



THE CHOPHOUSE
AT MANCHEBO



APPETIZERS

Seafood Ceviche \$10.5

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

Lychee Ceviche \$9

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

Goat Cheese and Water Melon \$8.5

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

Escargot a la pernod \$7

sautéed snails in garlic, onions and herbs and finished with a touch of Pernod, served with garlic bread

Authentic Aruban Keshi Yena \$7

baked cheese stuffed with tender chicken, capers, celery, carrot and green olives served with plantain and fried Polenta

Aruban Fish Taco \$11

golden pan-fried grouper, flour tortilla, pico de gallo, crisp lettuce, sliced avocado, garlic aioli
(Vegan Fish Available on Request)

SALAD

Thai Rice Noodle Salad \$7

refreshing mixed greens, rice noodles, fresh orange, mango, carrots, cherry tomato, sesame soy ginger dressing

Red Quinoa Salad \$7

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

TAKE OUT

&

DELIVERY

MENU





FROM THE LAND

Filet Mignon \$24

grilled 6 oz. center cut filet mignon, buttered mashed potatoes, seasonal vegetables, porcini mushroom sauce and homemade chimichurri GF

Braised Bone in Short Ribs \$27

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

Duck Leg \$23

duck leg confit, sweet potato puree, couscous, basil-tomato-orange salsa, and a rosemary red-wine glaze

Chicken \$21

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

FROM THE SEA

Almond Crusted Grouper \$24

pan seared almond crusted grouper served with sweet potato puree, green beans and coconut white wine sauce

Black Tiger Shrimp Linguini \$22

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

Seafood Pasta \$25

black tiger shrimps, New Zealand green shell mussels, squid and fresh fish in creamy lobster sauce over al dente linguini pasta

Lobster & Shrimp Risotto \$33

4 oz of Caribbean lobster tail and 4 oz of shrimp over al dente Arborio rice, served with lobster sauce, fresh parmesan cheese and herbs from our own garden



VEGAN

Truffle Porcini Risotto & Grilled Tofu \$20

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

Sesame Ginger Duck \$21

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

DESSERTS

Tiramisu \$5

made with mascarpone, Aruban ponche crema, rum, coffee & coffee liquor, a real delight!

Carrot Cake & Walnuts \$5

A moist and smooth home-made carrot cake served with caramelized walnut and a unique sugar icing

Caribbean Snickers \$5

Caribbean Snickers Nuts and coconut rasp, caramel and dark chocolate VG



M A N C H E B O

BEACH RESORT & SPA
ARUBA

Manchebo Beach Resort & Spa
J.E. Irausquin Boulevard 55, Eagle Beach

FREE DELIVERY, NO SERVICE CHARGE

Our prices are in US Dollars

Delivery Noord - Oranjestad - Santa Cruz.

Please note that we do not accept cash payments, payments can be made with credit or debit card.

Our **Omakase** Menu is available for

Take Out & Delivery - Daily from 4:00-8:00 pm

Call +297 522 3444 or Whatsapp to order +297 743 7821



Our **Ike's Bistro & Chophouse** menu is available for

Take Out & Delivery - Daily from 12:00 - 8:00 pm

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APPETIZER

- | | |
|---|------|
| Edamame
boiled soy beans | \$5 |
| Wakame Salad
seaweed salad | \$7 |
| Crab Salad
thinly sliced cucumber, masago,
surimi crab & seaweed salad | \$9 |
| Omakase Salad
marinated lump of crab with
cucumber, masago & seaweed salad | \$12 |

SUSHI ROLLS

- | | |
|---|------|
| Alaska Maki
salmon & avocado roll topped with salmon | \$14 |
| Special Anakya Maki
crispy eel & cream cheese | \$14 |
| Caterpillar Maki
salmon & tuna roll topped with
avocado, wakame & masago | \$15 |
| Dragon Maki
eel & cucumber roll topped with eel,
avocado & masago | \$15 |
| Ebitem Maki
shrimp tempura, cucumber & cream
cheese rolled on rice crispies | \$14 |
| Rainbow Maki
avocado & cucumber roll topped with salmon,
tuna, yellowtail & crab | \$15 |
| Very Green Maki
baby spinach, lettuce, cucumber,
carrot, avocado & wakame | \$11 |





Manchebo Special Maki \$15
salmon & cream cheese roll, topped with mixed crab & salmon salad with mango (spicy)

Sake Anakya Maki \$15
salmon & avocado roll topped with eel

Sweet Banana Maki \$20
salmon & shrimp tempura , banana, scallions & cream cheese (rise-less)

Miara Maki \$19
crispy breaded shrimp & cream cheese topped with mixed salmon, crab & mango (rice-less)

Sashimi Maki \$19
salmon, tuna, grouper, scallions, cucumber & wakame

Skinny Jeans Maki \$19
tuna tartar, avocado, cucumber & wakame (rice-less)

Crazy Crispy Tiger Maki \$22
tempura fried roll with salmon belly, masago, avocado and cream cheese

CHEFS SPECIAL

Yakisoba \$19
Japanese stir-fry noodles with garlic butter and Chef Mylene's secret sauce. served with cabbage carrot, green bell pepper and onion
Add: Shrimp 5 | Steak 5 | Shrimp & Steak 7

Yakimeshi \$15
Japanese fried rice mixed with garlic butter and soy sauce. served with egg, carrot and onion
Add: Shrimp 5 | Steak 5 | Shrimp & Steak 7

SUSHI PLATTER

SUSHI / SASHIMI 5 pieces of assorted nigiri, 6 pieces of assorted sashimi and 4 pieces of caterpillar roll \$40

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WINE SELECTION

Champagne - Sparkling

Da Luca Prosecco Doc, Sicily, Italy \$26
lemon peel - jasmine - tropical fruits | med-dry

Col De' Salici Prosecco Extra Dry, \$35
Veneto, Italy
zesty green fruits - apple - acai | dry

White Wines

Pasqua Garganega, Pinot Grigio \$26
Venezie, Italy
pear - apricot | dry

Wente Vineyards, Chardonnay \$35
"Morning Fog" Livermore Valley,
California, USA
pear - citrus - golden apple | dry

Matua, Sauvignon Blanc, \$28
Marlborough, N.Z.
ruby grapefruit - lime zest - pineapple | dry

Relax, Riesling, Mosel-Saar-Ruwer, \$26
Germany
apricot - mandarin - orange blossom | sweet

La Scolca Gavi di Gavi, Italy \$30
peach - candied orange | dry

Rose

M De Minuty, Rose, Provence, \$28
France
peach - candied orange | dry





Red Wines

Trapiche, Pinot Noir, Mendoza, Argentina \$26

plums - cherries | medium-bodied

Ironstone, Petite Sirah, Lodi, California, USA \$28

blueberry - vanilla - dark chocolate | full-bodied

Sebastiani, Sonoma, Cabernet Sauvignon, California, USA \$38

black currant - dark chocolate - berries | medium-bodied

Catena, Malbec, Mendoza, Argentina \$38

dark fruits - vanilla - touch of spice | full-bodied

Kendal-Jackson Vintner's Reserve, Merlot, California, USA \$45

blackberry - licorice | full-bodied

Gnarly Head, Old Vine Zinfandel, California, USA \$35

dark berry - vanilla - toasted oak | full-bodied

Is your favorite wine not listed?
Ask our staff for the full wine menu

