

AKASHA

Dinner

STARTERS

LEEK AND POTATO SOUP

Roasted leeks, achiote,
sour cream. (VG)(GF)
13USD / 26BZ

LOADED ROMAIN SALAD

Pickled celery ranch, parmigiano reggiano,
fried shallot panko, olive oil.
14USD / 28BZ

FISH CROQUETTES

Confit garlic aioli, herb oil.
16USD / 32BZ

AHI TUNA TARTARE

Avocado, beets, soy reduction
and a flour chip.
25USD / 50BZ

YELLOW JACK AGUA CHILE

Fresh jack, avocado, roasted corn,
shoestring tortilla, fresh
cucumber and radish.
25USD / 50BZ

ROASTED EGGPLANT HUMMUS (V)

Pomegranate, OVOO and pita bread.
18USD / 36BZ

HANDHELD

ROASTED CHICKEN EMPANADA

Smoked chimichurri sauce,
pickled celery ranch.
14USD / 28BZ

OCTOPUS CURRY EMPANADA

Pickled celery ranch
and smoked habanero sauce. (GF)
18USD / 36BZ

SPICY SHRIMP TEMPURA BAO

Steam bao buns, shrimp
tempura and chives.
22USD / 44BZ

AKASHA BURGER

Toasted japanese milk bun, Angus ground steak,
caramelized onion, cheddar cheese, Dijonnaise,
pickled white onions served with fried egg
mayo and hand cut fries.
25USD / 50BZ

Burger Add ons: Fried egg 3USD / 6BZ
House smoked bacon slab 8USD / 16BZ

ROASTED HALF CHICKEN

Half roasted chicken served with
your choice of two sides.
45USD / 90BZ

V (vegan) - VG (vegetarian) - GF (gluten free)

All prices are displayed in USD and BZD. Sales taxes are NOT included.
Kindly note: for parties of 5 or more, a service charge of 18 % will be automatically added to your bill.

ANASHA

MAIN COURSES

TAMAL DE PESCA Y MOLE VERDE
Catch of the day wrapped in banana leaves,
mole verde y tamal suave. (GF)
40USD / 80BZ

ROASTED CAULIFLOWER (V)
Cauliflower cream, romesco
sauce and fried leeks.
26USD / 52BZ

SUCKLING PIG CARNITAS
Corn tortilla, salsa Macha, salsa verde,
avocado and pickled red onions.
40USD / 80BZ

VEGAN BOWL (GF)
Roasted eggplant hummus, falafel, pickled
onion, pickle cabbage, roasted corn.
28USD / 56BZ

SEAFOOD RICE
Seafood over the robata grill
on sofrito Spanish rice.
28USD / 56BZ

TORTELLINI MAR Y TIERRA
Fish farce, sauteed corn and bacon,
parmigiano, fresh ground peppers.
33USD / 66BZ

EXTRAS:

Root chips
5USD / 10BZ

House fries
8USD / 16BZ

Adults' mac
and cheese
12USD / 24BZ

Smoked coconut
rice and beans
5USD / 10BZ

Loaded
romaine salad
9USD / 18BZ

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DESSERTS

ISLA BONITA

Date cake, Mexican vanilla ice-cream,
cardamom crumble, toasted coconut
caramel sauce.
16USD / 32BZ

BASQUE BURNT CHEESECAKE

Belizean white chocolate and
thyme crumble. (GF)
16USD / 32BZ



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