


dinner menu

served 5 - 9 pm

appetizers


BEEF TACO TARTAR 35

A bold twist on a classic—hand-chopped beef tenderloin with shallots, sweet relish, and a touch of apple cider vinegar and Lea & Perrins for depth. 


CROQUETAS DE JALAPEÑO Y CHORIZO 25

Crispy golden croquettes filled with a rich blend of jalapeño, chorizo, and red bell pepper, balanced by creamy mozzarella and crema de menta.

SEARED SCALLOP 30

Perfectly seared scallops finished with saffron aioli, served over crisp green plantains, and accented with a touch of white wine and tubule sauce. 

BACON-WRAPPED SHRIMP 30


Juicy shrimp wrapped in smoky bacon, glazed with tangy BBQ sauce, and paired with mozzarella and crisp green bell pepper. 

CHICKEN LOLLIPOP 25

Crispy chicken lollipops wrapped in bacon, glazed with sweet chamoy, and topped with cashews, balsamic drizzle, and golden flakes for a savory-sweet crunch, and arugula.

salads and soups


ROASTED BEET AND FETA CHEESE SALAD 35

Roasted beets over fresh kale with feta, red onion, and cashews, tossed in a rich balsamic dressing. 


CHICKEN GOMBO SOUP 35

A hearty blend of chicken, sausage, and garden vegetables simmered in savory broth, served with a warm brioche bun.

MEDITERRANEAN VEGGIE STIR FRY 40

Crunchy seasonal veggies, broccoli, mushroom, bell pepper, sesame seeds accompanied by coconut white rice 

BEETS AND RED WINE POACHED PEAR SALAD 35

Red wine-poached pear paired with roasted beets, creamy mascarpone filling, crisp greens, and toasted pepitas for a rich and refreshing balance of flavors. 


CREOLE SHRIMP BISQUE 40

Creamy shrimp bisque enriched with tomato, bacon, and white wine, and served with warm focaccia crotons.

tuscan pizzas (12")

gluten-free polenta crust available 

MARGHERITA 32

Fresh basil, pomodoro, mozzarella 

PEPPERONI 38

Pepperoni, pomodoro, mozzarella

BASIL ALFREDO 36

Alfredo sauce, mozzarella, bacon oil, sweet basil

MEAT LOVERS 55

Glazed ham, pepperoni, bacon, Italian sausage, ground beef, pomodoro, and mozzarella

SEAFOOD LOVERS 70

Shrimp, fish, octopus on a pomodoro sauce, and bacon oil, mozzarella and drizzle with creamy sauce.

create your own pizza 30

base of pomodoro & mozzarella

VEGETABLE TOPPINGS 8

Onions | Peppers | Pineapples
Fresh Tomatoes | Olives | Mushrooms
| Roasted Vegetables | Basil
Spinach | Artichoke | Arugula

MEAT TOPPINGS

Pepperoni 10 | Spicy Italian sausage 10
Ham 10 | Ground Beef 10 | Bacon 10 |
Anchovies 10
Shrimp 16 | Lobster (seasonal) 26

to share

CHICKEN FINGERS 20

Chicken finger with classic ranch dipping sauce served with French fries

NACHOS

Traditional nachos, corn chips, cheese sauce, beans, pico de gallo, and your choice of meat
Beef 25 | Chicken 25 | Shrimp 30 | Combo 35

FRIED CHICKEN WINGS

8 pcs - 22 | 12 pcs - 32
Crispy chicken wings with your choice of sauce
BBQ | Buffalo | Honey Siracha | Honey mustard

STUFFED JALAPENO 25

Fresh jalapeno stuffed with cream cheese, chicken and creamy ranch sauce

QUESADILLAS

Mexican tortillas filled with cheese, fresh diced onion, tomato, bell pepper, and our house-made pico de gallo. Finished with your choice of premium meat
Beef 27 | Chicken 27 | Shrimp 30 | Combo 40

CHEESE BACON FRIES 22

French fries with our melted cheese sauce and crispy bacon

 Gluten-free items or gluten-free options available

 Vegetarian items

embers

All prices are in Belize dollars - inclusive of 12.5% GST.
An additional 10% hospitality charge will be applied.

What's a hospitality charge?



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mains

TUSCAN FRUTTI DI MARE 55

A coastal-inspired medley of lobster (*seasonal*), octopus, shrimp, and mussels tossed in a fragrant garlic-lime butter sauce, served with a freshly baked baguette.


BRAISED PORK BELLY 55

Rich, tender pork belly braised to perfection, served with savory brown gravy, crisp risotto cakes, broccoli and cherry tomatoes for a hearty and indulgent main course. 


PORK CHOPS 60

Juicy pork chops glazed with a sweet and sour Pomegranate brandy sauce, served with potato pavé asparagus and fried okoro for a refined and flavorful main course.


TUSCAN BROILED LOBSTER TAIL 80

(*Seasonal*)
Caribbean spiny lobster tail broiled in herby butter 


CHICKEN BALLOTINE 45

Tender chicken breast stuffed with Italian sausage, ground beef, and roasted broccoli and mushrooms, served atop a smooth and velvety yellow squash purée for a comforting, flavorful main course. 


RIBEYE STEAK 75

Juicy ribeye steak served with creamy cauliflower purée, golden fondant potatoes, and a rich Hennessy cognac peppercorn sauce accented with mustard seeds for a luxurious, savory experience. 

LEMONGRASS SNAPPER 60

Delicate snapper fillet infused with lemongrass, served with creamy potato purée, broccoli, cherry tomatoes, and a zesty cilantro-green bell pepper sauce. 

SOUS VIDE SALMON 65

Perfectly cooked salmon served with cheesy sweet mashed potatoes, sautéed chaya, and a medley of onions and tomatoes, finished with basil and chili oils for a vibrant, sere broth flavorful. 

pasta


ALIO OLIO PASTA 45

Handmade spaghetti tossed with mussels in a buttery white wine sauce, spiced with chili flakes and brightened with a hint of lime.

SEAFOOD TORTELLINI PASTA 50

Delicate seafood-filled tortellini in a creamy green peas velouté, finished with Parmesan, and drizzles of chili and basil oil.

SPAGHETTI AL PESTO 40

Our spaghetti tossed in authentic pesto made from fresh basil topped with Parmigiano shavings 



burgers

LA FOGATA BURGER 35

6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted brioche bun with your choice of toppings:
*pickles | candy bacon | tomato
grilled onions | cheese*
served with French fries

BBQ BACON RANCH BURGER 38

6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted home-made brioche bun with tomatoes, pickles, bacon, julian sliced onion, BBQ sauce and our creamy ranch served with French fries

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