

Lunch

Menu

PLACENCIA POWER HOUSE

SHRIMP BASKET WITH FRIES	\$13.00
POWER COMBO SHRIMP & FISH WITH FRIES	\$22.00
FISH FINGERS BASKET WITH FRIES	\$15.00
CHICKEN BASKET WITH FRIES & COLESLAW	\$11.00
CHIPS AND SALSA	\$ 5.00
STICKY FINGERS	\$10.00
BEEF NACHOS	\$13.00
CHICKEN NACHOS	\$11.00
CEVICHE	
SHRIMP	\$16.00
CONCH (SEASONAL)	\$12.00
FISH	\$14.00
MIXED	\$20.00
SALADS	
CAESAR SALAD (ROMAIN LETTUCE, PARMESAN CHEESE, BREAD CROUTON MIXED AND SERVED WITH CAESAR DRESSINGS)	\$10.00
CHICKEN	\$ 4.00
SHRIMP	\$ 10.00
FISH	\$ 8.00
GARDEN SALAD (DICED LETTUCE, TOMATOES, ONIONS, CUCUMBER, SWEET PEPPER, CARROTS, SERVED WITH RANCH DRESSING OR BALSAMIC DRESSING)	\$12.00
CHICKEN	\$ 4.00
SHRIMP	\$ 10.00
FISH	\$ 8.00

ALL PRICES ARE IN USD AND SUBJECT TO 12.5% G.S.T

ADVISE YOUR SERVER ON ANY ALLERGIES OR DIETRY RESTRICTIONS

HOT OFF THE KITCHEN

PLACENCIA BURGER

HOMEMADE BUN SERVED WITH A BEEF PATTIE GRILLED TO YOUR PREFERENCE, TOPPED WITH CHEESE, LETTUCE, TOMATO, MUSHROOM, AND ONIONS WITH A SIDE OF FRENCH FRIES. \$15.00

BELIZEAN CLUB SANDWICH

GRILLED CHICKEN BREAST TOPPED WITH BACON, LETTUCE, TOMATOES, MELTED CHEESE, SERVED ON A DOUBLE SLICED HOMEMADE TOAST BREAD WITH COLESLAW AND FRIES. \$13.00

CHICKEN FAJITAS

WELL MARINATED CHICKEN STRIPS SAUTÉED ON A HOT SKILLET WITH ONION, SWEET PEPPERS CILANTRO GARLIC, SOY SAUCE WITH WHITE WINE SERVED WITH FRESH FLOURS TORTILLA, REFRIED BEANS, SOUR CREAM, PICO DE GALLO, AND GUACAMOLE ON THE SIDE. \$12.00

BEEF FAJITAS

SAUTÉED BEEF STRIPS WITH ONION, SWEET PEPPERS, CILANTRO, RED WINE GARLIC, SOY SAUCE, BLACK PEPPER AND SALT TO TASTE. SERVED WITH FRESH FLOURS TORTILLA, REFRIED BEANS, SOUR CREAM, PICO DE GALLO, AND GUACAMOLE ON THE SIDE. \$15.00

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QUESADILLAS

SAUTÉED CHICKEN BREAST/ SHRIMP OR VEGGIES, ONIONS, SWEET PEPPER, TOMATOES CILANTRO AND JALAPENO SERVED IN A FRESH HOMEMADE TORTILLA, MELTED CHEDDAR CHEESE, FOLD AND TOASTED, SOUR CREAM AND SALSA ON THE SIDE.

CHICKEN

\$11.00

SHRIMP

\$15.00

VEGGIES

\$ 9.00

GREEK LEMON-MARINATED CHICKEN WITH ASIAN FUSION MEDLEY

TENDER ROASTED CHICKEN MARINATED IN ZESTY GREEK LEMON FLAVORS, SERVED ALONGSIDE A VIBRANT MEDLEY OF CRISP STIR-FRIED VEGETABLES AND JASMINE RICE, KISSED WITH SAVORY SOY AND SESAME NOTES.

\$28.00

GLAZED FISH WITH TROPICAL SALSA

GRILLED FISH FILLET GLAZED WITH A RICH TAHINI AND SOY SAUCE MARINADE, SERVED WITH A REFRESHING TROPICAL SALSA.

\$35.00

FRESH CATCH KINILAW

TENDER CUBES OF LOCALLY SOURCED FISH MARINATED IN LIME, ORANGE, COCONUT MILK, VINEGAR, WITH HINTS OF GARLIC, GINGER, AND A TOUCH OF HEAT FROM RED CHILIES.

\$16.00

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