

◊ **COCKTAILS @ MEI MEI** ◊ **17.50**

Mojito

White rum, lime juice, fresh mint and syrup

Margarita

Tequila, Contreau, lime juice and salt on the rim

Martini

Vodka, Dry Vermouth and an olive

Peach on the Beach

Rum, pineapple & orange juice with syrup

Bon Bini

Blue Curaçao liqueur, dark rum & pineapple juice

Tequila Sunrise

Tequila, orange juice & syrup

Amaretto Sour

Amaretto with lemon juice

Cuban Mojito

Cuban rum, Lemon juice, brown sugar & fresh mint

Espresso Martini

Vodka, Kahlúa & espresso coffee

Frozen Mojito

Island Oasis Mojito blended with white rum and fresh mint

Frozen toasted almond

Island Oasis Ice-cream, kahlúa and amaretto

Strawberry shortcake

Island Oasis Ice cream, strawberries and amaretto

Kahlúa Cabana

Island Oasis Ice-cream, banana and kahlúa

Lava Flow

Island Oasis Piña Colada, rum & strawberries

Tropical Breeze

Island Oasis strawberry and banana with melon liqueur

Frozen Margarita

Island Oasis Margarita blended with tequila

Piña Colada

Island Oasis Piña Colada with rum

Bartender special

◊ **MOCKTAILS** ◊

12.50

Frozen Cappuccino

Virgin Mojito

Frozen Awa Lamunchi

All prices are in Antillean Guilders and incl. 9% sales tax.

◊ **MINIGOLF COURSE & PLAYGROUND** ◊

A challenging 18-hole minigolf course meanders through a beautiful garden located behind the plantation house, and provides good fun for all ages. But that's not all! For the kids there's also a great playground to enjoy. Or play a fun game of petanque while enjoying a refreshing drink or a bite to eat and a great view.



◊ **PLANNING A PARTY OR AN EVENT?** ◊

Landhuis Brakkeput Mei Mei offers many possibilities for all your parties and events such as weddings, receptions, birthday celebrations, happy hours, corporate events, concerts, shows and lots more! Ask the manager for more information or call 463-6363.

◊ **HISTORY** ◊

The Plantation Brakkeput Mei Mei dates back to the beginning of the 18th century. The name "Brakke Put" means: a well with brackish water. The plantation was used for raising cattle and growing corn and beans as a food supply for the slaves and the cattle. The fruit crops (such as mangos, guavas, medlars, bananas and coconuts) from the orchard, the so called "hòfi", were sold to the town's people and the crew of ships docked in the harbor.

◊ **FROM OUR GARDEN ONTO YOUR PLATE** ◊

It's a fact that products fresh from the garden taste best! That's why Restaurant Brakkeput Mei Mei, just like in the old days, grows vegetables, fruits and herbs in a "hòfi" behind the plantation house. A modest range of products such as yucca, pumpkin, lime, papaya, cucumbers, basil and mint come right from the garden onto your plate, as well as that delicious sweet plantain served with your entree. Enjoy!



• TAPAS •

Bread with garlic butter	7.00
Garlic shrimp	24.50
Bruschetta trio (Proscuitto, smoked salmon & tomato salsa)	14.50
Arepitas with cheese (5 pc)	12.50
Small 'pastechi' with minced meat (4 pc)	12.50
Homemade cheese balls (5 pc)	12.50
BBQ Chicken Wings	14.50
Grilled sampler (tenderloin, spare-ribs, porkchop, chicken thighs and chorizo) served with yucca & fries (2 pers.)	72.00

• APPETIZERS •

Seviche of red snapper	17.50
Garlic mushrooms on toast	15.75
Shrimp cocktail	22.50
Prosciutto with melon	17.50

• SOUP •

Seafood	16.50
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• MAIN DISHES •

Dradu fillet	39.50
Salmon fillet	47.50
Grilled shrimps	45.00
Red snapper fillet	47.50
Beef tenderloin steak	57.50
Rib-eye steak	57.50
Grilled sirloin steak	67.50
T-Bone steak	72.50
Brochette of beef tenderloin	52.50
Brochette of chicken	39.50
Grilled chicken breast	39.50
Grilled lamb chops	72.50
Grilled spare ribs	55.00
Mixed grill	62.50

All main dishes include a trip to the salad bar and your choice of one of these sides:

French fries, Rice, Baked potato or Fried yucca
*Steamed fresh vegetables (*add Nafl. 5.-)

Make your choice of sauce:

Fish Garlic or Krioyo

Meat Mushroom, Chimichurri or Pepper

• PASTAS •

Creamy fettuccine with seafood and extra shrimps	42.50
Creamy pasta with chicken	35.00
Mushroom pasta Alfredo (vegetarian)	32.50

• DESSERTS •

Quesillo (Latin flan)	12.50
Brownie with Ice-cream	12.50
Oreo chocolate mousse	12.50
Bien me sabe	12.50
Tres leches	12.50
Tiramisu	12.50
Assorted ice-cream	14.25
Cheese cake	17.50

• COFFEE & TEA •

Tea (choose your favorite flavor)	4.50
Mint tea	5.50
Regular coffee	4.50
Espresso	4.50
Cappuccino	5.50
Café latté	5.50
Irish coffee	15.00
Café Mei Mei	15.00

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• WEEK SPECIALS @ MEI MEI •

MONDAY - Salsa night

Enjoy a free salsa lesson after your dinner.

WEDNESDAY - Paella night

A Spanish favorite with seafood, chicken & chorizo.

THURSDAY - Lobster night

Grilled or thermidor.

FRIDAY - Pan fried red snapper special

SATURDAY - Picanha special

A delicious Brazilian meat specialty.

SUNDAY - Big S Steak special

1kg. steak from the grill.

♦ ART DECORATION BY MARLIES BORRIAS (MB) ♦