

PRIMERO

Empanadillas | Turnovers

¡Pregunta por nuestra empanadilla del día!
Ask for the daily special

Camarones Shrimp	\$3.50
Ropa Vieja y Maduro Steak & Sweet Plantain	\$3.50
Pollo Chicken	\$3
Viandas Mix Roots	\$2.50

Camarones cubiertos en salsa sweet chili | Shrimp in Sweet Chilli Sauce

\$9

Calamares fritos en tempura
| Fried Calamari

\$9

Masitas de mero fritas
| Fried Grouper

\$8

Masitas de pollo fritas
| Fried Chicken

\$8

Carne frita con chips de viandas
| Fried Pork Chunks with Roots Chips

\$9

Bolitas de queso cheddar con salsa de guayaba | Cheddar Cheese Poppers with Guava Sauce

\$7

Isla Cueva Sampler: Masitas de mero, alitas, bolitas de queso y sorullos | Fried Grouper Chunks, Wings, Cheddar Cheese Poppers and Corn Fritters

\$19

Sampler del Mar: Masitas de mero, calamares fritos, camarones en temperatura | Fried Calamari, | Fried Grouper and Tempura Shrimps

\$20

TACOS

Tacos suaves (3) | Soft Tacos

Pollo Chicken	\$8
Mero en tempura con salsa Sweet Chilli	\$9
Camarones Shrimps	\$10
Vegetales frescos salteados Sauteed Fresh Veggies	\$10
Habichuelas negras Black Beans	\$8

Guacamole, cebolla frita, vegan fetta, lechuga y pico de gallo | Guacamole, fried onion, vegan fetta, lettuce and pico de gallo)

ENSALADAS

De la Casa| House Salad

Ensalada verde, tomate, almendras, arándanos con vinagreta de frutas homemade | Green salad, tomato, almonds, blueberries with homemade fruit vinaigrette

8oz. Pollo Chicken	\$12
6oz. Salmón Salmon	\$14

Ensalada Caesar | Caesar Salad

\$7

Ensalada verde, crutones, queso parmesano y salsa caesar homemade | Greens, croutons, parmesan cheese and caesar sauce

8oz. Pollo Chicken	\$12
6oz. Salmón Salmon	\$14



PLATOS PRINCIPALES

Costillas de cerdo St. Louis con Salsa BBQ de Cerveza Stout \$19
| St. Louis Pork Ribs with Beer Stout BBQ Sauce

Nuestras costillas están marinadas por 24hrs+ en cerveza de piña y especias de la casa

Our ribs are marinated for 24hrs+ in pineapple beer and house spices

8oz Churrasco a la parrilla con arroz mampostado \$16
8oz Grilled Skirt Steak with Mampostado Rice

BURGER BAR

Isla Cueva \$10
Tocineta y chorizos, queso cheddar, cebollas caramelizadas, lechuga, tomate y salsa BBQ.

Bacon and sausages, cheddar cheese, caramelized onions, lettuce, tomato and BBQ sauce.

Caracoles \$10
Tocineta y plátano maduro, cebolla frita, queso pepper jack, lechuga, tomate y mayoketchup.

Bacon & sweet plantain topping, fried onion, Pepper Jack Cheese, lettuce, tomato and mayoketchup sauce.

Cayo Enrique \$9
Blue cheese, cebollas caramelizadas, arugula y mayonesa de ajos rostizados.

Blue Cheese, caramelized onion, arugula with roasted garlic mayo.

Enriquito \$9
Tocineta “candied applewood”, queso americano, lechuga, tomate, cebolla y pepinillos.

Candied applewood bacon topped with American cheese, lettuce, onion & tomato



Mata la Gata (Doble Carne)

\$14

8oz carne de res y 4oz carne de cerdo, queso cheddar, queso suizo, cebollas caramelizadas, lechuga, tomate y salsa Isla Ranch.

(Double Meat) 8oz beef burger & 4oz pork burger, cheddar cheese, swiss cheese, caramelized onion, lettuce, tomato and house ranch sauce.

La Pared (Doble Carne)

\$15

Doble carne de res, tocineta “candied applewood”, extra queso americano, cebolla frita, pepinillos y mayoketchup.

Two 8oz beef patties, candied applewood bacon, topped with two slices American cheese, fried onions, pickles and house mayoketchup.

La Rampa (Mar y Tierra)

\$15

Burger de res, camarones fritos en tempura, cebolla frita, ensalada de repollo, “spicy mayo” y salsa de chiles dulces.

8oz Burger, fried tempura shrimps, fried onion, colesaw, “spicy mayo” and sweet chili sauce.

CHICKEN BURGERS

Media Luna

\$10

Pechuga empanada, tocineta “candied applewood”, queso suizo, aguacate, setas, cebolla caramelizada , tomate, mayo pesto.

Swiss cheese caramelized onions, sautéed mushrooms, avocado, lettuce, mayo pesto

El Palito

\$10

Pechuga de pollo, tocineta “candied applewood”, pepper jack, cebolla frita, mayo ketchup, tomate, pepinillos, lechuga y salsa ranch.

Chicken breast, candied applewood bacon, pepper jack, fried onion, tomato, mayo ketchup, pickles, lettuce and ranch sauce.

Los Canales

\$10

Pechuga a la parrilla, salteado de tocineta y chorizos, cebollas caramelizadas, queso cheddar, lechuga, tomate y salsa BBQ.

