

SOUP

SOEPI

- TOMATO SOUP** \$6
Finally it's back! Our famous Que Pasa tomato soup served with sour cream
- ONION SOUP** \$7
Fried onions in a hot bouillon with a sizzling cheese crouton on top
- BOUILLABaisse** \$9
Brimming with fresh fish and vegetables

APPETIZER

- SALAD EUROPE** \$15
Taste the flavor of the Alps and continue on to Spain with this salad bomber with Tête de Moine, Serrano ham and a nutty vinaigrette
- CRISPY FROG LEGS** \$17
Europe meets Aruba. A little bit of France, a touch of Germany and a pinch of Italy make this appetizer a new experience. The crispy frog legs are served in a herb crust with a Riesling sauce. The dish is topped with apple syrup and accompanied by a portobello risotto
- BACON-WRAPPED GOAT CHEESE** \$14
Soft on the inside, crispy on the outside, with a little sweetness of apple and honey
- CARPACCIO** \$12
Carpaccio with a twist. We top it with a creamy truffle mayonnaise and a touch of balsamic vinegar
- FRIED BRIE** \$12
Warm melted Brie oozes out when you take a bite of this heavenly appetizer. Served with a salad and watermelon and a balsamic reduction
- CEVICHE** \$12
Made with our local catch, served with a sweet potato mash and quail eggs

Tapas

- TAPAS PLATTER** \$24
Friends, beware: this artfully presented tapas platter comes with healthy snacks. The shrimp, beef tips, chorizo, chicken saté, bread, olive tapenade and aioli are the perfect start of a wild, crazy night out
- FISH PLATTER** \$24
The chef is fishing for compliments when he is dishing up this platter of tuna tataki, spicy tuna tartare, salmon sashimi and shrimp
- CHEF'S PLATTER** \$24
Bite the bullet and order a selection of the chef's favorite bites: you'll be in for a nice surprise!
- CALAMARI** \$11
Deep-fried! Served with a marinara sauce
- FLATBREAD** \$13
Homemade flatbread topped with pulled bbq beef and arugula. Gratinated with Gouda cheese
-or-
Homemade flatbread topped with goat cheese, pine nuts, arugula and honey
- CAESAR SALAD** \$9
Chef Caesar Cardini was hosting a 4th of July celebration, when he ran out of food. He threw the left-overs together and created a unique salad. Obviously, it was a huge success!
Add chicken \$4
Add shrimp \$6
- ESCARGOTS AND MUSHROOMS** \$12
Prepared in the oven with a garlic sauce and Parmesan cheese
- CUBAN TACO** \$12
At Que Pasa our taco is a piece of art with ropa vieja, lettuce, sour cream, aioli and a tomato salsa
- SPICY SHRIMP PIL PIL** \$14
Shrimp served in a spicy garlic sauce. It's a Basque tapa, called gambas al ajillo; these garlicky crustaceans are a big hit at Que Pasa

A P E R I T I F

MAIN

SECONDO PIATTO

- FARMER'S SCHNITZEL*** \$24
Crispy pork schnitzel gratinated with brie and topped with pan-fried onions, bell peppers and mushrooms. Served with your choice of red wine-, garlic-, mushroom-, or pepper sauce on the side
- KANGAROO TENDERLOIN** \$29
So delicious! With a smoked shallot sauce, arugula mash and green asparagus
- CHICKEN CORDON BLUE CHEESE*** \$24
Stuffed with blue cheese and served with a red wine truffle sauce
- 10OZ SKIRT STEAK*** \$32
So tender it will fall off your fork if you're not careful. Que Pasa adds a local touch, as your skirt steak is served with a savory chimichurri sauce
- VEGETARIAN TRUFFLE PASTA** \$20
Shavings of truffle have found their way into a creamy truffle sauce to cover the fresh vegetables. The pasta has been tossed and topped off with arugula, Parmesan cheese and pine nuts
- MIXED GRILL*** \$28
The best of land and sea with chorizo, tenderloin, shrimp and grilled corn with a creamy smoked garlic sauce and chimichurri
- CARIBBEAN GROUPER*** \$24
Sweet potato-crust, pan-fried grouper, which is served with a sweet and a sour passionfruit sauce
- LASAGNA ALLA FORNO** \$22
Lasagna made with a tomato sauce, noodles, beef, topped with mozzarella and Parmesan cheese. Served with garlic bread
- BRAISED NECK OF LAMB** \$34
Most delicious and juicy part of the lamb served in its own gravy with slow-cooked fennel and gratinated with Parmesan cheese
- TUNA PEPPER STEAK*** \$28
Sizzling tuna from the grill with stir-fried vegetables and a teriyaki sauce - not a morsel will be left on your plate
- PORK SHANK** \$29
Eisbein served with a red wine sauce and pommes duchesse
- SHRIMP PIÑA COLADA** \$25
We give shrimp the tropical treatment. Served with rice, this is Caribbean-style dining
- PEKING DUCK** \$29
Served with an orange Hoisin sauce, shrimp crackers and egg noodles
- TENDERLOIN STEAK*** \$28
Prime beef that melts in your mouth, served with your choice of red wine-, garlic-, mushroom-, or pepper sauce
Add blue cheese \$3
- * SIDE ORDER INCLUDED.

