



tropical lounge cuisine

Long lazy days at the beach savoring frosty drinks in bare feet & bathing suits, smokey backyard bbq's fueled by great food & cold belikins, sunsets spent lingering with bottles of good wine...Few things are as enjoyable as time spent sharing good food & drink with friends in the tropics. This menu was designed with the same idea in mind. Dishes are fresh and simple, served 1 or 2 at a time with share plates...We encourage you to relax and enjoy your evening!

## NIGHT

**mixed ceviche** with lobster, conch and shrimp. served with fresh hot tortilla chips \$20usd / \$40bzd (*few dishes can compare in freshness and bold taste to ceviche the way it is made straight outta the back of a boat in belize...fresh, every order! we sell so much of this that we know you won't be disappointed!*)

**smoked fish dip** served cold with toasted baguette, pepperoncini, carrots, celery & hot sauce \$24usd / \$48bzd (*a perennial favorite in dockside dive bars across the state of florida, the incredible popularity of smoked fish dip exists for a good reason...it's delicious! conveniently, belize is blessed with one of the tastiest fish in all of the seas, one that is perfect for smoking: hog snapper, the king of snappers. for our version of this recipe, fresh caught hog snapper is slow smoked over dried coconut husks and then mixed up with our secret ingredients to fish dip perfection.*)

**cheesy chaya dip** with served with fresh hot tortilla chips \$20usd / \$40bzd (*chaya, the local spinach, is grown on our farm on the leeward side of the island. chaya is so nutritious that you are still eating healthy even after we add 3 different kinds of cheese and lots of garlic before putting it under the broiler to melt!*)

**flatbread sampler** with roasted red pepper hummus and balsamic dipping oil \$20usd / \$40bzd (*two of our best sellers combined into one sampler; zatar spiced flatbread with roasted red pepper hummus and garlic parmesan flatbread with a dipping sauce of fresh basil, sundried tomato, spanish onion, garlic and balsamic...made fresh to order, every order!*)

**panko coated fish cakes** with roasted red pepper coconut sauce \$20usd / \$40bzd (*virtually every cuisine in the world has their own version of the ubiquitous fishcake...and with good reason, as they're delicious! ours are light in texture and boast hints of habanero, mustard, cilantro and lime.*)

**belikin stout braised pork** with steamed baos, hoisin, cilantro, pickled cucumber & chili \$28usd/\$56bzd (*homemade steamed buns are filled with crispy braised pork belly, sliced cucumber, sprigs of fresh cilantro, hoisin & chili. served with a side of pickled cucumbers and chili garlic sauce. asian tapas at it's best!*)

**firecracker lobster poppers** (more than a tail's worth) with our original firecracker dipping sauce & homemade roasted garlic ranch dressing \$27usd/\$54bzd (*the 'buffalo wings' of lobster...need we really say more?!*)

**lobster, chorizo & shitake wontons** with mango ponzu shoyu \$27usd / \$54bzd (*contrasting textures - a perfectly crispy bottom with a gently steamed top, and an ideal balance of savory, spicy, salty and sweet marry together in this rojo lounge favorite.*)

**mixed greens, grilled lobster & papaya seed vinaigrette** with seasonal fresh vegetables \$27usd / \$54bzd (*often overlooked and discarded, the seeds of ripe papaya have a wonderful peppery taste...when blended with spanish onions, quality vinegar and olive oil, the finished dressing has the ideal balance of tangy, peppery & sweet.*)

**guava glazed ribs** with ginger peanut slaw \$34usd / \$68bzd (*one evening a while back, before leaving at the end of the night, a customer pulled us aside. he was on his honeymoon and he just wanted to say how much he and his wife had enjoyed the ribs. always glad to receive positive feedback, we thanked him. "no you don't understand, he said, my wife has been a vegetarian for the last nine years! she finished off half the plate! any tinge of guilt quickly subsided and we took this as a most supreme compliment. the single most popular item we serve, taste for yourself and see why folks from memphis, st louis, texas and every rib mecca in between have hailed these as some of the best ribs they have ever had!*)

**spicy rice noodles, grilled chicken & sambal shrimp** with green papaya, cho-cho, cucumber, lime, cilantro, peanuts & chili de arbol \$30usd / \$60bzd (*rice noodles are one of our absolute favorites!!! fresh local tamarind and chilis form the base of the sauce, giving this dish a spicy, tangy taste.*)

**arugula pesto pasta** with italian coppa, charred fresh vegetables & grilled lobster \$32usd / \$64bzd (*we spice up our pesto by adding fresh arugula from our farm, pecorino romano cheese and a touch of habanero.*)

**lobster & bacon white pizza** with grilled onions & garlic confit \$34usd / \$68bzd (*a light, crispy crust is covered with a sauce made of olive oil, roasted garlic & chevre cheese. when it comes out of the oven, the pizza is finished with a drizzle of olive oil and fresh grated parmesan.*)

**conch sausage pizza** a perfect crust topped with our homemade conch sausage, marinara sauce, mozzarella, onions & roasted red peppers \$27usd / \$54bzd (*conch on pizza??? sounds crazy perhaps, but over the last 6 years our pizza topped with homemade conch sausage has become a customer favorite & signature dish, and we're proud to say, an island original. don't forget the hot sauce!!!*)

EVERYTHING IS MADE TO ORDER, FROM SCRATCH, IT IS NOT FAST FOOD!

RELAX, HAVE A DRINK & ENJOY THE VIEW!!! ONE CHECK PER TABLE PLEASE...SERIOUSLY!

Bar Hours: 12pm - 10pm Tuesday - Saturday  
Kitchen Hours: 6pm - 9pm Tuesday - Saturday

all prices do not include 12.5% general sales tax or gratuity. we accept cash, visa, mastercard & discover

rojo beach bar

north beach

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