WOVEN
PALMS
RESTAURANT & BAR

Dinner Menu

Dinner specials change nightly to ensure a varied selection of Belizean cuisine. All inclusive guests enjoy one appetizer, one entree, one side and one dessert per person.

APPETIZERS

BRUSCHETTA | $9

Focaccia bread topped with fresh basil, tomatoes, herbs and feta cheese.

V

VG - order without feta

STEAK BITES | $14

Tender and juicy steak cubes marinated and grilled to perfection, served with crispy potato straws.

CARIBBEAN SALAD | $11

A tropical salad tossed with lettuce, grilled pineapples, onions, black olives, tomato wedges and plantain chips in our coconut papaya house dressing.

V | VG | GF

SEAFOOD CHOWDER | $12

A savory soup and local favorite combining fish, shrimp, conch (seasonal) and lobster (seasonal) simmered in a coconut milk cream sauce.

GF

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

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MONDAY DINNER SPECIALS

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COCO LOCO CHICKEN | $19

Strips of chicken sautéed in olive oil with onions and bell peppers and simmered in a coconut cilantro sauce served with Mayan basmati rice and sautéed vegetables.

GF

GRILLED SPINY LOBSTER TAIL (SEASONAL) | $35

Fresh catch spiny lobster tail grilled to perfection and served with Mayan basmati rice and sautéed vegetables.

FALL-OFF-THE-BONE SHORT RIBS | $24

Tender and juicy short ribs slow cooked to perfection in a rich red wine rosemary demi-glace, served with crispy potato straws and sautéed vegetables.

PESTO PASTA | $16

Linguini cooked al dente and tossed in a flavorful herb pesto with grated Parmigiano, served with garlic toast.

V

DESSERTS OF THE EVENING | $8

Profiterole or Coconut Cream Pie

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TUESDAY DINNER SPECIALS

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TACO TUESDAY BUFFET | $35

FRESH SOFT CORN TORTILLAS

SHREDDED CHICKEN

ARRACHERA BEEF

GRILLED SHRIMP

COMPLEMENTED WITH

BLACK BEANS

SPANISH RICE

GUACAMOLE

QUESO BLANCO

PICO DE GALLO

SPANISH CREMA

SALSA VERDE

HABANERO SALSA

JALAPEÑOS

DESSERTS OF THE EVENING | $8

Tres Leches or Mini Caramel Flan

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WEDNESDAY DINNER SPECIALS

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CARIBBEAN ROASTED CHICKEN | $23

Slow-roasted chicken served over a silky purple yam purée with sautéed callaloo in coconut oil, finished with a tangy green papaya pickle.

TASTE OF THE COAST CREOLE GUMBO | $25

New Orleans–style Caribbean gumbo with shrimp, chicken, and sausage in a spiced tomato stew, served with jasmine cilantro rice.

BELIKIN STOUT JERK STEW LAMB | $36

Free-range lamb slow-stewed until tender in a blend of Caribbean spices and local stout, finished to a silky richness, served with jasmine cilantro rice and sautéed callaloo.

SWEET POTATO GNOCCHI IN MUSHROOM SAUCE | $18

Soft sweet potato gnocchi tossed in a rich mushroom sauce with thyme, sage, and Parmesan cheese, served with warm focaccia bread.

V

DESSERTS OF THE EVENING | $8

Red Velvet Cake or Binafi Banana Pie

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THURSDAY DINNER SPECIALS

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BEEF RAGU LASAGNA | $19

Tender al dente pasta layered with a savory beef ragù, melted mozzarella, and parmesan cheese, oven-baked until golden and served with homemade focaccia bread.

LEMONGRASS SEAFOOD CURRY | $27

Chunks of seasonal seafood sautéed in olive oil with onions and bell peppers and simmered in a coconut curry sauce.

GF

BARBACOA PORK RIBS | $21

Tender, slow-smoked pork ribs simmered in an all spice traditional and homemade Caribbean sauce.

ZUCCHINI VEGGIE LASAGNA | $14

Fresh garden zucchini slices layered with a rich tomato herb sauce, mozzarella, and parmesan cheese, served with a side of warm focaccia bread.

V

DESSERTS OF THE EVENING | $8

Panna Cotta or Sorrel Cheese Cake

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FRIDAY DINNER SPECIALS

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BELIZEAN CULTURAL BUFFET | $35

STEWED CHICKEN

STEWED OXTAIL

COMPLEMENTED WITH

BELIZEAN RICE & BEANS

COCONUT WHITE RICE

STEW BEANS

POTATO SALAD

BAKED CINNAMON PLANTAINS

HABANERO ONION SAUCE

CREOLE BREAD ROLLS

DESSERTS OF THE EVENING | $8

Bread Pudding or Lemon Pie

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SATURDAY DINNER SPECIALS

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CHICKEN, SAUSAGE AND SHRIMP JAMBALAYA | $24

Savory chicken, Italian sausage and fresh shrimp cooked with vegetables, cajun seasoning and rice.

PESCADO A LA VERACRUZ | $29

Fish filet simmered in a fresh Veracruz sauce served with spinach risotto.

JELLY MINT CRUSTED LAMB CHOPS | $30

Tender lamb chops encrusted with a fresh herb crust, grilled to perfection and served with mint jelly sauce, rosemary baked potato, and sautéed vegetables.

EGGPLANT PARMESAN TOWER | $16

Crispy eggplant slices, topped with basil tomato sauce, cheese, served with focaccia.

V

DESSERTS OF THE EVENING | $8

Brownie & Ice Cream or Classic Tiramisu

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SUNDAY DINNER SPECIALS

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CAVE MAN PORK CHOPS | $23

Pan-seared pork chops served with creamy mushroom demi-glace, crispy potato cake, and grilled zucchini, kale, red bell peppers, and purple onion.

BLACKENED FISH | $26

Blackened snapper fillet seasoned with our signature spice blend, served over creamy risotto with pesto oil, grilled cherry tomatoes, and zucchini.

GF

BELIZEAN CROWN FILET MIGNON | $38

Grilled filet mignon accompanied by velvet garlic mashed potatoes, blue cheese butter, and a red wine reduction, served alongside grilled zucchini, kale, and garden vegetables.

GRILLED VEGGIE DELIGHT KEBAB | $18

Grilled vegetable kebab with cauliflower, zucchini, peppers, onion, and cherry tomatoes, served with grilled pita bread, hummus, and fresh tabbouleh salad.

V

DESSERTS OF THE EVENING | $8

Mayan God's Chocolate Cake or Piña Colada Pie

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