ADDITIONAL SIDES	
FRENCH FRIES, RICE, PLANTAINS, A SIDE SALAD OR MAC 'N' CHEESE	\$3
EXTRA ORDER OF BREAD	\$3
VEGGIES, POTATO OF THE DAY OR HERB RISOTTO	\$4.50
GREEN GARLIC ASPARAGUS OR FUNCHIE WITH CHEESE AND TRUFFLE	\$5

QUE PASA?
ARUBA
RESTAURANT • ART GALLERY & BAR

DESSERT

PENUTUP

OMELLETE SIBERIENNE \$6

19th century American Rumford invented this amazing dessert, also known as baked Alaska. Served with rum raisin ice cream and hot cherries

COCONUT VANILLA CHEESECAKE \$7

Just imagine the best cheesecake ever, served with a papaya compote

WHITE CHOCOLATE AMARETTO MOUSSE \$7

An explosion of flavors. You'll keep dreaming about this for a long time to come

SPEKKOEK \$7

Homemade Indonesian dessert served with dulce de leche ice cream

CHOCOLATE LAVA CAKE \$7

Only if you are not in a hurry, as it comes fresh from the oven. So good... served with vanilla ice cream

CHEESE PLATTER \$17

Either for dessert or when you are with nice company at the bar! Served with homemade nut bread, a fig compote and port

SANGRIA

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	GLASS	PITCHER
RED	\$8	\$32.50
WHITE	\$8	\$32.50
ROSE	\$8	\$32.50
SPARKLING	\$9	\$35
DELUXE	\$11	\$42

COCKTAILS

koktel

BLUE HEAVEN \$10

Svedka blue raspberry vodka, Blue Curaçao and Seven-Up

JAGERITA \$10

Jagermeister, Cointreau, lime juice

SPICED PINEAPPLE MULE \$10

Tito's handmade vodka, pineapple juice, grapefruit bitters, topped off with ginger beer

CUCUMBER & BASIL GIMLET \$10

Tito's handmade vodka, fresh cucumber, basil, lemon juice, lime juice, simple syrup

MUTUAL FRIEND \$10

Tia Maria, dark rum, pineapple juice, lime juice, simple syrup, Angostura bitters

THE DISARONNO SOUR \$10

Disaronno, fresh lemon juice, sugar syrup, egg white

ALL OUR ART
IS MADE BY
LOCAL
ARTISTS



RESTAURANT • ART GALLERY & BAR



WWW.QUEPASAARUBA.COM



COFFEE

kahvi

COFFEE \$2.25

CAPPUCCINO \$2.50

TEA \$2

LATTE MACCHIATO \$3

ITALIAN COFFEE \$8

Amaretto Disaronno, coffee and whipped cream

SPANISH COFFEE \$8

Tia Maria, coffee and whipped cream

IRISH COFFEE \$8

Jameson, coffee, brown sugar and whipped cream

FRENCH COFFEE \$8

Grand Marnier, coffee and whipped cream

QUE PASA COFFEE \$8

Dom Benedictine, Cointreau, coffee and whipped cream

IF YOU LIKE TO BUY
SOME ART
PLEASE ASK
YOUR WAITER
[N] O Y

Service charge is not included. Gratuities are highly appreciated and divided among our staff members. All major credit cards accepted. Groups of 7 persons or more: an additional 15% will be added to your check.