



# DINNER MENU

## Screaming Eagle

### APPETIZER

#### KESHI YENA

Made with duck leg confit, raisins, capers, olives, prunes and cashew nuts baked in the oven with Gouda cheese and served with ripe plantain

### MAIN COURSE

#### FRESH CORVINA (YELLOW EDGE GROUPEL)

Served with deep fried funchi (cornmeal), crispy yambo (okra), pickled pica di papaya red onions and creamy anchovies' sauce

### DESSERT

#### PANBOYO (ARUBAN BREAD PUDDING)

Served with whipped cream and dulce de leche ice cream

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.  
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE  
DINNER

**\$40**