



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 & Junior Ecleciaste and their team

APPETIZERS

SEAFOOD CEVICHE

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

LYCHEE CEVICHE

the sweetness of the Lychee combined with the fresh squeezed lime juice make up this light summer starter 12 VG / GF

GOAT CHEESE & WATERMELON

refreshing watermelon topped with flamed goat cheese, honey glaze and walnut served on a bed of baby lettuce and mango salsa 11 V / GF

CHICKPEAS TARTARE & AVOCADO

chickpeas salad, plant-based mayonnaise, lime juice, avocado, crispy corn chips apple salsa 8 VG / GF

DUO OF GRILLED SHRIMP & HERB CRUSTED SCALLOPS

grilled black tiger shrimp and scallop pan seared in garlic olive oil, topped with a Mediterranean herb crust served with spinach couscous 16

OCTOPUS A LA GRIGLIA

grilled octopus and Squid-Ink Aioli served on red quinoa, orange wedge, cherry tomato and fresh herbs from our own garden 14 GF

HOMEMADE SPANAKOPITA

phyllo dough filled with spinach and feta cheese, fresh garden greens, balsamic vinaigrette, tomato-basil relish, curry aioli 12 V

OSSOBUCCO RAVIOLI

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

SOUP

CREAMY SEAFOOD CHOWDER

fresh seafood of the day in a creamy and rich 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 8 VG / GF

GREEN GAZPACHO

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

SWEET POTATO CORN CHOWDER

sweet potatoes, corn, curry and coconut milk blended into a savory thick soup topped with tempeh bacon 8 VG / GF

SALADS

GRILLED ROMAINE LETTUCE

grilled romaine lettuce, cherry tomatoes, green asparagus, orange filets, shaved radish, sliced roasted almonds, refreshing raspberry dressing 12 VG / GF

MESCLUN SALAD

mixed greens with marinated tofu cubes, caramelized walnuts, cherry tomatoes, cucumber, red bell pepper, pickled red onions, passion fruit coulis 10 VG / GF

SALADE NICOISE

baby lettuce, olives, cherry tomatoes, green beans, boiled 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 10 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.

FROM THE LAND

FILET MIGNON

grilled 8oz. center cut filet mignon mashed potatoes, pearl onion confit, vegetables, porcini mushroom sauce and homemade chimichurri 32 GF

Wine Suggestion: Catena – Malbec

CHICKEN

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

Wine Suggestion: Wente Vineyards – Chardonnay

BRAISED BONE IN SHORT RIBS

braised with red wine and Mediterranean herbs, served with sautéed mushroom, steamed broccoli mashed potatoes & rosemary red-wine glace 34 GF

Wine Suggestion: Greg Norman – Shiraz

HERB CRUSTED DUCK LEG

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

Wine Suggestion: Catena – Malbec

VEGAN SPECIALTIES

BBQ TEMPEH

sticky BBQ tempeh (soy based), red quinoa and crispy sweet potato wedges, served with glazed maple brussels sprouts 27 VG / GF

Wine Suggestion: Wente “Morning Fog” - Chardonnay

TRUFFLE PORCINI RISOTTO & GRILLED TOFU

risotto with truffle oil, porcini mushroom, vegan butter & parmesan, topped with grilled tofu and grape tomatoes confit 25 VG / GF

Wine Suggestion: Kendall Jackson - Merlot

GRILLED FISH FILET & ROASTED CAULIFLOWER

Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with roasted cauliflower steak, corn polenta fries & mango salsa 25 VG / GF

Wine Suggestion: Kendall Jackson - Chardonnay

SESAME GINGER DUCK

sesame-ginger glazed mock duck, spinach chickpea couscous, cinnamon sweet potato puree, tomato-orange salsa 27 VG

Wine Suggestion: Meiomi – Pinot Noir

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 30

Wine Suggestion: Kim Crawford – Pinot Noir

SALMON

grilled Alaskan salmon, mashed potatoes, steamed mini carrots and baby zucchini, capers-lemon-butter sauce 32 GF

Wine Suggestion: Hayes Ranch - Pinot Grigio

SEAFOOD SYMPHONY

black tiger shrimps, jumbo scallop, New Zealand green shell mussels, squid and fresh fish, garlic spinach couscous white wine herb sauce and coconut red beets coulis 34

Wine Suggestion: Pinot Grigio – Pasqua

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 28

Wine Suggestion: Kendall Jackson – Sauv. Blanc

CARIBBEAN RED SNAPPER

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

Wine Suggestion: Santa Margherita – Pinot Grigio

CHILEAN SEABASS & SHRIMP

combination of pan seared Chilean sea bass and garlic shrimp, red quinoa, sweet potato puree, sautéed spinach & coconut red beets coulis 38*GF

Wine Suggestion: Maison Louis Latour – Chardonnay

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 38 * GF

Wine Suggestion: Meomi – Pinot Noir

4 – COURSE CHEF TASTING MENU

*Menu dégustation 60 **

(order by table only)

Let our chef surprise you this evening

Add \$35 for wine pairing

3 – COURSE VEGETARIAN MENU

Menu surprise 40

Let our chef surprise you this evening

Add \$30 for wine pairing

Our prices are in US Dollars | 15 % service charge & 6% BBO/BAZV/BAVP Tax will be added to your bill. The service charge 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 and All-Inclusive guests pay a \$5 surcharge per star for starred items * |