

# HARBOR

RESTAURANT

## STARTERS

**FOCACCIA BREADBOARD 21.5**

Serrano ham & herb butter

**BEEF CARPACCIO 29.5**

crispy parmesan cheese, arugula, pine nuts

**STEAK TARTARE 27.5**

Egg yolk, tartare sauce & foam

**GAMBA PIL-PIL 32**

Garlic oil, chili pepper, toast

**SALMON TARTARE 27**

Avocado, buttermilk jelly

 **BURRATA 35**

Heirloom tomato, basil pesto, balsamic reduction

**TUNA FISH TOWER 28.5**

Eel sauce, spicy mayo, wonton, wakame

 **BABAGANOUSH 23.5**

Eggplant, garlic, pine nuts. flatbread

## MAINS

**FLANK STEAK 56**

Tomato, burrata, balsamic reduction

**CHICKEN PIRI-PIRI 43**

Half chicken, oven potatoes, salad

 **THAI CURRY 35**

Roasted vegetables, basmati rice

ADD CHICKEN +7 OR SHRIMP +15

**PASTA VONGOLE 40**

Clams, Spanish pepper, garlic, white wine sauce

 **PASTA ARRABIATA 30**

Spicy heirloom tomato sauce, basil, parmesan cheese

**MAHI-MAHI 47**

Gribiche sauce, capers, stir-fried cauliflower

**RED SNAPPER FILET 50**

Couscous, herb oil, garlic foam, bok choy

**RIBEYE 300 GR 65**

Roseval potatoes, roasted vegetables, chimichurri

**WHOLE LOCAL LOBSTER**

Lemon butter, salad, fries

**DAY PRICE**

**CATCH OF THE DAY**

salad, fries

**DAY PRICE**

## SIDES

<b>FRENCH FRIES</b>	<b>7.5</b>
<b>FRESH VEGETABLES OF THE DAY</b>	<b>12.5</b>
<b>GREEN SALAD</b>	<b>9.5</b>
<b>OVEN POTATOES</b>	<b>9.5</b>
<b>CAULIFLOWER STEAK</b>	<b>15</b>

## DESSERTS

<b>PASSIONFRUIT CRÈME BRÛLÉE</b>	<b>22</b>
<b>APPLE TARTE TATIN</b>	<b>22</b>
<b>NUTELLA CHEESECAKE</b>	<b>22</b>
<b>ICE CREAM SCOOP</b>	<b>7</b>
<b>VANILLA   CHOCOLATE   BERRY, LEMON OR MANGO GELATO</b>	

ALL PRICES ARE IN ANTILLEAN GUILDERS & INCLUDE 9% TAX.  
INGREDIENTS MAY VARY & NOT ALL ARE LISTED. ANY DIETARY RESTRICTIONS OR ALLERGIES, PLEASE LET US KNOW!  
GRATUITY IS NOT INCLUDED BUT IS GREATLY APPRECIATED.