

[illegible]

Pacific Fins
Guatemala
Resort & Marina



Appetizers

Ceviche

Choose between Mahi Mahi, Baby Shrimp, Calamari or a combination of them.

Calamari

Sauteed, with Garlic, Breaded, with wine...any way you like them!

Mahi Mahi Carpaccio

A delicacy! Thinly cut slices of Mahi Mahi prepared with lime and olive oil. Topped with onions and capers.

Caesar Salad

Romaine Lettuce, croutons, parmesan cheese and our homemade Caesar Dressing. Add Chicken or Shrimp to make it a main course.

Garden Fresh House Salad

Lettuce, caramelized nuts, tangerine slices served with our special sweet & sour vinaigrette dressing. A complete delight!

Capresse Salad

Sliced tomatoes topped with fresh mozzarella cheese, olive oil and balsamic vinegar.

Sea Food Soup

Our own combination of fish, shrimp and the flavours of the sea.

Black Bean Soup

A Guatemalan favourite!

Soup of the Day

Variety of alternatives including mushroom, tomato and asparagus. Homemade Chicken broth is also a great alternative.



Seafood

Mahi Mahi - Fillet

Red Snapper - Whole

Yellowfin Tuna (upon availability)

Guatemala's Pacific Ocean Shrimp

Prepared to your liking:

Grilled

Breaded

Steamed

Or combined with our Chef's Specialty Sauces:

Jazz

Sambuca, white wine, mushrooms and cream

Tamarind

Sweet & Sour tamarind based sauce

Chiltepe

"Tourist hot" Guatemalan peppers with cream & herbs

Meuniere

Butter and lime with parsley, the world famous recipe

Marinara

Tomato based sauce with olives, capers, sweet peppers

Garlic

Finely chopped garlic fried in Olive Oil and Butter

Steaks

Sirloin

Tenderloin

Outside Skirt - Chef's Recommendation

Grilled to perfection.

Combined with our Chef's Specialty Sauces:

Chirmol

Guatemala's version of salsa. Lighter and nicer for a steak

Chimicurri

Garlic, parsley, olive oil combined together

Mushroom

Sautéed with herbs, butter and wine

Bernaise

The original reduction of butter and tarragon

Dijon

Creamy mustard sauce with aromatic herbs





Chicken

au Vin

White Wine, herbs & spices, garlic and butter.

Grilled

Lightly seasoned with herbs and spices.

Pasta

Tetraccini

Creamy white wine sauce with aromatic herbs.
Topped with Grilled Shrimp. A must have on every trip! Trust us...

Pesto

Light sauce combining butter, basil, garlic, parsley and olive oil.

Napolitano

A combination of Fish, Shrimp and Calamari on a tomato-based Marinara sauce

Bolognese

Meat Sauce, the traditional Italian style pasta



Side Dishes

Buttered or Steamed Vegetables
Baked Potato
Steamed Rice
French Fries
Pasta to your Liking
Garlic bread or butter

Sandwiches

Steak Sandwich

Grilled Tenderloin cut into slices and dressed with our steak sauce.

Mahi Mahi Sandwich

Mahi fillet grilled and seasoned to perfection.

Combined with our Chef's homemade Tartar sauce, lettuce and tomato.

Gourmet Hamburger

1/3 Pound of ground sirloin with cheese, mushrooms, bacon, sauteed onions and our house burger sauce. Served on a French Bread made especially for us.

Chicken Monte Carlo

Breast fillet grilled and seasoned with aromatic herbs. Comes with melted Gouda Cheese, tomato, lettuce and our secret sauce....

Desserts

Coconut Flan
Caramel Flan
Lemon Pie
Apple Pie
Ice Cream, variety of flavours
Specialty of the Day





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