

ANASHA

OCEAN · FRUIT-FORWARD · BELIZE

*ROOTED IN BELIZE. INSPIRED BY THE CARIBBEAN SEA.
REIMAGINED THROUGH A CONTEMPORARY CULINARY LENS.*



WWW.AKASHABELIZE.COM
@akashabelize

Welcome to the new culinary chapter of Akasha Restaurant & Lounge.

Our menu is a celebration of Belize through the ingredients that define its landscape, its waters, and its culture. Inspired by the Caribbean Sea and the abundance of the tropics, we bring together fresh local seafood, vibrant fruits, native ingredients, and familiar Belizean flavors with a refined contemporary approach.

Every dish is thoughtfully composed to balance clean flavors, vibrant acidity, elegant textures, and memorable presentation. Modern techniques allow each ingredient to shine while preserving the authenticity and spirit of Belize.

This is Akasha, where the ocean meets the tropics,
and Belize is served with a new perspective.

AKASHA RESTAURANT & LOUNGE
Belize · Caribbean · Contemporary Cuisine

AKASHA

Dinner

STARTERS

AKASHA SHRIMP CEVICHE

Shrimp marinated in citrus, green mango, cucumber, red onion, cilantro, Caribbean chile, with plantain chips. (GF)

27USD / 54BZ

TROPICAL WATERMELON SALAD

Chilled watermelon, feta cheese, cucumber, arugula, candied pecans and tamarind vinaigrette. (VG)(GF)

18USD / 36BZ

BEETROOT AND BLUE CHEESE SALAD

Beetroot, green apple, blue cheese, candied pecans, dates, seasonal greens and balsamic dressing. (VG)(GF)

20USD / 40BZ

LEEK AND POTATO SOUP

Roasted leeks, achote, sour cream. (VG)(GF)

16USD / 32BZ

TUNA TARTARE

Tuna, beetroot, avocado, eel sauce, and crispy flour chips.

24USD / 48BZ

OCTOPUS CARPACCIO

Slow-cooked octopus, thinly sliced, served with roasted pineapple, lime, achote oil, fresh shoots, roasted bell pepper aioli and crispy onions. (GF)

25USD / 50BZ

HUMMUS

Selection of roasted local vegetables, creamy blended hummus, cilantro oil, and seed crisp. (VG)(GF)

23USD / 46BZ

ROASTED CHICKEN EMPANADA

Smoked chimichurri sauce, pickled celery ranch.

16USD / 32BZ

FROM SEA TO TABLE

LOCAL CATCH TIRADITO

Fresh fish, tropical coconut leche de tigre, passion fruit, mild chile, green herb oil and cassava crisp.

25USD / 50BZ

CARIBBEAN FISH AGUACHILE

Fresh fish with cilantro aguachile, lime, green pineapple, cucumber, mild chile, and red onion.

25USD / 50BZ

FISH CROQUETTES

Confit garlic aioli, herb oil.

21USD / 42BZ

SEAFOOD COCKTAIL

Mixed seafood with a chilled roasted tomato sauce, sweet chile, charred avocado, lime and cilantro. (GF)

27USD / 54BZ

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.

AKASHA

MAIN COURSES

CATCH OF THE DAY

Local fish fillet with a light coconut and pistachio herb crust, plantain purée, baby vegetables, and citrus-passion-fruit sauce.

45USD / 90BZ

CHEESY PUMPKIN PASTA

Ravioli stuffed with squash and cheese served over sage butter and balsamic. (VG)

36USD / 72BZ

GRILLED OCTOPUS

Grilled octopus, silky sweet potato purée, fresh salad, cilantro-lime chimichurri, and mild chile.

45USD / 90BZ

AKASHA BURGER

8 oz Angus beef, caramelized onion, provolone cheese, house special sauce, and Cajun-spiced fries.

28USD / 56BZ

SEASONAL SEAFOOD RICE

Seafood over the robata grill on sofrito Spanish rice.

42USD / 84BZ

SEARED TUNA AND CACAO MOLE

Seared tuna, light local cacao mole, charred cauliflower purée, salad, and sour-orange vinaigrette.

