



## BURGERS

All burgers 100% highest quality Belizean beef, lamb or turkey Served with lettuce, tomato, onion and pickles, Onion Rings or French fries

**Belize Burger-** grilled slice of pineapple and papaya on top of a cheeseburger.

**\$ 24.00**

**Jalapeno Burger-** On a cheeseburger we add bacon, ham and jalapeños.

**\$ 25.00**

**Kafta Burger-** Ground lamb with our seven seasons mix and herbs then grilled topped with mozzarella cheese and our cucumber yogurt sauce. Really Good!

**\$ 24.00**

**Steak Sandwich-** Nice slice of tenderloin grilled the way you want, topped with grilled onions and peppers.

**\$27.00**

**Cheeseburger-**

**\$ 17.00**

**Hamburger-**

**\$ 15.00**

**Bacon cheeseburger-**

**\$ 21.00**

**Ground Turkey Burger-**

**\$ 21.00**

## Sandwiches

**Chicken Breast-** a well endowed breast, breaded and fried or grilled served on homemade bun.

**\$ 21.00**

**Fish Filet-** local catch breaded and fried or grilled on a homemade bun.

**\$ 23.00**

**Grilled Pineapple Chicken-** served on a bun with grilled pineapple and fresh cilantro.

**\$ 22.00**

**BLT-** you know what it is, served on wheat toast.

**\$ 16.00**

**Bar-B-Que Brisket-** tender slow cooked brisket sliced thin on a toasted bun with our sauce, onions & pickles.

**\$ 25.00**

**Parm Sand-** chicken or \* eggplant parmesan between whole wheat garlic bread. Served with a small salad.

**\$ 24.00**

**Blue Moon Club sandwich-** chicken, ham, bacon thin slices of pineapple and cream cheese with mayo, lettuce, tomato, red onion on wheat bread.

**\$ 27.00**

*ALL ABOVE SANDWICHES(except parm sand) SERVED WITH FRENCH FRIES or ONION RINGS.*

### \* Vegetable Lovers

Eggplant sliced thin sautéed in olive oil, potatoes sliced thin fried and fresh tomato sliced, all placed in a french bread and served a side of fruit or salad **\$ 23.00**

### Italian Burger

Our own blend of beef and spices make this delicious. Served on Italian bread with a marinara. **\$ 25.00**

### Sausage Burger

Little Spicy but tasty. Served on Italian bread With mozzarella and a little marinara sauce. **\$ 25.00**

These 2 burgers served with choice of spaghetti or fries.

**GST INCLUDED IN PRICE**



## Some Of Chefs Favorites

**Roast Lamb en Au Jus-** Belize's own delicious, tender lamb slow roasted and served in its own juice. If you like lamb this is for you. **\$ 45.00**

**Our Famous Thick Center**

**Cut Pork Chop-** Seasoned, hot and spicy, blackened, or normal. If you like pork chops, you will love this

**\$ 30.00**

**Pineapple Chicken-** Breast sautéed in butter and olive oil with fresh slices of pineapple and the pineapple juice reduction.

**\$ 29.00**

with Fish Filet

**\$ 35.00**

**Stuffed Grouper-** nice size filet stuffed with shrimp, diced vegetables and a parmesan cream sauce.

**\$ 45.00**

**Milanese-** Fish filet spiced and coated with bread crumbs sautéed in butter and served with a fresh relish.

**\$ 34.00**

**Shrimp Manganero-** The sauce base is made with 'Hot Mama's' award winning **Manganero Hot Sauce**. This is a little warm, but really good! We roll the shrimp in our blackening spices then sauté the shrimp in olive oil add few more things, then glaze with the manganero, a little sweet and warm.

**\$ 36.00**

**Shrimp Mojo de Ajo-** Sautéed shrimp in olive oil and garlic then lime juice and butter to make the sauce, sprinkle with cilantro, and done. Also can be made with octopus.

**\$ 34.00**

**Carne Asada-** Tender thin cuts of beef sautéed in olive oil with fresh tomatoes, sweet Pepper and onion, finished with demi- glace and wine, Delicious.

[We can add habanero if you wish]

**\$ 36.00**

**Lobster Tail –** Broiled, sautéed or steamed in the shell. Served with melted butter

**\$ 51.00**

**Lobster in Rum Sauce-** Lobster tail out of the shell sautéed in olive oil and a shot of One Barrel rum finished with butter.

**\$ 56.00**

**Blackened Fish-** Fish filet seasoned in our special spices and sautéed in olive oil served with our salsa.

**\$ 34.00**

**Fish Vera Cruz-** Tomato, olives, sweet and hot peppers, onion, garlic and olive oil then the filet is set in to marry.

