



Salads

Passions Caesar Salad - 11.00

Greens, red Romaine lettuce, croutons, shaved Parmesan cheese, anchovy olives tapenade on crostini

Cunucu Salad - 12.00



Local mixed garden greens, cherry tomatoes, cucumber, red beet, radish, corn kernels, house vinaigrette

South Beach Watermelon Salad - 10.00



Mixed baby greens with Kalamata olives, cucumber, Feta cheese, drizzled with orange ginger sweet chili sauce

Soups

Caribbean Coconut Chicken Soup - 9.00

Chicken vegetables soup, potato dumplings served with hot "Pica di Papaya" on the side

Aruban Seafood Soup - 11.00



A rich cream-based soup with mussels, shrimp, calamari and grouper with a dash of Cognac

Specialties Appetizers

Ceviche - 13.50



Fresh raw fish cured in lemon and lime juice, onions, bell peppers, cilantro and spicy cassava cracker

Shrimp Spring Roll - 13.50

Homemade spring rolls filled with Wakame seaweed and shrimp with orange ginger sweet chili sauce

Serrano Caprese - 14.00

Tomato mozzarella, thinly sliced Serrano ham on a bed of mixed greens, extra virgin olive oil, with crostini

Thai Beef Salad - 14.00



Marinated "medium rare" sliced cold beef tenderloin, spicy teriyaki, fruit relish and mixed greens

Ahi Tuna Poke Style - 15.00

Tuna, Indonesian flavored vinaigrette with golden berries, cucumber and wasabi mayonnaise

Lobster Tabbouleh - 18.00

Couscous salad, mint, parsley, watermelon, mango, lobster medallions, tomato coulis on baby greens

Vegetarian & Vegan Dishes

Beetroot Couscous - 13.50



Couscous salad, mint, parsley, watermelon, mango, and tomato coulis on baby greens

Samosa Turn Over - 21.50



Served with lavender polenta, Caribbean ratatouille, asparagus, roasted tomato and cilantro pesto

Quorn Chik'n Penne Pasta - 26.00



Tossed in a with Caribbean ratatouille, asparagus, roasted pepper pesto, sundried tomato, olives topped with vegan chick'n patty

Vegetables & Salad Entrée - 19.50



Caribbean ratatouille, asparagus, green beans, roasted tomatoes, served with a small Cunucu Salad

Add: 6 oz Chicken Breast - 10.00

Add: 4 oz Snapper fillet - 14.00

Add: 5 Shrimp - 16.00

Add: 5 oz Beef Tenderloin - 22.00



Fish and Seafood

Grouper Meuniere - 29.00

Pan fried grouper fillet, garlic parsley butter sauce, asparagus and creole style potatoes

Grouper and Lobster - 32.00 (GF)

Fillet rolled with lobster mousse, Cognac bisque sauce, Caribbean ratatouille and lavender polenta

Duo of Shrimp & Scallops - 33.00 (GF)

Spicy creamy sauce with asparagus and ginger jasmine rice

Baked Sea Bass - 39.00 (GF)

Topped with grain mustard Balsamic glaze, saffron wine sauce, green beans and ginger jasmine rice

Red Snapper - 33.00

Fillet pan fried with red wine sauce, asparagus, cream of corn and lavender polenta

"Barbecued" Rubbed Mahi Mahi - 35.00 (GF)

With bacon wrapped scallops, mustard sauce, cilantro pesto, and creole style potatoes

Passions Fish Platter - 39.00 (GF)

Combination of grouper, seabass and Mahi Mahi with green beans and lavender polenta

Treasure of the Sea - 49.00

Broiled lobster tail, snapper, shrimp, scallop, mussel Cognac bisque, asparagus and creole style potatoes

Poultry and Meat

Free Range Chicken - 28.00 (GF)

Juicy chicken breast with whole grain mustard sauce, asparagus, and garlic mashed potatoes

Pork Rib Chop - 32.00 (GF)

Perfectly seasoned, pan fried with whole grain mustard sauce, lavender polenta and Caribbean ratatouille

Lamb Shank - 34.00 (GF)

Slowly braised in red wine sauce, with green beans and garlic mashed potatoes

Steak "Au Poivre" - 36.00 (GF)

Grilled U.S Black Angus striploin with tricolor peppercorn sauce, green beans and creole style potatoes

Filet Mignon - 39.00 (GF)

Grilled Black Angus beef tenderloin with red wine sauce, Caribbean ratatouille and garlic mashed potatoes

Surf & Turf - 55.00 (GF)

A perfect duo of grilled Black Angus beef tenderloin with a 5oz. broiled lobster tail accompanied with asparagus and garlic mashed potatoes, red wine sauce and melted butter

Desserts

Crème Brûlée - 8.50 (GF)

A delicious classic dessert of creamy chilled custard with caramelized sugar

Brownie - 9.00

Freshly baked chocolate bite size brownies over vanilla ice cream

Key Lime Pie - 8.50

Made from key lime juice in a graham cracker crust

Fruity Cholado - 9.50 (GF)

Latin exotic fruit cocktail with white cheese and condensed milk served with passion sherbet

Passion Surprise for Two - 18.00

A trio of desserts - Please ask your server for today's selection, served with a festive fire sparkler

All prices are in US Dollars, 15% service charge & 6 % local taxes will be added to your bill

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness