



Ike Cohen – Hotelier, entrepreneur, entertainer.

The great man from the Netherlands who envisioned Aruba as a prime tourist destination before the larger world discovered the island's beauty is the inspiration behind Ike's Bistro. Always reading cookbooks and consulting with chefs from around the world, Ike sought to share the best of the world with his adopted home country - Aruba. To Ike, a joyful atmosphere was second only to world-class taste. Tonight enjoy a modern twist of Mediterranean cuisine and Caribbean style with Aruba's talented Chefs Sandro Herold & JuniorEcleciaste and their team

APPETIZERS

CEVICHE AND AVOCADO

marinated Caribbean seafood and avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice 14 GF

HERB CRUSTED SCALLOPS

large (U10) sized scallops, pan seared in garlic olive oil, topped with a Mediterranean herb crust served on a bed of couscous and sautéed spinach 16*

CARIBBEAN CRAB SALAD

lump crab meat, fresh herbs, pica di papaya, lime juice, avocado, red onions, crispy corn chips and red pepper coulis 15 GF

HOMEMADE SPANAKOPITA

phyllo dough, filled with spinach and cottage cheese, fresh garden greens, balsamic vinaigrette, tomato-basil relish, curry aioli 10 V

CUCUMBER CARPACCIO

cherry tomato, spinach and baby lettuce on thinly sliced cucumber, raspberry vinaigrette, parmesan and pine nuts 10 V / GF (VG on request)

OCTOPUS A LA GRIGLIA

grilled octopus, red quinoa, orange wedge, cherry tomato, fresh herbs and squid-ink aioli 16* GF

SHRIMP CASSEROLE

black tiger shrimp, mushroom duxelle, potato cream, truffle jus, parmesan cheese, served warm and crispy out of the oven 14

OSSOBUCCO RAVIOLI

al dente gourmet ravioli, veal ossobuco filling, tomato herb sauce, toasted bruschetta chips 12

SOUP

TOMATO SEAFOOD CHOWDER

fresh seafood of the day in a light and tasty tomato chowder 14 GF

LEMON GRASS CARROT GINGER SOUP

carrots, fresh lemon grass & ginger are the perfect combination of spices to make this refreshing summer soup 10 V / VG (GF on request)

GREEN GAZPACHO

chilled cucumber & honeydew melon, basil, organic sea salt 8 V / .VG / GF

ROASTED POBLANO SOUP

roasted green poblano peppers blended into a mild creamy soup 8 VG / GF on request

SALADS

GRILLED ROMAINE LETTUCE

grilled romaine lettuce, cherry tomatoes, green asparagus, orange filets, shaved radish, sliced roasted almonds, refreshing raspberry dressing 10 VG / GF

MESCLUN SALAD

mixed greens with caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, shaved parmesan cheese and passion fruit coulis 10 V / GF (VG on request)

SALADE NICOISE

baby lettuce, olives, cherry tomatoes, green beans, quail eggs, steamed potato, grilled tuna loin, olive oil-white wine vinegar vinaigrette 12 GF

RED QUINOA SALAD

warm red quinoa served with apple, cucumber, cherry tomato, fresh orange, crispy garden greens, refreshing mango basil salsa 12 VG / GF

V - Vegetarian | VG - Vegan | GF - Gluten-free

Please let your server know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

4 – COURSE CHEF TASTING MENU

Menu degustation 60

(order by table only)

Let our chef surprise you this evening

Add \$35 for wine pairing

3 – COURSE VEGETARIAN MENU

Menu surprise 35

Let our chef surprise you this evening

Add \$30 for wine pairing

FROM THE LAND

FILET MIGNON

grilled 8oz. center cut filet mignon mashed potatoes, pearl onion confit, vegetables, porcini mushroom sauce and homemade chimichurri 30 GF

Wine Suggestion: Catena – Malbec

CHICKEN

grilled corn-fed bone-in chicken breast, steamed green asparagus, grilled grape tomatoes, leek chips and al-dente porcini mushroom risotto, 25 GF

