BELIZE

PRANA MAYA

ISLAND RESORT

WINTER 2026 DINNER MENU

NOURISHMENT, WITH A SENSE OF PLACE

"Extraordinary food begins with extraordinary ingredients, and the finest ingredients need very little intervention. Our kitchen follows the rhythm and seasons of Belize — its fertile earth, generous sea, and the time-honoured culinary traditions of its Garifuna, Maya, and Mestizo cultures." - Claire Wood – Culinary Director

APPETIZERS

Beef Carpaccio **$21 USD / $42 BZ**
Thinly sliced grass-fed beef, wasabi cream, pickled ginger, cilantro pesto
GF | Contains Dairy

Whipped Goat's Cheese & Feta **$16 USD / $32 BZ**
Salt-roasted beets, pickled grapes, organic arugula, candied cashews & hot honey
V | Contains Dairy & Nuts

Lobster Tempura **$23 USD / $46 BZ**
Masa and beer tempura lobster medallion, charred avocado cream and smoked citrus aioli
DF | GF | Contains Shellfish & Eggs

Achiote Grilled Shrimp **$22 USD / $44 BZ**
Juicy sea shrimp marinated in achiote, served with creamy avocado purée, corn–cilantro pesto
GF | DF | Contains Shellfish

Jicama, Tomato & Pineapple Salad **$12 USD / $24 BZ**
Crisp jicama, cherry and roasted tomatoes, pineapple, lime, fresh herbs - **Add shrimp** $7 USD / $14 BZ
VG | GF | DF

Crispy Pork Belly **$17 USD / $34 BZ**
Caramelized pork belly, apple purée, green aji, pickled papaya
GF | DF

Coconut Shrimp **$19 USD / $38 BZ**
Crispy shrimp, hot honey, cilantro sour cream, pickled shallot
GF | DF | Contains Shellfish

Fresh from the land. Drawn from the sea. Shared with love.

Proudly sourced with Phatt Farmer, Running W, Crazy Coconut Dairy, and Valley Stream Gardens. Seafood is landed daily by local Belizean fishermen; bread and pastry are baked fresh each day by our in-house baker.

V — Vegetarian · VG — Vegan · GF — Gluten Free · DF — Dairy Free

Please advise your server of any allergies. Prices are in USD and inclusive of 12.5% GST. Gratuity not included.

ENTREES

Pan-Roasted Beef Tenderloin in Grass-Fed Tallow **$50 USD / $100 BZ**
Silk squash purée, sautéed greens, sweet garlic scallion reduction, cilantro herb emulsion and spiced pepita tuile
DF | GF

Hudut Fumet Fresh Caught Snapper **$32 USD / $64 BZ**
Herb-crusted line-caught snapper, plantain mousseline, charred tomato & wild hibiscus confit, and hudut fumet
GF | Contains Dairy

Grilled Chicken & Crisp Confit Croquette **$28 USD / $56 BZ**
Sugarcane and spice glazed breast, crisp confit leg croquette, black bean & coconut velvet, lime leaf and mint crema, charred orange, pickled allium, toasted pepitas
GF | Contains Dairy

Lobster Your Way **$64 USD / $130 BZ**
Grilled, poached, thermidor or creole. Choice of two sides
Contains Shellfish, May Contain Dairy & Eggs

48-Hour Beef Short Rib **$34 USD / $68 BZ**
Smole coloradito glace, charred ginger and brown butter carrot, game chips, compressed shallots, oregano oil
GF| Contains Dairy

Roasted Butternut Squash **$20 USD / $40 BZ**
Greek herbed yoghurt, wilted spinach, dates, toasted walnuts, raw honey
V | GF | Contains Dairy & Nuts

SIDES

$6 USD / $12 BZ

Hand Cut Tallow Fries
Steamed Mixed Vegetables
Triple Cooked Potato Wedges
Wilted Spinach
Cilantro Rice
Sesame Seed Broccoli & Cauliflower

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DESSERTS

Caye Lime Pie **$10 USD / $20 BZ**
Classic creamy pie made with local limes and condensed milk, served with coconut ice cream
V | Contains Dairy & Gluten

Soursop & Lime Meringue Pavlova **$10 USD / $20 BZ**
Crisp coconut meringue shell filled with whipped soursop curd, fresh tropical fruits, and fragrant mint crystals
V | Contains Dairy

Dark Rum Parfait **$10 USD / $20 BZ**
Caramelized bananas, espresso brittle
V | Contains Dairy

3 Scoops of Ice Cream **$10 USD / $20 BZ**
Selection of vanilla, chocolate, coconut, peanut & orange ice cream, or passion fruit or soursop sorbet
V | Contains Dairy

3 Scoops of Sorbet **$10 USD / $20 BZ**
Passion fruit or Soursop sorbet
V | DF

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