



**Obsidian**  
RESTAURANT

**BREAKFAST**

**Healthy Breakfast**

Yogurt, granola and seasonal fruits. \$8

**Fruit Platter**

Variety of seasonal fruits.

Small \$10 / Large \$12

**Oatmeal**

Bowl of oats served with bananas. \$8

**Pancakes**

Plain, banana, chocolate chip, oatmeal or cheese. \$12

**Waffles**

Plain or chocolate chip. \$12

**French Toast**

Cinnamon, chocolate or coconut. \$12

(Pancakes, waffles and French toast come with any one choice of meat.)

**Belizean Breakfast**

Eggs your way, served with fry jacks, refried beans, cheese, plantain and stew chicken (optional). \$15

**American Breakfast**

Eggs your way with cheddar cheese, ham and toast. \$12

**Cheese Omelet**

Omelet filled with cheese. \$10

**Chaya Breakfast Sandwich** (Vegetarian)

Sandwich made with Chaya, eggs, refried beans, cheese and crema. \$13

**Western Style Eggs**

Eggs scrambled with onions, bell peppers, refried beans and plantains served with tortillas (corn or flour). \$12

**Huevos Rancheros**

Eggs on corn tortilla served with spicy pico de gallo and refried beans. \$13

**Poor Man Breakfast** (Vegetarian)

Fried tortilla squares scrambled with eggs, habanero, cilantro topped with crema and queso fresco. \$13

**Chaya Burrito** (Vegan)

Burrito filled with stir fry Chaya, lettuce and refried beans. Served with crema on the side. \$13

**Stir Fry Calabasita** (Vegan)

Calabasita (young pumpkin) stir fried with onions, bell peppers and tomatoes. Served with refried beans and corn tortilla. \$13

**Fresh Juices** \$4

**Coffee** \$3.50

**Tea** \$3

**Milk** \$2

**Water** \$2

**Sides** \$4

Bacon, Banana Muffins, Eggs, Flour Tortillas, Fry Jack, Ham, Hash Browns, Johnny Cake, Plantains, Refried Beans, Sausages, Toast.

All Prices are in Belize Dollars and include 12.5% General Sales Tax.  
Gratuity not included. 10% SVC for a group of 5 or more.

*Breakfast*

## STARTERS

### Ham and Cheese/ Salpicon Tostones Stack

Deep fried green plantains topped with ham & mozzarella cheese or Salpicon \$15

### Tacos Sampler

Option of hard shell, flour or soft corn tortillas with choice of beef, chicken or shrimp, topped with pico de gallo.

Chicken \$10

Shrimp \$12

Beef \$15

### Sriracha Chicken Kebab

Marinated chicken tenders on a skewer, grilled to perfection, served with yogurt cilantro sauce. \$15

### Shrimp Ceviche

Shrimp tossed in lime, cilantro, tomatoes, onions served with our homemade corn tortilla chips.

Shrimp \$20

Conch (seasonal) \$25

Mix \$30

### Eggplant Parmesan

Eggplant rounds breaded and deep fried, layered with parmesan cheese and served with our homemade marinara sauce. \$20

### Chaya Fritters

Sautéed chaya mixed with masa bell peppers, onions, tomatoes and local spices covered in a tomato sauce and topped with our local white cheese. \$10

Conch (seasonal) \$12

Lobster (seasonal) \$15

### Vegetable Spring Roll

Rice noodle stuffed with fresh local market vegetables rolled and served with sweet chili sauce. \$15

### Stir Fried Chaya

Chaya tossed in extra virgin olive oil, bell peppers, onions, tomatoes and garlic all from our local market served with our homemade corn tortilla chips. \$12

All Prices are in Belize Dollars and include 12.5% General Sales Tax. Gratuity not included. 10% SVC for a group of 5 or more.

# Starters

## MAIN COURSE

### Chicken, Fish, or Shrimp Fingers

Deep fried breaded chicken, fish or shrimp served with french fries and a garden salad.

Chicken \$18 / Shrimp \$20 / Fish \$25

### Chicken or Beef Fajitas

Thin slices of meat, seasoned and cooked with onions, bell peppers served with flour tortillas topped with pico de gallo, refried beans and our local crema.

Chicken \$18 / Beef \$25

### Popcorn Shrimp

Beer battered coconut shrimp, deep fried to perfection, served on a bed of green papaya slaw with our homemade mango sauce.

Shrimp \$25 / Lobster \$35 (seasonal)

## SOUPS + SALADS

### Homemade Soup of the Day

Ask your server about today's soup \$15

### Mexican Salad \$20

Mixed greens, tomatoes, roasted corn, black beans, avocados, onions, pepitos, radish, cilantro, corn strips served with queso fresco.