Wine Suggestion: Wente Vineyards – Chardonnay

TOFU STEAK

golden pan-fried tofu steak served with red quinoa and green asparagus, grilled pineapple, roasted pine nuts and cilantro vinaigrette 25 V/VG/GF

Wine Suggestion: Eroica – Riesling

TRUFFLE AND PORCINI RISOTTO

al dente cooked Arborio rice with Truffle and Porcini mushroom, fresh baby lettuce, honey dressing, grape tomato confit and caramelized nuts 25 V/GF

Wine Suggestion: Ruffino – Chianti

BRAISED BONE IN SHORT RIBS

braised with red wine and Mediterranean herbs, served with sautéed mushroom, steamed broccoli mashed potatoes & rosemary red-wine glaze 32 GF

Wine Suggestion: Greg Norman – Shiraz

HERB CRUSTED DUCK LEG

duck leg confit with a herb crust, carrot puree, spinach chickpeas couscous, basil-tomato-orange salsa and a rosemary red-wine glaze 29 GF

Wine Suggestion: Catena – Malbec

CAULIFLOWER STEAK

roasted Cauliflower marinated with organic herbs and garlic olive oil, served with corn polenta fries, brussels sprouts and truffle aioli 24 V / VG / GF

Wine Suggestion: Whispering Angel – Rose

BUCKWHEAT VEGETABLE PASTA

gluten free buckwheat pasta, spinach, zucchini, asparagus, squash and seasonal vegetables, finished with a special vegetarian seasoning 24 V / VG / GF

Wine Suggestion: Sibaris – Merlot

FROM THE SEA

CHEFS DAILY FISH SPECIAL

ask your server about our daily changing fresh fish specials, prepared with the finest ingredients available 28

Wine Suggestion: Ask your server

TUNA

marinated ahi-tuna loin, seared from the outside - rare on the inside, steamed zucchini, garlic spinach-couscous, herb mango salsa 29

Wine Suggestion: Kim Crawford – Pinot Noir

SEABASS DELIGHT

pan seared Chilean sea bass, red quinoa, sweet potato puree, sautéed spinach and coconut red beets coulis **/A.I. 38 GF

Wine Suggestion: Maison Louis Latour – Chardonnay

SEAFOOD SYMPHONY

black tiger shrimps, jumbo scallop, New Zealand green shell mussels, squid and fresh fish, garlic spinach couscous tomato herb sauce each and coconut red beets coulis **/A.I. 38 GF

Wine Suggestion: Protos – Verdejo

CARIBBEAN RED SNAPPER

pan-fried, skin on red snapper fillet, cherry tomato confit, green asparagus, Arborio basil risotto, herb-mango salsa, avocado puree 30 GF

Wine Suggestion: Santa Margherita – Pinot Grigio

BLACK TIGER SHRIMP LINGUINI

sautéed black tiger shrimp, al dente linguini pasta locally grown mushrooms and herbs, white wine sauce and tomato and basil relish 30

Wine Suggestion: Kendall Jackson – Sauv. Blanc

SALMON

grilled Alaskan salmon, mashed potatoes, caramelized mini carrots, steamed baby zucchini, sweet peas puree and dill aioli 32 GF

Wine Suggestion: Hayes Ranch - Pinot Grigio

LOBSTER & FILET MIGNON

grilled center cut 5oz filet mignon topped with a 4oz Caribbean lobster tail au gratin, mashed potatoes, seasonal vegetables, salsa verde, red-wine sauce and melted butter **/A.I. 38 GF

Wine Suggestion: Meomi – Pinot Noir

Our prices are in US Dollars | 15% service charge will be added to your bill. This is shared amongst the staff on a point basis & becomes part of the server's monthly salary. Additional gratuities / tips are always appreciated for excellent service!

| Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea |

| Hotel Dinner Coupon guests pay a \$3 surcharge per star for starred items * | \$10 extra for the 4-Course Chef Tasting Menu |

| All-Inclusive Guests pay \$5,- surcharge for the A.I. marked super premium menu items | \$10 extra for 4-course Chef Tasting Menu |