Grilled chicken, bacon & chorizo topping, caramelized onions, cheddar cheese, lettuce, tomato with house BBQ sauce.

Las Gaviotas

\$10

Pechuga a la parrilla, croutones de yuca en escabeche, tocineta, queso suizo, arugula y mayonesa de ajos rostizados.

Grilled chicken, cassava croutons escabeche, bacon, swiss cheese, arugula & roasted garlic mayo.

Coral de Fuego

\$10

Pechuga empanada, pepperoni, queso mozzarella, arugula, vinagreta balsámica y salsa Isla Marinara

Breaded chicken breast, pepperoni slices, mozzarella cheese, arugula, balsamic vinaigrette and Isla Marinara sauce

PORK BURGERS

Magueyes

\$10

Salteado de tocineta y chorizos, cebollas caramelizadas, queso cheddar, lechuga, tomate y mayoketchup

Bacon & chorizo topping, caramelized onions, cheddar cheese, lettuce, tomato with mayoketchup sauce.

El Collado

\$10

Tocineta “candied applewood”, cebolla frita, pepinillos, lechuga, tomate y salsa BBQ.

Candied applewood bacon, fried onion, lettuce, tomato and house BBQ.

El Majimo

\$10

Croutones de yuca en escabeche, queso del país, arugula, tomate y mayonesa de ajos rostizados

Cassava croutons escabeche, local cheese, arugula, tomato and roasted garlic mayo.

La Bahía

\$11

Tocineta “candied applewood”, huevo frito, cebolla frita, queso pepper jack, lechuga, tomate y pestomayo

Candied applewood bacon, fried egg, fried onion, pepper jack cheese, lettuce, tomato and pestomayo sauce

FISH BURGERS

Playita Rosada

\$11

Filete de salmón, aguacate, cebolla frita, lechuga, tomate y salsa tártara.

Salmón fillet, fresh avocado, fried onions, lettuce, tomato and house tartar sauce.

Villa Pesquera

\$11

Filete de Dorado empanado, pepinillos fritos, ensalada de repollo, “spicy mayo” y salsa tártara

Fried mahi-mahi fillet, fried pickles, coleslaw, spicy mayo and house tartar sauce.

VEGAN BURGERS

Mangle Rojo

\$11

Jack Fruit Pulled BBQ, ensalada de repollo con “dressing” vegano, cebollas fritas y salsa BBQ.

Jack Fruit Pulled BBQ vegan coleslaw, fried onions , vegan dresing and house BBQ sauce

Mangle Negro

\$10

Habichuelas Negras, croutones de yuca en escabeche, aguacate fresco, queso feta vegano, arugula y tomate.

Black bean patty, cassava croutons escabeche, fresh avocado, vegan feta cheese, arugula and tomato

A stylized orange graphic of a palm tree on a small island with waves, located in the bottom right corner of the slide.

DRINKS MENU



Mojitos

Jalapeño	\$8
Parcha Passion Fruit	\$8
Fresa Strawberry	\$8
Coco Coconut	\$8
Sour Sop	\$8
Tamarind	\$8
Piña Pineapple	\$8
Guava	\$8
Caribbean cherry	\$8
Classic	\$7

Margaritas

Perfect Margarita (Patron)	\$10
Jalapeño	\$8
Parcha Passion Fruit	\$8
Fresa Strawberry	\$8
Coco Coconut	\$8
Sour Sop	\$8
Tamarind	\$8
Piña Pineapple	\$8
Guava	\$8
Caribbean cherry	\$8
Classic	\$7

Beers

Local & Imported Beers:

Michelob	\$3
Medalla Can	\$2
Medalla Bottle	\$2.50
Coors Light	\$3
Coors Banquet	\$3.50
Corona	\$3
Heineken	\$3
Heineken Light	\$3
Heineken 0.0	\$2.50
Heineken Draft	\$3

Local Draft Beers

Zurcalorian Rauchbiër Lager 7%	
F.O.K Pachanga Fruit Beer 3.5%	
Old Harbor Melon Ale 3.6%	
Ocean Lap Hop Diver	
Ocean Lap Blonde Ale 5.8%	
Del Oeste Isleña Pilsner 5%	
Del Oeste Residente Mailbock 6.5%	
F.O.K Hoppylicious IPA 6%	
Box Lab Buen Camino Pale Ale 5.5%	
Señorial Vigia Pale Ale 5.5%	
Señorial Señora de la noche Milk Stout 5.9%	
Zurk Star Hopper Sour IPA 4.9%	
Box Lab Serenata Lager 6.4%	
Boqueron Cortadito Kölch Ale 4.7%	
Boqueron Mar Chiquita Lager-Pale 4.3%	

Blended

Bushwaker	\$8
Miami Vice	\$4
Piña Colada alcohol	\$6

Non Alcoholic Frozens

Piña Colada	\$4
Parcha Passion Fruit	\$4
Fresa Strawberry	\$4
Coco Coconut	\$4

On the Rocks

Tequila Sunrise	\$7
Ginger Bee	\$7
Passion Potion	\$8
Captain's Barrel	\$8
Biobay	\$7
French Patron	\$10
Queen Mule	\$8
Pain Killer	\$6
Cueva Sour	\$7

TASTE THE WEEKEND