



LA CEIBA

LUNCH & DINNER MENU



LA CEIBA

La Ceiba Restaurant offers a variety of culinary delights prepared to please and delight our local and international guests.

Fresh ingredients from the resort's organic garden and an extensive wine selection from the private cellar accentuate the distinct flavours and complement every dish.

Starters

	BZD	USD
BEEF CARPACCIO	36	18
The best quality of beef tenderloin slices citrus marinated, arugula, dried cherry tomatoes, Pecorino cheese and extra virgin olive oil.		
SIKIL IILPAAK (V)	20	10
Traditional Yucatecan recipe of roasted vegetable puree, onion, fresh coriander and a touch of lime accompanied with homemade corn tortillas.		
RIVIERA MAYA AGUACHILE	34	17
Refreshing Mexican aguachile recipe, fresh shrimp with tortilla or fried plantains chips.		
CATCH OF THE DAY TIRADITO	28	14
La Ceibas interpretation of "Leche de Tigre" with fresh fish and red onion, served with corn tortilla chips.		

Our Soups

	BZD	USD
BLACK BEANS SOUP	16	08
Based from selected black beans grown in Belize with a side of artisan cheese, tortilla chips and fresh sour cream.		
QUINTANA ROO TORTILLA SOUP	20	10
Our chef tortilla soup recipe with roasted guajillo chili peppers, tortilla chips, fresh cheese, avocado and coriander.		
BELIZEAN CHIMOLE ¡Our Famous Black Soup!	24	12
Ancestral Mayan recipe made with a blackened chili peppers broth, ground beef and chicken served with boiled egg, white rice and homemade chaya corn tortillas.		

Salads

	BZD	USD
<i>From Our Garden To Your Table</i>		
CIAO FLORENTINA	18	9
The most delicate and fine variety of lettuce, spinach, cucumber, and tomatoes from our organic garden with chicken and a silky honey mustard dressing.		
KA'ANAS GARDEN SELECTION (V)	12	6
Fresh crisp arugula, lettuce, ripe papaya and coriander covered in a soft sweet and sour vinaigrette.		
LA CEIBA	30	15
Grilled shrimps, cherry tomatoes, coconut, purple cabbage and goat cheese garnished with our chef's special recipe of pesto and aioli.		

(V) VEGETARIAN (P) CONTAINS PORK (N) CONTAINS NUTS

All prices are INCLUSIVE of 12.5% government tax and 10% service charge will be added

From the Belizean Sea

CITRUS AL SALMON

Salmon steak grilled to perfection topped with citrus sauce made of lime, white wine and capers sided with chaya polenta croquettes and julienne vegetables.

BZD USD
58 29

COCONUT BATTER CRISPY SHRIMPS

Local shrimp tails in breadcrumbs, coconut and spices batter with sauteed vegetables and steamed white rice.

46 23

SPICE YELLOWFIN TUNA

Pan seared ahi tuna fillet in a crust of Belizean spices, served with fried yucca sticks and sautéed pok choy with garlic, soy sauce and fresh ginger.

50 25

CATCH OF THE DAY

Fresh fish fillet cooked with a lemon butter, accompanied with rice and beans, sautéed vegetables and corn-chaya tortillas.

46 23

The Italian Corner

IL ROSSO LINGUINE

Irresistible Pomodoro sauce, homemade from a combination of fresh and ripe tomatoes, garlic, olive oil and fresh basil with traditional linguine pasta cooked "al dente".

BZD USD
20 10

With grilled chicken

28 14

With shrimp tails on garlic butter

32 16

FUSSILLI DE LA NONNA

The best italian fusilli pasta De Cecco, combined with your selection of homemade Pesto or Alfredo sauce.

22 11

With grilled chicken

30 15

With shrimp tails on garlic butter

34 17

KA 'ANA LASAGNA

Chef Adrian's version of an Italian classic, lasagna pasta layered with beef ragu, bechamel sauce, gratin with Mozzarella and parmesan cheese.

40 20

ORGANIC GARDEN LASAGNA

With baby chaya, eggplant, zucchini and dried oregano

30 15

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From The Cayo District

Known For The Best Farms Products In Belize

THE SUPREME _____ **BZD 34 USD 17**

Chicken breast stuffed with artisanal fresh cheese, mashed carrot and a delicious Chaya gratin from our organic garden.

THE ORCHARD (V) _____ **26 13**

Fine sliced pumpkin with roasted beetroot, mashed carrot with the famous and tasty fufu plantains, cherry tomatoes and black truffle oil.

LAMB CURRY _____ **BZD 46 USD 25**

Tender lamb chunks flavored with lemon grass, ginger, curry and garam masala stewed with bell pepper and grilled vegetables.

TROPICAL BABY (P) _____ **46 23**
BACK RIBS

Slow cooked pork rib marinated with our tropical BBQ sauce, served with roasted potato and grilled pineapple.

Premium Cuts

Indulge yourself with our most fine selection of grass-fed Angus cut specially choosed for your delight.

PICANHA ANGUS _____ **BZD 50 USD 25**

Juicy cut from top sirloin.

RIB EYE PRIME _____ **102 51**

Ribeye are often called the "steak lover's steak" is a bonless steak with a high level marbling for spectacular juicy beef flavor and naturally tender texture.

BEEF TENDERLOIN MEDALLIONS _____ **70 35**

The most tender cut of the beef, known by the French name "Fillet Mignon" .

TOMAHAWK _____ **156 78**

Thick and rich with a high level of marbling, is rumored to have moved steak lovers to tears. To combine your perfectly cooked cut, select two options:

- Rice & Beans
- Sautéed Wild Mushrooms
- Creamed Chaya
- Fried Yuca
- Grilled Asparagus
- Black Truffle French Fries
- Mashed Potatoes
- Mashed Sweet Potatoes
- Macal Puree (Cocoyam)
- Baked Potatoe

Choose the perfect sauce for your steak:

- Béarnaise
- Bourbon Peppercorn
- Creamy Horseradish
- Chimichurri
- Grilled Habanero
- Belizean Coffee

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KA'ANA