



APPETIZERS

Totopos & Guacamole, corn tortilla chips, pico de gallo, sour cream, salsa roja	17
Wood oven wings, smoked chili-lime vinaigrette	15
Seafood Frito, market fish, calamari, shrimp, curry dip	25
Anguillian fish cakes, spicy mango sour	20

CEVICHE & SALADS

Chopped salad, little gem, tomato, cucumber, feta cheese, olives, oregano, red wine vinaigrette	18
Crispy chicken, mix green, iberico ham, crispy onion, balsamic & honey dressing	20
Organic quinoa poke bowl, tuna, sweet potato, avocado, cucumber, tomato, nori-soy sauce	23
Mexican fish ceviche, catch of the day, leche de tigre, jalapeños, tomatoes, avocado, cilantro, corn chips	20
Breezes ceviche, catch of the day, leche de tigre, onion, aji amarillo, calamari chicharron	25
Octopus tartare, onions, cucumbers, diced tomatoes, rice paper, rocoto mango-lime	23

WOOD OVEN PIZZAS

Margarita, mozzarella, tomato sauce, pecorino, olive oil, basil	19
Pepperoni, mozzarella, tomato sauce, spicy honey	21
Shrimp & artichokes, white garlic sauce, pecorino cheese, arugula	25
Mexican, slow cooked chicken, Azteca flavors, white sauce, roasted corn, pickle banana pepper, guacamole	23
Tomato, seasonal vegetables, vegan “mozzarella”, pesto, cashew “parmesan” cheese (V)	19

MAINS

Mahi-mahi taco, coleslaw, pineapple jalapeno salsa, sour cream	21
Breezes burger, remoulade sauce, pickled onions, bacon, cheddar cheese, fries	24
Sun-dried tomato chickpea burger, lettuce, onion, coconut tzatziki, tostones (V)	19
Lime-herbs roasted chicken, mixed grains, wood roasted vegetables, cortija cheese, mojo	22
Pan fried red snapper, rondon sauce, coconut rice, tostones, salad	26
Grilled Striploin, potato gratin, red stripe beer sauce, mixed green salad	34
Seafood Chaufa, Peruvian fried rice, shrimp, clams, market fish, calamari, rocoto base, vegetables	38
Grilled Anguillian Lobster, coconut rice, tostones, lime-chili butter	MP

DESSERTS

BREEZES CHOCOLATE TEMPTATION Layered chocolate cake, malted chocolate sauce, chocolate tuille, vanilla ice cream	12
CARIBBEAN CHEESECAKE Mango cheesecake, papaya glaze, fresh mango salsa, coconut crumble, guava sorbet	12
PASSION FRUIT PANNACOTTA Passion fruit panna cotta, local hibiscus compote, black pepper meringue, passion fruit crispy pearls, exotic sorbet	12
PINEAPPLE UPSIDE DOWN CAKE Moist upside-down cake, glazed sous vide pineapple, shaved coconut, sorrel gel, coconut Malibu sorbet	14
PYRATS TRES LECHES Tres leches cake, lemon cream, rum sauce, fresh berries, cinnamon ice cream	14
SORBETS: Coconut, passion fruit, mango, guava, papaya- lime (V)	12
ICE CREAM: Vanilla, chocolate, strawberry, rum raisin, cocoa tea	12

V: Vegan

Executive Chef Juan Bochenski & Chef de Cuisine Manuel Gonzalez
Sous Chef Lester Gumbs and The Culinary Brigade

All prices are in U.S. dollars and subject to a 15% service charge & 2% Environmental Fee
Prices subject to change and all menu items subject to freshness and availability



Sunday at Breezes

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CEVICHEs & SALADS

Chopped salad, little gem, tomato, cucumber, feta cheese, olives, oregano, red wine vinaigrette	18
Crispy chicken, mixed greens, iberico ham, crispy onion, balsamic & honey dressing	20
Organic quinoa poke bowl, tuna, sweet potato, avocado, cucumber, tomato, nori-soy sauce	23
Mexican fish ceviche, catch of the day, leche de tigre, jalapeños, tomatoes, avocado, cilantro, corn chips	20

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Shrimp and artichokes, white garlic sauce, pecorino cheese, arugula	25

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DESSERTS

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Kids Menu

Entrees

Vegetable bowl, ranch dressing	8
Ham & cheese sandwich	10
Chicken bites, tomato sauce	10
Quesadilla, carrot, celery sticks	17

Mains

Burger, tomato, lettuce, cheese, fries	15
Pan fried fish fingers, steamed vegetables, fries	15
Shrimp fried rice, vegetables	15
Grilled steak 5 Oz, potato gratin, roasted vegetables	18

Pizza & Pasta

Margherita	14
Pepperoni	15
Vegetarian (V)	10
Mac & Cheese	12

Side Dishes

Sweet Potatoes Fries	6
French Fries	
Corn on the cob	
Steamed vegetables	

Desserts

Chocolate chip cookie ice cream sandwich, mixed berries	8
Fruit salad, coconut ice cream	8
M & M Cheesecake, tropical compote	8
Ice Cream	8
Sorbet (V)	8

V: Vegan

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Sous Chef Lester Gumbs and The Culinary Brigade

For Kids 11 and under. All prices are in U.S. dollars and subject to a 15% service charge & 2% Environmental Fee

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