

Harbor

RESTAURANT CURAÇAO
DINNER

HARBOR DINNER MENU

DAILY 17:00 - 22:00

STARTERS

CEVICHE.....24
w/ leche de tigre, mango, avocado &
plantain tostones


FISH CAKES.....22
traditional seasoned w/ lemon-dill
mayonnaise 3 PCS

GRILLED OCTOPUS.....30
w/ smoked paprika cream, kalamata
emulsion & onion crisp

 **PORTOBELLO**.....26
w/ melted goat cheese, salsa verde,
walnuts & honey

CARPACCIO ROLL.....28
tin sliced beef rolled in rucola, parmazan
cheese, pinenuts & truffle mayonaise

SALADS

 **CAESAR**.....24
w/ romaine, anchovies, croutons,
boiled egg & parmesan cheese

add chicken + 9 or shrimp + 12

CRISPY CHICKEN.....34
crispy chicken thigh w/ carrot,
cabbage slaw, rice noodles
& roasted sesame dressing

SOUP

 **PUMPKIN COCONUT**.....18
w/ ginger, coconut milk & crispy chips

PASTA

SEAFOOD FETTUCCINE.....38
w/ clams, shrimp, calamari, tomato
& garlic

 **FETTUCCINE ALFREDO**.....32
w/ fresh spinach & parmesan cream

add chicken + 9 or shrimp + 12

VEGAN

ROASTED CAULIFLOWER.....33
w/ sweet potato mash, coconut curry
sauce & roasted almonds

TASTE OF CURAÇAO

**CHEF'S ROTATING TRADITIONAL
ISLAND DISH**.....38
celebrating the local kitchen
of Curaçao.

price may vary based on today's selection

SHARING SIDES

HARBOR MAC & CHEESE.....20
creamy pasta w/ shrimp & cheese crust

 **BROCCOLINI**.....16
w/ garlic, hummus & lemon panko

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SENSITIVITIES BEFORE ORDERING

HARBOR DINNER MENU

DAILY 17:00 - 22:00

MEAT

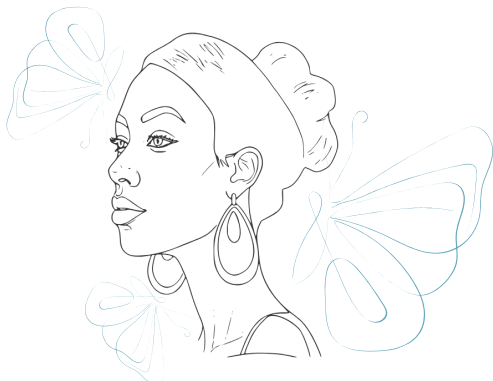
- PICANHA** (300G).....52
*w/ red wine gravy, sweet potato
mash & padron peppers*
- LOMITO** (250G).....48
*w/ pepper sauce, red skin potato
mash & seasonal vegetables*
- TAMARIND BBQ RIBS**.....40
*tender pork ribs w/ local tamarind
glaze & coleslaw*
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POULTRY

- HARBOR PIRI PIRI**.....36
*spiced roasted half chicken w/ salsa
verde & red potatoes*
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FISH

- RED SNAPPER**.....42
*w/ plantain crisp, creamy funchi
polenta & creole sauce*
- GRILLED SALMON**.....40
*w/ coconut curry sauce & seasonal
vegetables*
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SIDES

- FRENCH FRIES**.....8
w/ mayonnaise
- SAUTÉED SPINACH**.....12
w/ garlic & parmesan
- LIME RICE**.....8
*steamed jasmine rice w/ fresh lime
zest*
- ROASTED RED SKIN
POTATOES**.....12
w/ rosemary & sea salt
- GREEN SALAD**.....9
mixed greens w/ house vinaigrette
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ENJOY THE TASTE OF HARBOR

DESSERTS

- APPLE TARTE TATIN**.....20
*caramelized apple tart w/ vanilla ice
cream*
- PASSIONFRUIT
CRÈME BRÛLÉE**.....22
*tropical twist on the classic custard
dessert*
- AREPA DI PAMPUNA**.....22
*traditional pumpkin pancakes w/
cinnamon & ice cream*
- AFTER DINNER COCKTAIL**.....22
crafted to your preference

ALL PRICES ARE IN XCG (OB INCLUDED) | GRATUITY IS APPRECIATED