

Lunch & Dinner

Soups and starters:

Chimole traditional Central American black soup with chicken and egg	19
Belizean Sea Food Soup with fresh home-made bread	27
Fresh Ceviche shrimp, fish or conch ceviche with fresh tortilla chips	20
Different Mediterranean starters Italian antipasti - yummi starter	23
Belize quesadillas - grilled with melted cheese and chicken or beef	18
Jalapenos rellenos delicious and spicy stuffed jalapenos	18

Healthy from the garden:

Big salad plate different lettuces, tomatoes, cucumber, carrot, green pepper and onions	21
Greek salad yummee fresh salad with olives and feta cheese	24
Salade nicoise different lettuces, tomatoes, onions, green pepper, potatoes, egg, olives and tuna fish	24
Chicken breast salad a big plate of fresh garden salad with one grilled chicken breast	23
Cesar's salad the classical with Parmesan cheese and croutons Add chicken +5BZ\$ add shrimp + 10BZ\$	19

All salads are served with a very healthy olive oil-lime juice dressing (except Cesar's).
 Choices of dressings: - smooth wine vinaigrette - sweet and sour papaya vinaigrette - light yogurt dressing with lime - French olive oil - mustard dressing or balsamico dressing and our fresh home-made bread.

Delicious Italian pastas:

We serve either Spaghetti, Penne or Fettuccine all from Italy

Bolognese - with home-made tasty meat sauce, tomato and Parmesan	
Carbonara - with bacon, cream and egg	38
Putanesca - with tomato, onions, black olives, tomato sauce and tuna fish	36
Prosciutto - with ham, green peas and cream	36
Caraibe - light and fresh taste with lime and butter a grated lime skin	33
Summer - a cold topping of diced tomatoes, garlic and basil	35

Please ask - we might have our world-famous Lasagne cooking in the oven!

Burgers and Sandwiches:

Reef Village pure Beefburger - with bacon and fries	17
Reef Village Cheese burger - with bacon and fries	18
Reef Village Veggieburger - home-made great vegetable burger with fries	17
Reef Village Chicken Sandwich -	17
Reef Village BLT Sandwich	16

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Simple and light:

Pure steamed vegetable plate – different steamed vegetable in butter	15
Vegetable fried rice with zucchini, carrots, sweet pepper and onions	18
2 grilled chicken breast with fresh vegetable	29
2 grilled pork chops with vegetable and garden potatoes	29
2 breaded chicken breast – with a small salad plate	28

From the ocean:

Fresh fried coconut shrimp on bed of lettuce with 2 dips ½ dozen 24 one dozen	42
Belizean creamy shrimp lightly spiced with coconut rice and vegetable	39
Fresh pan fried catch of the day whole fish with coconut rice and vegetable	39
Whole fish Mexican style in foil with vegetable and orange juice and coconut rice	42
Snook or Pampano sweet & spicy with pineapple and jalapeno, rice and almonds	48
Snapper fillet Asian style soy sauce, honey, spices, rice with almonds and vegetable	49

Please ask for the special of the day

A great and exceptional meal is one of the blessings of our life – something that could enlighten our day. And each gorgeous meal should be terminated with a sweet encounter for your tongue – we have a choice of delicious deserts for you – ready to be enjoyed at the end of your meal

Our sweetest taboos:

Fresh lime pie – a perfect taste of limes – sweet secret – not too heavy	14
Coconut pie – sweet temptation with local flavor	14
Caramelized pineapple – sweet pineapple with fresh caramel & Coconut Rum	13
Cookie-breaded banana with chocolate – another local taste to get addicted!	13
Pay de limon – our favorite – a pie – not baked – but unbelievable indescribable	14
Flan – the classical and so un-beatable – we would never with-hold this delight	15