

Atardi

Starters

TROPICAL BOUILLABAISSÉ	17
Seafood mix, coconut cream, saffron soup	
TUNA CARPACCIO	18
Thinly sliced tuna, pecans, Madame Jeanette, soy, cilantro, ginger, microgreens, lemon juice, olive oil, sesame oil	
BURRATA	18
Fresh burrata cheese, arugula, tomatoes, basil pesto, red beet powder, balsamic reduction	
SCALLOPS 🍷	19
Seared scallops, corn purée, roasted corn, crispy togarashi cracker, avocado-cilantro sauce	
OCTOPUS	20
Slow-cooked and smoked a la plancha octopus, aji panka, sweet potato foam, crispy potato, olivo sauce	
SHRIMP 🍷	19.50
Grilled shrimps, roasted aji amarillo sauce, lime, ginger, green apple, mango, cilantro oil	
GARDEN SALAD 🌿	17
Local greens, apple, corn, radish, feta cheese, crispy wild rice, tomato, mint, balsamic vinaigrette	
SALMON	19
Salmon tiradito, sweet potato creme, chard avocado, leche de rigre, crispy quinoa, cilantro oil	

Main

LOBSTER TAIL 🍷	51
Seared rock lobster, fondant potato, green asparagus, chives, fennel, tarragon sauce	
MACADAMIA GROUPER	45
Macadamia-crusted grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce	
RED SNAPPER	42
Seared red snapper, sweet potato purée, garlic, julienne vegetables, aji Amarillo, butter sauce	
SEA BASS 🍷	45
Seabass, parsnip purée, cardamom, caramelized baby carrots, chives, white wine sauce	
FILET & LOBSTER	64
8oz filet mignon, potato au gratin, green beans, butter red wine sauce	
BEEF TENDERLOIN 🍷	48
8oz filet mignon, potato au gratin, mushroom, asparagus, compound truffle butter	
SALMON	42
Salmon, sweet potato purée, bok choy, sesame oil, lime, miso ginger sauce	
BLACKENED MAHI MAHI	42
Mahi mahi, ajo blanco purée, tomatoes, olive-basil salt, roasted pepper sauce	
CORVINA	40
Celeriac purée, julienne vegetables, coconut, ginger-curry sauce	
SHORT RIBS	44
22-hour slow-cooked short ribs, pumpkin purée, caramelized baby onion, cashews, short ribs coconut jus	

Dessert

TROPICAL COCONUT CAKE	11
Layered vanilla coconut cake, white chocolate mousse filling, pineapple sauce	
CHOCOHOLIC	11
Chocolate warm cake, black forest compote, banana ice cream	
APPLE CRUMBLE CASSEROLE	11
Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce	
CHEESECAKE MOUSSE	11
Mascarpone mousse, berries compote, vanilla crumble	

Specialty Coffees

ARUBA MOONLIGHT	11
Ponche Crema, Kahlua, 151 Bacardi rum, hot coffee, whipped cream	
OLD PIRATE'S TREASURE	11
Grand Marnier, brandy, coffee	
STAR CHASER	11
Frangelico, Kahlua, coffee, whipped cream	
PALM BEACH DREAM	11
Tia Maria, 151 Bacardi rum, coffee, whipped cream	

White Wines

Sauvignon Blanc

PASCAL JOLIVET SANCERRE BLANC			
Loire Valley France			84
HONIG	15	58	
Napa Valley USA			
VENTISQUERO GREY		48	
Atacama Valley Chile			
DUCKHORN SAUVIGNON BLANC		87	
Napa Valley USA			
GIESEN UNCHARTED	17	66	
Marlborough New Zealand			

Chardonnay

BOUCHARD PERE & FILS 'LA VIGNEE'		68	
Burgundy France			
LA CREMA	19	75	
Sonoma Coast California			
JORDAN		108	
Russian River Valley California			
KENDALL JACKSON	15	54	
California USA			

Pinot Grigio

SANTA MARGHERITA	16	59	
Valdadige Italy			
Rosé			
WHISPERING ANGEL	18	65	
Provence France			

AIX		58	
Aix-Provence France			

HAMPTON WATER		73	
Languedoc France			

Orange Wine

ORANGE GOLD BY GERARD BERTRAND	17	62	
Vin de France France			

Additional White Wines

DR. KONSTANTIN FRANK SEMI-DRY RIESLING	16	59	
Finger Lakes New York State			
QUADY 'ELECTRA' MOSCATO		50	
California USA			
SPIER CHENIN BLANC		49	
Stellenbosch South Africa			

Red Wines

Pinot Noir

HOBNOB BY GEORGES DUBOEUF			
Pays d'Oc France	13	49	
A TO Z WINeworks		68	
Willamette Valley Oregon			
LA CREMA	19	74	
Sonoma Coast California			
GOLDEN EYE		135	
Anderson Valley California			
Cabernet Sauvignon			
OBERON BY MICHAEL MONDAVI	19	75	
Napa Valley California			

JOSH CELLARS	14	46	
California USA			

JORDAN		159	
Alexander Valley California			

Additional Red Wines

CATENA MALBEC	17	66	
Mendoza Argentina			
ANTINORI PEPPOLI CHIANTI CLASSICO		66	
Tuscany Italy			

KENDALL-JACKSON 'VINTNERS RESERVE' MERLOT	17	66	
California USA			

EMILIO MORO TEMPRANILLO		68	
Ribera del Duero Spain			

SIX EIGHT NINE RED BLEND BY 689 CELLARS	18	68	
Napa Valley California			

SEGHEsIO ZINFANDEL		79	
Sonoma County California			


Sparkling Wines

RUFFINO PROSECCO BRUT	14	55	
Veneto Italy			

DOMAINE CARNEROS BRUT		87	
Carneros California			

MARQUES DE CACERES CAVA BRUT	15	58	
Penedes Spain			

Champagne

BOLLINGER BRUT ROSÉ		
Ay France		180
VEUVE CLICQUOT BRUT		180
Reims France		
DOM PERIGNON BRUT		375
Epernay France		

Dessert Wine

QUADY "ELYSIUM" BLACK MUSCAT		52
Madera Valley California		

Cocktails

Classics

DARK & STORMY		15
Goslings dark rum, ginger beer		

MAI TAI		15
Bacardi Superior, Orange Curaçao, Orgeat syrup, pineapple juice, orange juice, lime juice, simple syrup, topped with dark rum		

ARUBA BLUES		15
Grey Goose, Blue Curaçao, Malibu rum, pineapple juice and orange juice		

ISLAND ICED TEA		16
Buffalo Trace, peach purée, lemon juice, iced tea, mint leaves		

HURRICANE		16
Bacardi Superior, lime juice, simple syrup, passion fruit purée, grenadine		

LA PALOMA		17
Patron Silver, lime juice, grapefruit juice, simple syrup, soda water		

Martinis

DUSHI MARTINI		15
Grey Goose vodka, melon liqueur, pineapple juice		

FRENCH MARTINI		17
Bombay gin, Ruffino prosecco, lemon juice and lemon twist		

ESPRESSO MARTINI		17
Grey Goose vodka, Kahlúa, Baileys, brown sugar		