[we can add habanero if you wish ]

**\$ 34.00**

*ALL ABOVE ORDERS ARE SERVED WITH SAUTEED VEGETABLES CHOICE OF WHITE or BROWN RICE, VEGETABLE RICE OR SAUTEED POTATOES.*

**15% may be added to groups of 8 or more**  
**GST included in price**

## BEVERAGES – BEBIDAS

### SODAS REFRESCOS

Coke , Coke Light , Sprite , Fanta \$ 3.00

### Fresh Juices – With one refill

Lime \$ 4.00 watermelon \$ 6.00

*Ask Server for more Selection*

### COFFEE or TEAS

Brewed Coffee \$ 4.00 Iced Tea \$ 4.00 Hot Tea \$ 4.00

*Ask your Server for the Flavors*

### BEER - CERVEZAS

Beliken Regular & Light House \$ 5.00

Presidente, Kubuli, Carib, Heineken \$ 6.00

Red Stripe , Mackeson \$ 7.00

### W I N E

House wines Merlot or Chardonnay by the Glass \$ 14.00

Ask the Sever about Wine by the Bottle

Corkage fees Apply  
GST included in Price

# PASTAS ITALIAN STYLE

## **Chicken or \* Eggplant Parmesan**

A well endowed breast or fresh eggplant breaded and fried, then covered in our marinara sauce and mozzarella, topped with parmesan cheese and baked till brown. Served with a side of pasta and more marinara.

**\$ 34.00**

## **Chicken Santa Fe**

Smoked chicken off the bone and sauted in olive oil with mushrooms and fresh basi We then add cream, spices and a little parmesan cheese, then spoon it over pasta

**\$ 34.00**

## **Shrimp a la Florentine (with a Greek twist)**

Plumb and juicy shrimp sauted in olive oil and sliced garlic; sweet peppers and onion are then added. At the end we add fresh basil, black Lebanese olives, tomato wedges and feta cheese. Finish off with butter, spoon over pasta, topped with parmesan cheese.

**\$ 39.00**

## **Casseroula con Carne y Penne**

We sautéed onions and peppers together in olive oil with garlic and seasons. Next we add the meat, nice thin chunks and brown. Sometime later we deglaze with wine add a little stock and a smidgen marinara. Eventually we add the penne, parmesan chees and a dish. We cover with mozzarella cheese and fresh basil and bake till it is right

Then it is your turn to see if reading all this was worth it. Your choice of beef, lamb, or chicken. *Mangiare!!*

**\$ 39.00**

## **Spaghetti and Meatballs or (hot Italian Sausage)**

What can I say, you know what this is. This is plain and simple -but mostly delicious

**\$ 27.00**

All the above served with an antipasto salad.

**Garlic Bread - \$ 5.00**

*GST included in Price*      *Substitutions may cost*

# **S T E A K S**

Choice Black Angus Beef from Belize, you will be surprised!  
Served with your choice of any 2 items; french fries, sautéed potatoes,  
vegetable rice, sautéed vegetables, Brown rice Salad or “ Just a Salad”.

Filet Mignon For the smaller appetite	\$ 50.00
New York Strip	\$ 56.00
T- Bone Steak	\$ 56.00
Rib - Eye	\$ 67.50
Arrachera	\$ 45.00
Lamb Steak	\$ 50.00

Try a blackened steak, really nice.

Request your temperature  
15% may be added to groups of 8 or more.

**GST included in Price**

Prices are subject to change.  
Substitutions may have a cost

MARWAN HADDAD C.M.C.  
OWNER , CHEF OF  
BLUE MOON RESTAURANT

## TO THE MEDITERRANEAN AND A LITTLE EAST

\* **Falafel Plate**- Served with hummus, baba ghanouj, salad, french fries and a Pita. **\$ 25.00**

\* **Falafel Pita**- A pita cut in half and stuffed with falafel, topped with tahinni sauce, lettuce, tomato and cucumber, with your choice of french fries, brown rice or humus. **\$ 22.00**

**Shish-ka-bob** - Beef, Lamb or chicken skewered with tomato, onion and sweet pepper. Served over brown rice and our spoon salad.

Chicken **\$ 34.00**  
Beef or Lamb **\$ 39.00**

**Filet of Fish with Tahinni Sauce** - Fresh filet sautéed in olive oil, Served with Tahinni on top sprinkled with fresh parsley With a side of baba ghanouj, Hummus, black Lebanese olives and spoon salad, served with pita bread **\$ 35.00**

**Kafta Meshwi** - Ground lamb seasoned with our secret 7 spices grilled and topped with cucumber yogurt sauce served with a side of hummus, spoon salad and pita bread. **\$ 39.00**

**Mediterranean Chicken**- Two thighs marinated then sautéed slowly in olive oil, we add mushrooms, green onions, thyme and black Lebanese olives then we deglaze the pan with white wine and chicken stock, finish with grapes. Served with sautéed vegetables and your choice of, spoon salad white rice, brown rice, sautéed potatoes or vegetable rice. **\$ 36.00**

\* **Brown Rice Salad** – Our famous spoon salad is chopped lettuce, tomato red onion and a pickle, then we add some garbanzos and black Lebanese olives and place it all on a bed of warm brown rice with our house dressing. **\$ 15.00**

**GST Included in Price**

15% gratuity may be added to groups of 8 or more



