



TRADITIONAL LOCAL FAVORITES	U.S.\$	AFL.
Seafood Palm Beach Shrimps, Scallops, Mussels and Squid in a Creamy French Pernod sauce.	28.00	49.00
Garlic Shrimp Pan fried Local Shrimps flambéed with Garlic and Brandy.	27.00	47.25
Coconut Shrimp Coconut Breaded Shrimps, served in a Curry Mango Chutney Sauce.	27.00	47.25
Caribbean Lobster Old Cunucu Style Caribbean Lobster Tail.	Market Price	
Bacalao "Cod Fish" Grand Ma's Secret Recipe.	19.00	33.25
Calco Stoba "Stewed Conch"	30.00	52.50
Whole Red Snapper Broiled or Pan Fried served with Garlic or Creole sauce.	Market Price	
Fresh Catch of the Day Ask your server, our Chef always makes it your favorite way.	Market Price	
Keshi Yena Chicken with Olives, Cashew Nuts and Raisins baked with tasty Gouda Cheese.	23.50	41.00
Cabrito Stoba "Stewed Goat Meat" A Local Favorite!	22.00	38.50
Carni Stoba "Stewed Beef" Our Stewed Beef done Aruban Style.	19.00	33.25
Higra Hasa "Beef Liver" Small cuts of Beef Liver pan fried with Onions, Sweet Pepper and topped with our Old Cunucu House secret.	19.00	33.25
Rab'i Baca Stoba "Oxtail Stew" Oxtail Stew done Aruban Style.	22.00	38.50

ALL OUR DISHES ARE SERVED WITH
FRESH VEGETABLES, FRIED PLANTAIN AND FRIED FUNCHI.
RICE OR HOMEMADE POTATOES