

AVILA

BEACH HOTEL

2-9
NOVEMBER

Restaurant
Week

CURAÇAO



STARTER / VOORGERECHT

Terrine of Smoked Yellowfin Tuna • cream of Avocado • Cherry Tomato Confit
Terrine van gerookte gele-staart tonijn • Avocado crème • Confit van cherrytomaat

OR/OF

Jazzy Mini Quiche • zucchini • fennel • leek • mushrooms ♥

Jazzy Mini Quiche • zucchini • venkel • prei • paddestoel

MAIN COURSE / HOOFDGERECHT

Slow Cooked Flat Iron Steak • Butter Poached Shrimp
Creamy Tarragon Sauce

“Sous Vide”gegaarde sukade • in boter geegaarde garnalen • romige dragon sauce

OR/OF

Blues Burger “Surf & Turf” Rib Eye Beef Jumbo Shrimp Jalapeño mayo

Surf & Turf Burger • ribbiefstuk • grote garnalen • jalapeño mayonaise

OR/OF

“Chet Baker” Fettuccini Alfredo • mushroom • spinach • Parmesan cheese ♥

Fettuccini Alfredo • paddestoel • spinazie • Parmezaanse kaas

DESSERT / NAGERECHT

Bacardi Lemon Infused Pineapple • Minted Lemon Sorbet

Ananas geinfuseerd met Bacardi Lemon • munt citroen sorbet

Start or End with our Blues Cocktail of the week for Nafl. 15,-

November 2 till 9, 2018: 3 Course dinner

Nafl. 55,-

OB included



[Click here](#) to read: 5 reasons to have dinner at **Blues Bar & Restaurant**