



APPETIZERS

Shrimp spring rolls, cilantro, sesame seeds, served with camboyana sauce	19
Beef empanadas, sweet and sour marinade, served with sour cream and mint	19
Poke Bowl, diced tuna, salmon, cucumber, edamame, avocado, sushi rice, cilantro, nori-soy sauce	22
Lobster corn arepa, creamy garlic sauce, mozzarella cheese	25

CEVICHES & SALADS

Chopped salad, little gem, tomato, cucumber, feta cheese, olives, oregano, red wine vinaigrette.	19
Peruvian fish ceviche, lime juice, coriander, maize, sweet potato, fried plantains	20
Crispy chicken, mixed greens, walnuts, crispy onion, prosciutto, balsamic & honey dressing.	20
Shrimp ceviche, clementine & lime juice, mint, cilantro, garlic and olive oil	23
Seafood cocktail, shrimp, crab, squid, lime juice, onion, cilantro, chili	25
Breezes ceviche catch of the day, shrimp, squid, octopus, king prawns, ginger leche de tigre	25

WOOD OVEN 900 DEGREES

Margarita, mozzarella, tomato sauce, pecorino, olive oil, basil	19
Pepperoni, mozzarella, tomato sauce, spicy honey	23
Shrimp & zucchini, white garlic sauce, parmesan cheese.	23
Porcini mushroom, white sauce, fontina cheese, black truffle oil	20
Seasonal vegetables, tomato sauce, mozzarella, pesto, parmesan	19

MAINS

Mahi-mahi taco, lime-sriracha sauce, Asian coleslaw	21
Breezes burger, smoked paprika aioli, pickled onions, bacon, cheddar cheese, onion bun, fries	21
Grilled chipotle-lime chicken, quinoa-farro salad, corn, cilantro, ranch dip	22
Red snapper, pan-fried or steamed, coconut rice, tostones, salad	26
Grilled flank steak, French fries, chimichurri, hoisin BBQ, Asian coleslaw	34
Coconut Caribbean seafood rice, shrimp, calamari, lobster, mussels	41

DESSERTS

Ice cream: choice of salted caramel, cookies and cream, malted vanilla, chocolate	10
Sorbet: Choice of papaya, strawberry lime, soursop, mojito	10
Vanilla cheesecake with mango glaze	10
Lemon meringue bar	10
Chocolate layer cake, vanilla ice cream	12
Tiramisu, mascarpone cream, lady fingers, amaretto, callao coffee syrup	12
Coconut tres leches cake, peach, blueberry lavender ice cream	13

Executive Chef Robert Alan Larch & 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.

Note: Prices subject to change and all menu items subject to freshness and availability



Kids Menu

Mains

Vegetable bowl, ranch dressing	8
Corn arepa, ham & cheese	10
Chicken bites, tomato sauce	10
Quesadilla, cheese, carrots, celery sticks	10
Burger, tomato, lettuce, cheese	15
Grilled chicken breast, steamed vegetables	15
Fish fingers, steamed vegetables	17

Pizza & Pasta

Vegetarian	10
Margarita	14
Pepperoni	15
Mac & Cheese	12

Side Dishes

French Fries	6
Greens	6
Steamed vegetables	6

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Executive Chef Alan Larch • Chef de Cuisine Manuel Gonzalez • Sous Chef Lester Gumbs • Executive Pastry Chef Jillian Broome
For kids up to 11 years old.

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