

LUNCH

MENU

Matthew's
BEACHSIDE RESTAURANT · ARUBA

SOUPS

All soups are served with French bread

Creamy Tomato Soup Grandma's recipe	9.75
Caribbean Seafood Soup A must try	13.50

SALADS

Caesar Salad Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese Add: Grilled chicken breast 7.00, seared shrimp 9.00 or beef 14.00	10.75
Caprese Salad Sliced tomato, fresh mozzarella, arugula, pesto, fresh basil, olive oil and aged balsamic glaze	14.50
Tuna Tataki Salad Sesame crusted sushi grade tuna, flash seared, served on a green salad with edamame, green asparagus, dressed with wasabi mayogrette and soy syrup	18.75
Matthew's Salad With grilled chicken breast, Golden delicious green apple, walnuts, mixed organic local lettuce and a light curry dressing	16.75

NOURISHING BOWLS

Base: With rice or fresh local greens. Gluten free

Ahi Tuna Poke Raw tuna, wakame, avocado, pickled cucumber and mango	17.00
Pan Seared Salmon Edamame, avocado, pickled onion and grilled pineapple	19.00
Beef Teriyaki Wakame, avocado, pickled onion and roasted sweet potato	17.00
Roasted Tofu Vegan - wakame, avocado, edamame, roasted sweet potato and pumpkin seeds	14.00
Extra Toppings 2.00 Select 1 Dressing: Ginder honey soy, garlic cilantro cream, Thai peanut (vegan) or spicy mayonnaise	

WRAPS

Served with natural potato chips

Smoked Salmon Wrap Fresh Romaine lettuce with smoked salmon, Parmesan cheese and Caesar dressing rolled in a soft flour tortilla	13.75
Chicken Caesar Wrap Fresh Romaine lettuce with grilled chicken, Parmesan cheese and Caesar dressing rolled in a soft flour tortilla	11.50

QUESADILLAS

Served with tortilla chips

Mexican Chicken Quesadilla	13.75
Flour tortilla stuffed with chicken, onion, bell pepper, cheddar cheese, served with sour cream, guacamole and Pico de Gallo	
The Mexican Virgin	9.50
Flour tortilla stuffed with onion, bell pepper, cheddar cheese, served with sour cream, guacamole and Pico de Gallo Vegan optional 2.00 extra	
Fish Taco - 2	10.50
Fried grouper, local greens, spicy papaya mayonnaise, tortilla chips and Pico de Gallo	
Popcorn Chicken Taco - 2	12.50
Soft tortilla tacos, fresh greens topped with pineapple relish, pickled onions and tangy paprika cream	

SPECIALTY SANDWICHES

Gluten free bread available - add 2.00

Matthew's Sandwich	12.75
Sautéed chunks of chicken with bacon and pineapple, served on French bread with paprika-mayonnaise	
Ship's Mate	14.95
Lightly breaded fillet of grouper carefully fried and served on an Italian garlic loaf bread with tartar sauce	
Spicy Chicken Cheeser Sandwich	11.75
Chunks of chicken, onion and sambal in a creamy cheddar cheese sauce, served on a French bread	
Hamburger (USDA) 8oz	12.95
Beef burger with lettuce, sliced tomato, onion and sliced pickles, served with French fries Add: cheese 1.60, bacon 3.70, pineapple 1.60, mushroom 2.25, fried onion 1.60, jalapeño pepper 1.60, fried egg 1.60	
Jumbo Hotdog	10.50
Served with pickle relish, thin diced onions, sauerkraut on a bun, served with French fries	
Steak & Cheese	15.75
Chunks of black Angus beef, sautéed with onion and mushroom, melted mozzarella cheese, served in garlic French bread	
BBQ Spareribs Sliders 2pcs	11.75
Topped with grilled pineapple, pickled onion and coleslaw	
Cubano	12.50
Pressed garlic loaf bread with sliced honey roast pork, Swiss cheese, onion, pickles and mustard mayonnaise	

MAIN COURSE

Ribeye	42.25
Gluten Free. 12 oz. grilled grass-fed beef, served with French fries and garlic aioli	
Gnocchi Capresa	25.00
Italian potato dumplings in pomodoro sauce, topped with fresh mozzarella and pesto	
BBQ Chicken	24.50
Gluten Free. Boneless chicken, served with fried yuca topped with cheese sauce and coleslaw	
Pan Seared Salmon	32.00
Gluten Free. With garlic roasted potatoes sautéed spinach and cajun paprika mayonnaise	
Pizza Margherita	14.95
Served with fresh tomato and mozzarella cheese Choose your toppings: ham, pepperoni, green pepper, mushroom, onions, black olives, pineapple, chicken, 1.90 per topping	

SIDE ORDERS

Coleslaw	3.75
White Rice	5.50
French Fries	6.00
Sweet potato fries	6.00