche bun. Served with house fries.

Spicy Surf and Turf Burger | \$23

Juicy 6 oz Angus patty with fried shrimp, pepper jack cheese, and chipotle sauce on a fresh baked brioche bun. Served with house fries. 🌿

Buffalo Chicken Burger | \$19

Crispy fried chicken with buffalo sauce, lettuce, and ranch on a soft brioche bun. Spicy and crunchy. 🌿

Skirt Steak Tacos | \$18

Grilled USDA Angus skirt steak with creamy guacamole, fresh corn tortillas, pickle onion.

Pork Belly Tacos | \$18

Juicy pork belly with tamarind sauce, soft corn tortillas, and a sprinkle of Honduran grated cheese.

Lobster Tacos | \$23

Tender lobster tucked into warm corn tortillas with sour guacamole, pickled onions, and a drizzle of chipotle sauce. 🌿

Taxes and service not included. Any allergies please inform your waiter.

KIDS MENU

Chicken Fingers | \$12

Crispy chicken tenders with fries and honey mustard for dipping

Mac & Cheese | \$10

Creamy macaroni with a cheesy, melty sauce made in-house.

Mozzarella Sticks | \$8

Crispy fried mozzarella served with a side of marinara sauce.

Mini Burger | \$10

Juicy mini beef burger served with golden fries — a classic favorite in a smaller size.

DESSERTS

Lemon Custard Cannoli | \$5

Crispy cannoli shells filled with smooth lemon custard, topped with crunchy pistachios and a scoop of vanilla ice cream.

Corn Cheesecake | \$5

Creamy corn cheesecake with lemon custard and topped with crunchy caramel popcorn.

Dubai Cheesecake | \$5

Oreo crust with pistachio cream and cheesecake, topped with chocolate ganache and smooth *dulce de leche* mousse.

Ask your server about today's special dessert

DRINKS

Soft drinks and Refreshers

Strawberry Lemonade \$4.00

Mint Lemonade \$4.00

Coconut Lemonade \$4.00

Seasonal Fruit Fresh Juices \$4.00

Sodas \$3.00

Water \$3.00

Sparkling Water

San Pellegrino 1000ml \$10.00

MOCKTAILS

Sandía Splash | \$5

A bubbly mix of red berries, fresh watermelon, tonic, and sparkling water — crisp, fruity, and alcohol-free refreshment.

Pine & Herb \$5

A refreshing blend of ripe pineapple and rosemary, topped with sparkling water — a crisp, herbal twist on tropical refreshment.

Beet Rush \$5

A blend of fresh beetroot, grapefruit juice, and mint — earthy, citrusy, and refreshingly bold.

Virgin Island \$5

A creamy tropical blend of passionfruit, coconut milk, and a touch of honey — smooth, exotic, and island-sweet without the alcohol.

Classic Cocktails

Bloody Mary | \$8

Classic Mojito | \$8

Classic Margarita | \$10

Strawberry Daiquiri | \$8

Piña Colada | \$10

Aperol Spritz | \$12

Mimosa | \$8

Martini Dry | \$8

Red Sangria | \$10

White Sangria | \$10

Negroni | \$15

Beer and Wine

Local Beer | \$4

Imported Beer | \$5

Craft Beer | \$6

House Wine (red or white) | \$8

Mimosa | \$8

Tequila

1800 Reposado | \$15

1800 Cristalino Anejo | \$14

1800 Blanco | \$12

Don Julio Reposado | \$15

Don Julio Blanco | \$13

Don Julio 70 | \$18

Patron Silver | \$12

Patron Reposado | \$12

Rum

Flor de Cana 12 | \$9

Flor de Caña 18 | \$12

Zacapa 23 años | \$12

Zacapa XO | \$18

Vodka

Grey Goose | \$9

Absolut | \$6

Titos | \$6

Whisky

Macallan Quest | \$18

JW Double Black | \$10

JW Black Label | \$9

Chivas Regal 18 | \$15

Chivas Regal 12 | \$9

Buchanan's 12 | \$12

Buchanan's 18 | \$15

Gin

Bombay | \$9

Tanqueray | \$12

Hendricks | \$14

Digestive

Amaretto Disaronno | \$9

Limoncello | \$8

Kahlua | \$6

Gifti by RGF | \$10

Baileys | \$6

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