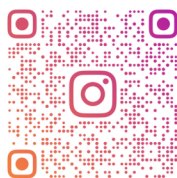




ENTREES



THELIGHTHOUSELCI

AS FEATURED IN

TRAVELLER
ISLANDS
COLLECTION

2024



SEAFOOD CURRY. \$15

- Fresh seafood curry in coconut milk (Lobster, shrimp or fish).
- Served with roasted mixed vegetables, white rice OR rice and beans.

CEVICHE. \$10

- Spicy and zesty seafood ceviche with your choice of Lobster or shrimps.
- Toasted coconut bread or fried plantains chips or breadfruit fries (seasonal).

ISLAND RON DON. \$20

- Freshly caught seafood (fish, lobster, shrimp, conch), tender vegetables, and aromatic spices gently simmered in a rich, creamy coconut milk base.
- VEGAN OPTION Without seafood. must be ordered in advance.

VEGAN CURRY BOWL. \$8

- Roasted mixed seasonal vegetables in fresh coconut milk curry served with white rice or rice & beans and toasted coconut bread.

VEGAN BOWL IN CREAMY PEANUT SAUCE. \$8

- Roasted mixed seasonal vegetables tossed in a warm chilli-lime peanut sauce served with white rice or rice and beans. **Add Shrimp or Lobster \$5**

SPICY THAI NOODLES. \$8

- Stir-Fry mixed vegetables and fresh herbs with Egg noodles in soy sauce and sesame chilli oil.
- **Add Shrimp or Lobster \$5**

ISLAND STYLE BOCA. \$12

- Crispy spicy seasoned **chicken breast** OR fresh **whole fish**, fried in fresh coconut oil served over plantain chips, and cabbage salad. **Grilled option available**
- **Options** - chicken breast OR fresh catch of the day OR mixed seafood.

SEAFOOD TACOS. \$9

- Two warm flour tortilla topped with your choice of grilled Lobster, Shrimp, or Fish, topped with cabbage salad, pickled red onions and a zesty, spicy pico de gallo.
- **Mix any two options for additional \$3**

VEGAN TACOS. \$7

- Two warm flour tortilla stuffed with rice & beans, corn, green peppers, cabbage salad, pickled red onions, and spicy pico de gallo.

VEGAN QUINOA SALAD. \$9

- Quinoa, cucumber, cilantro, green pepper, red onion, tomatoes tossed in a zesty lemon and olive oil dressing or balsamic vinaigrette.

Thank you for visiting us. prices are in USD
Your tips are greatly appreciated!

Daily Hours:
9AM TO 7PM



locally sourced, freshly made meals, elevated with the richness of coconut milk and the wholesome goodness of coconut water and coconut oil

BRUNCH

SERVED WITH HOT COFFEE OR FRESH TROPICAL JUICE

ISLAND BRUNCH. \$7

- Two fried eggs, watermelon & papaya salad, fresh coconut bread, white nicaraguan cheese (optional) and rice and beans.

VEGAN BRUNCH. \$6

- Warm oats topped with granola, caramelized peanuts and toasted coconut flakes, and served with tropical fruits.

CRUNCHY GRILLED CHEESE SANDWICH. \$7

- fresh coconut bread lightly buttered on the outside and stuffed with cheddar cheese and toasted to perfection. Side of seasonal fruits. **Add Bacon \$3**

CLASSIC FRENCH BRUNCH. \$7

- French Toast made with fresh coconut bread topped with granola, caramelized peanuts and coconut flakes.
- Side of caramelized star fruit marmalade and seasonal tropical fruits.

TROPICAL ISLAND SALAD. \$6

- Mixed organic greens, watermelon, mint, cucumber, purple onions, papaya, and orange tossed in a balsamic dressing and topped with nicaraguan cheese, avocado (seasonal) and caramelized peanuts. Served with fresh, toasted coconut bread or plantain chips.
- Vegan option without cheese.

VEGETARIAN QUESADILLAS. \$6

- Two flour tortillas with homemade black beans, corn, green pepper, diced tomatoes, jalepeños fresh herbs and red onions, melted cheese (optional) and a side of spicy pico de gallo
- Vegan option*no cheese.

ISLAND BREAKFAST BURRITO. \$6

- Fluffy scrambled eggs with hearty beans, diced tomatoes, red onions, fresh herbs, all wrapped in a warm tortilla with nicaraguan cheese (optional).

FALAFEL WRAP. \$9

- Chickpeas balls seasoned with fresh herbs, garlic and red onions, fried in coconut oil and wrapped in a warm flour tortilla, topped with tomatoes, cabbage salad and spicy pickles.

SNACKS. \$4

- **Tropical fruit salad**
- **Fresh toasted coconut bread with peanut butter and fruit marmalade**
- **Plantain chips with spicy pico de gallo**
- **Veggie sticks with chili black bean dip**
- **Gallo Pinto** (rice and beans cooked with fresh coconut milk)
- **Falafel balls with tahini dip and spicy pickles (3 balls)**



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NATIONAL GEOGRAPHIC
TRAVELLER
ISLANDS
COLLECTION

2024

All prices are in USD and does not include gratuity.
We appreciate your kind generosity!!

Share your island fun and tag us!
@THELIGHTHOUSELCI