39USD / 78BZ

BRAISED SHORT RIB

Slow-cooked beef short rib, beef and tamarind sauce, creamy mashed potatoes and bok choy.

42USD / 84BZ

BEEF TENDERLOIN

Seared tenderloin, spiced rum sauce, blue cheese mashed potatoes, and roasted vegetables.

59USD / 118BZ

ROASTED HALF CHICKEN

Half roasted chicken served with a side of loaded romaine or mac and cheese.

46USD / 92BZ

SIDES

House fries
8USD / 16BZ

Adults' mac
and cheese
9USD / 18BZ

Smoked coconut
rice and beans
8USD / 16BZ

Loaded
romaine salad
9USD / 18BZ

Chef veggie
selection
8USD / 16BZ



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ANASHA



LOBSTER MENU

STARTERS

LOBSTER VELOUTÉ

Shellfish stock, coconut-lime touch, chili oil, micro greens, and artisan crouton.

24USD / 48BZ

LOBSTER FRUIT SALAD

Light lemon-mustard dressing, tropical fruits, and crunchy jicama, herbs, feta with crispy green plantain.

24USD / 48BZ

HANDHELD

ISLAND FAMOUS LOBSTER ROLL

House made new England bun, butter poached Lobster tail, pickled celery mayo.

30USD / 60BZ

BAJA STYLE LOBSTER TACOS

Battered lobster, cabbage, chipotle, avocado cream, herbs.

30USD / 60BZ

MAIN COURSES

BELIZE-STYLE WHOLE LOBSTER

We cook it over the robata grill.

Ask your server about the different ways we can prepare it for you. Choice of 2 sides.

MP

ROASTED CORN LOBSTER RISOTTO

Creamy with shellfish stock, roasted corn, saffron, light Parmesan, and parsley aioli.

50USD / 100BZ

LOBSTER MAC & CHEESE

Lobster, mix of cheese, chorizo, chives, crispy leeks, parmesan cheese and panko crumbs.

45USD / 90BZ

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AKASHA

A Sweet Story to Finish

Dessert at Akasha is more than the final course: it is a journey through history, culture, and inspiration.

Each creation on our dessert menu carries a story of its own, inspired by the ingredients, traditions, places, and moments that helped shape it.

Before choosing your sweet ending, we invite you to discover the story behind each dessert, and perhaps find a little piece of history in every bite.

DESSERTS

DULCE DE LECHE CAKE

Warm dulce de leche sponge cake with a creamy, tender center and rum & raisins ice cream.

15USD / 30BZ

Born from the Yucatecan roots of old San Pedro, where families arrived on Ambergris Caye carrying the flavors and traditions of home. Inspired by the island's early sugar-growing days and its simple, treasured sweets, this warm dulce de leche cake is a modern homage to those beginnings rich, comforting and served with the cool sweetness of fresh vanilla ice cream.

ISLA BONITA

Date cake, vanilla ice cream, cardamom crumble, toasted coconut caramel sauce.

15USD / 30BZ

Inspired by the timeless dream of San Pedro celebrated in Madonna's "La Isla Bonita," this dessert captures the spirit of Ambergris Caye tropical breezes, warm island days and the romance of old San Pedro. Rich date cake, fragrant cardamom, toasted coconut and caramel come together as a sweet tribute to the island once shaped by its historic coconut groves.

CORN SOUFFLÉ

Tender little cake with artisanal vanilla & caramelized pecans ice cream and a tequila caramel glaze.

15USD / 30BZ

From the ancient Maya milpa to the shores of Ambergris Caye, maize has long been a foundation of life and culture. Generations of Maya settlers transformed corn into tortillas, atole, tamales and treasured everyday foods. Akasha reimagines this humble grain as a delicate soufflé, paired with pistachio, tequila and caramel, to honor Belize's enduring relationship with maize while celebrating its evolution into contemporary cuisine.

EVERY DESSERT HAS A STORY. LET US TELL YOU YOURS.



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