Chicken \$22 / Shrimp \$27 / Fish \$30

### Tossed Salad \$18

Lettuce, onions, cucumbers, carrots, green peppers, tomatoes, and beets.

Chicken \$22 / Shrimp \$27 / Fish \$30

### Caesar Salad \$18

Romaine lettuce, homemade croutons served with a homemade Caesar dressing.

Chicken \$22 / Shrimp \$27 / Fish \$30

## BURGERS + SANDWICHES

All served with your choice of potato or plantain fries.

### Falling Leaves Burger

Homemade burger patties with your choice of topping. Add cheddar, mozzarella, bacon, jalapeños or grilled onions and mushrooms. \$18

### Chicken Sandwich

Fillet chicken deep fried or grilled to perfection topped with mozzarella cheese, lettuce and tomato served on a homemade creole bread. \$16

### BLT

Bacon, lettuce and tomato served on our fresh homemade creole bread. \$15

### Veggie Burger

Grilled portobello mushroom patty served on a wheat creole bread with onions, smoked gouda and spicy mayo dressing. \$22

### Habanero Pulled Pork Sandwich

Pork roast seasoned with (anatto) and local spices topped with fresh habanero slices, tomato, lettuce and queso fresco. \$20

All Prices are in Belize Dollars and include 12.5% General Sales Tax.  
Gratuity not included. 10% SVC for a group of 5 or more.

# Lunch

## ENTRÉES

### From the Grill Your Way

Choose from one of our signature steaks with a choice of onion, mushroom sauce or chimichurri served with choice of potatoes or rice and veggies of the day.

Aged Ribeye	\$60	New York Strip	\$60
Ribeye Medallion	\$45	Big Bone	\$35
Fillet Mignon	\$55	Pork Chops	\$25

### Creole Coconut

Conch, shrimp or lobster in a coconut crème sauce local veggies tomato, onion bell peppers served with white rice and veggies of the day.

Shrimp \$27 / Conch \$40 (seasonal)  
Lobster \$45 (seasonal)

### Maya Fish

Baked fish fillet wrapped in plantain leaves with local Maya spices served with mashed coco and veggies of the day. \$30

### Coconut Chicken or Fish

Chicken or fish fillet coated in coconut flakes deep fried to perfection served with roasted potatoes and veggies of the day, topped with cilantro coconut sauce and plantain strips.

Chicken \$25 / Fish \$30

### Cilantro Shrimp or Lobster Tail

Lobster tail or shrimp pan seared with cilantro, lime and butter served with potato and veggies of the day.

Shrimp \$30 / Lobster \$45 (seasonal)

### Stuffed Chicken Breast

Pan seared chicken fillet stuffed with chaya, cheese and local veggies topped with a creamy mushroom sauce, served with potatoes and veggies of the day. \$25

### Seafood Platter

Breaded and deep-fried fish, shrimp, conch and lobster served with plantain chips mango sauce and yogurt habanero sauce. \$40

## PASTA

### Tomato Marinara Penne

Sautéed in marinara sauce along with garlic bread.

Chicken \$22 / Shrimp \$27

### White Wine Garlic Linguine

Tossed in garlic, butter, basil, and white wine sauce served with garlic bread.

Chicken \$25 / Fish \$30  
Shrimp \$27 / Lobster \$45 (seasonal)

### Spinach Lime Linguine

Sautéed with local spinach, garlic, butter and lime served with garlic bread.

Chicken \$25 / Fish \$30  
Shrimp \$27 / Lobster \$45 (seasonal)

### Chipotle Cream Linguine

Sautéed with chipotle, garlic, butter, crema and local veggies served with garlic bread

Chicken \$25 / Fish \$30  
Shrimp \$27 / Lobster \$45 (seasonal)

(Please ask our server about vegetarian options for pasta dishes.)

All Prices are in Belize Dollars and include 12.5% General Sales Tax.  
Gratuuity not included. 10% SVC for a group of 5 or more.

# Dinner

## DESSERTS

### Tres Leche

Homemade white cake covered in milk and rum sauce.

\$10

### Maya Chocolate Fudge Cake

Chocolate cake made in house with local Belizean cacao.

\$12

### Sopapillas (sweet fry jack)

Sweet fried dough served with ice cream or honey.

\$8

### Lemon Pie

Homemade pie crust with a tangy, creamy custard filling.

\$8

### Fried Cheesecake Egg Rolls

Egg roll stuffed with cream cheese and homemade strawberry sauce.

\$8

### Bread Pudding

Warm bread pudding drizzled with Belizean rum cream sauce.

\$9

### Dessert of the Day

Frozen cheesecake made with seasonal fruit from the local market  
(check for availability of flavors).

\$12

All Prices are in Belize Dollars and include 12.5% General Sales Tax.  
Gratuity not included. 10% SVC for a group of 5 or more.

# *Desserts*