

Aruba Foodie

Itineraries

Come for the beaches, stay for the food!
Aruba is a foodie paradise offering one of the Caribbean's most diverse culinaryscapes to explore. Culinary wanderlust is fueled by the island's hundreds of restaurants that will delight appetites of all types.

With so many delicious opportunities to ignite your senses with imaginative cuisine, we've put together a variety of suggested dining itineraries to guide your fork in the direction that suits your vacation cravings while you explore the island.

For the ultimate vacation foodie experience, mix and match the daily itineraries to taste the scope of everything Aruba has to offer.

AUTENTICO

Aruba Culinary Festival

WHERE FLAVOR & CULTURE MEET ON ONE PLATE

This signature event brings together Aruba's finest restaurants and international guest chefs, offering exclusive menus and unforgettable dining experiences.

Autentico Aruba Culinary Festival comes to life at the Pavilion at Wilhelminastraat, the heart of the festival. This open-air venue sets the stage for signature tastings, chef collaborations, and cultural showcases, creating a vibrant gathering place for food lovers.

Here, guests can explore Aruba's flavors, connect with local and international talent, and enjoy an atmosphere that blends fine dining with community spirit.



SCAN & DISCOVER MORE!

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The Culinary Connoisseur

Aruba proudly offers elevated culinary experiences for foodies seeking artistry in flavor and presentation and attention to detail and service, or epicurean journeys that offer a food discovery component. Aruba's lineup of local and international chefs will delight and surprise discerning foodies with intriguing gastronomic opportunities.

Day 1

Breakfast

At Tia Rosa

For those out exploring the southern side of the island, start your foodie journey with a taste of ethnic street food at Tia Rosa. This roadside food stand is no frills but all flavor. Tia Rosa is located on the main highway in the barrio of Savaneta and specializes in the Venezuelan breakfast sandwich, the patacon sandwich. This exotic treat is made with sweet (ripe) or savory (unripe) plantains stuffed with shredded beef or chicken, cheese, and various toppings. If you love that divine balance of salty/sweet with a mingling of textures, Tia Rosa is worth the trip!

 LATIAROSASNACK



Day 2

Lunch

At Kamini's Kitchen

On the way to or from Baby Beach, tantalize your tastebuds with authentic Trinidadian fare. Kamini, a native of Trinidad, brings her family's recipes to life in this breezy open-air restaurant highlighting handmade roti served alongside traditional curries. Cabrito curry (goat) is a signature local favorite.

 KaminisKitchen



Dinner

At Infini

Aruba boasts several chef's tables, immersing diners in a culinary adventure with a VIP experience for a limited number of guests who enjoy an exclusive, up-close view of chefs preparing multiple courses and explaining their inspiration and process throughout the evening. Michelin-trained and celebrated local Chef Urvin Croes brings gourmands an interactive chef's table experience channeling a culinary story guided by a seasonal menu and wine or cocktail pairing.

 InfiniAruba



Brunch

At Brutto

Sunday brunch here goes beyond the typical brunch buffet. In an island-urban chic setting with smooth lounge grooves from a live deejay, brunch here is a lively occasion of leisurely sipping and sampling tastes and bites of gourmet noshes. Located in the heart of Palm Beach, enjoy an all you care to eat selection of avant-garde taste plates of inventive brunch cuisine with bottomless mimosas, bellinis, and crafted brunch cocktails and mocktails.

 bruttoaruba



Dinner

At Wilhelmina

Offering that special sense of place that comes with the passage of time, several restaurants in Aruba are housed in beautifully repurposed historic and colonial homes and buildings, breathing new life into cherished spaces. Located in the center of downtown Oranjestad's historic district on Wilhelminastraat, Executive Chef Dennis owns and operates Wilhelmina. The chic environs here echo a city speakeasy in a lush tropical setting with global flavors coming together in imaginative dishes.

 wilhelmina.aruba



The Cultural Explorer

Adventurous foodies will discover a potpourri of tastes and regional and ethnic flavors from our diverse community of over 100 nationalities.

Day 1

Breakfast

The Bean Corner Café

Start your morning in Noord at The Bean Corner Café, where rich coffee pairs perfectly with a menu full of fresh, comforting flavors. Try the Corner Sandwich with scrambled eggs, cheese, bacon, and special sauce on soft brioche, or go for something sweeter like the Banana Foster Waffle. With friendly service and a relaxed setting, it is the kind of spot that makes breakfast feel like the highlight of your day.

 The Bean Corner Cafe



Lunch

At Los Cafeteros

Aruba's notable Colombian population has a distinct influence on island cuisine, and family-owned Los Cafeteros is a popular spot. Perhaps the most popular Colombian dish is the bandeja paisa (usually served family style because of its size), loaded with grilled meats and sausages, rice, beans, plantains, fried egg, chicharrón, arepas, and avocado.

 loscafeterosrestaurant



Day 2

Dinner

At Ever Restaurant

Ever Restaurant is a tucked away salle à manger offering an intimate, freestyle dining event presented in an open-kitchen concept. Just fourteen guests experience an exclusive 8-course seasonal tasting menu prepared with imaginative flair by a dynamic team of chefs led by Chef Ever de Pena. Combining a dynamic foodie experience with a rotation of local art exhibitions makes for a truly inspiring evening.

 ever.restaurantaruba



Breakfast

At Linda's Dutch Pancakes

Linda's is a great place to try traditional Dutch pancakes. These pancakes are thinner and larger in diameter than traditional American pancakes, and often filled with extras like bacon, cheese, and fruit, or simply dusted in powdered sugar and topped with maple syrup.

 lindasaruba



Lunch

At O'Niel Caribbean Kitchen

If you're heading to San Nicolas on the southern side of the island to walk the streets of the street-art district, this family-owned restaurant, serving authentic regional Caribbean cuisine, is located steps away from the colorful murals. Feast on Jamaican jerk, curries, roti, garlic shrimp, and fresh seafood specialties.

 OnielCaribbeanKitchen297



Dinner

At Lima Bistro

Enjoy a dynamic evening in bustling downtown Oranjestad and be sure to make a reservation at Lima Bistro, led by Peruvian-born Chef Teddy Bouroncle, a former Iron Chef Aruba winner. Guests delight in the fresh ingredients and bright flavors of traditional and modern Peruvian cuisine prepared in an open kitchen as Chef Teddy's culinary brigade makes each dish flavorful and memorable at this harbor-side bistro where Lima meets Aruba.

 limabistroaruba

