

Welcome to Yemanja Woodfired grill.

You find yourself inside one of the two authentic colonial buildings downtown Oranjestad over a century old. Or maybe you are seated outside on our cozy terrace.

We all at Yemanja try to re-create the classic fine dining experience in a light, relaxing and welcoming way, embracing a passion for tradition and excellence.

We use **Black Angus** beef and local caught **Seafood** all prepared over a wood fire using Mesquite.

Yemanja Restaurant creates dishes that are far more succulent, tender and imbued with flavor that only wood fire grilling produces.

Further more we would like to add that our dishes are prepared using only the best and most fresh ingredients. Unlike most restaurants, here in Yemanja nothing is prepared in advance.

We therefore ask for your patience as certain dishes require more time to prepare than others.

We wish you a great evening with us!

Yemanja Crew

Joyce & Maïke

Tipping is at your own discretion.

For parties of 6 or more we add a 15% service charge to your bill.

Starters Seafood

Salad with grilled Scallops **\$14.00**

Mixed salad, Crunchy roasted Parma chips, Chili oil,
Garnish, Grilled Scallops, Garlic & Saffron Rouille

Tuna Tartar **\$14.50**

Mixed salad, Wakame, Sushi grade
Yellow fin Tuna tartar, Wasabi crème, Sesame crisps

Puff Pastry Shrimp **\$ 12.50**

Puff Pastry filled with shrimp ragout and
gratinated with cheese, Mixed salad

Sashimi of Scallops **\$ 14.50**

Served with Wasabi, Soy sauce & Japanese ginger

Grilled Shrimp Salad **\$15.50**

Served with Papaya & Avocado salad,
Pica di papaya mayonnaise

Starters Meat

Beef Carpaccio Bombe \$15.00

Mixed salad, Arugula, Thinly sliced Black Angus tenderloin,
Pesto, Old Amsterdam Cheese, Balsamic vinegar crème

Salad with Prosciutto di Parma \$13.50

Mixed salad, Arugula, Home dried Pomodori tomatoes,
Truffle crème, Parmesan cheese, Roasted Parma ham chips

Salad with Home Smoked Rib eye \$13.00

Mixed salad, Thinly sliced smoked rib eye, Grilled vegetables,
Garlic chips, Blue Cheese sauce, Garnish

Starters Warm

Escargots and Mushrooms \$ 12.50

Served with puff pastry

Calamari Combination \$ 12.50

Fried Calamari rings with Marinara sauce & Aioli and
Lightly spiced Caribbean Calamari stew
with sweet and sour red onion rings

Starters Vegetarian

Salad with wood fired grilled Vegetables \$12.00

Mixed salad, Grilled Zucchini, Eggplant, Bell Pepper
Locally grown Mushrooms, Coriander crème, Garnish

Fillo dough with Goat Cheese \$13.50

Mixed salad, Fillo dough pouch filled with Goat cheese
Prunes and Honey, Walnuts, Garnish

Greek salad \$12.50

Mixed salad, Marinated Feta cheese and Greek olives
Tzaziki, Sun dried tomatoes

Blue Cheese Salad \$11.50

Mixed salad, Danish blue cheese, avocado, boiled egg,
garnish

Bacon optional

Soups

Tomato Soup **\$6.50**

Made with ripe Pomodori tomatoes, Basil crème

Onion Soup **\$8.75**

Oven baked with bread and Gouda cheese

Potato Soup **\$6.50**

Creamy, Truffle and chives

Fish chowder **\$7.75**

Creamy, Grouper, Tuna & Mahi Mahi, vegetables

Vegetarian Entrees

Vegetable Tempura **\$19.50**

Sweet Chili & Soya sauce

Grilled Stuffed Zucchini **\$22.50**

Blue Cheese, Pesto, Mushrooms, Bell pepper, Red onions,
Tomato, Pine nuts

Mesquite fire grilled Entrees - Seafood

Grouper Italiano \$ 25.50

Gratinated with Parmesan & Old Amsterdam cheese, Gouda, Pesto, Tomatoes, Arugula and a White wine sauce

Grilled Atlantic Salmon \$26.50

Medium grilled, Topped with sesame seeds, fried scallions, Teriyaki sauce

Jumbo Shrimp \$34.00

Skin on, Spicy Lemon & Garlic butter

Grilled Mahi Mahi fillet \$24.50

Criollo sauce

Grouper fillet \$26.50

Filled with Boursin from the oven, White wine sauce

Grilled Scallops \$27.00

Saffron Sauce

Grilled Tuna Steak \$26.00

Grilled medium rare,

Lightly spiced Mango & Peach chutney, Mojo sauce

Herb crusted Chilean Sea bass \$32.00

Wrapped in Prosciutto di Parma served with a Tomato Antiboise

Brazilian Moqueca Trio \$26.50

Grilled, Mahi Mahi, Grouper, Shrimp, Spicy Bell pepper & Coconut sauce

Mesquite fire grilled Entrees - Meat

Rack of lamb (12 Oz) \$35.00

New Zealand Rack of lamb, Sweet onion & thyme port sauce

Rib eye steak (14 Oz) \$32.50

Black Angus served with Chimichurri sauce

Chicken breast (12 Oz) \$24.50

Skin on, Spicy Tomato butter, White wine sauce

Tenderloin (9 Oz) \$34.00

Black Angus grilled to perfection, T ruffle butter, Jus de veau

Strip loin (13 Oz) \$31.00

Black Angus, Red onion Compote, Garlic herb butter

Surf & Turf Brochette \$36.00

Skewer with 3 Shrimp, Skewer Black Angus Tenderloin

Duck Breast (9 Oz) \$26.50

Lightly smoked, Lime ginger Antiboise

Salad Yemanja \$26.50

Big mixed green salad, Wood fire grilled vegetables

3 different sauces, Garlic herb toast

Add your choice of meat or fish:

Chicken breast – Salmon – Shrimp – Tuna – Grouper

Tenderloin + \$ 5.00

**All entrees (except Yemanja salad) are served with
Basmati Rice, Brazilian Style Black Beans, Wood
fire Garlic Mashed Potatoes, Stir fried Veggies**

For additional side orders we charge \$3.00

For extra order of bread, Tapenade & Herb butter \$3.50
(2-4 pers.)

French Fries \$ 3.50

Extra plate when sharing main course \$6.00

For the Kids (until age12)

Kids Grouper \$ 10.00

Kids Shrimp \$ 15.00

Kids Tenderloin \$ 14.50

Kids Chicken \$ 12.50

For the Kids are served with Mixed Green Salad
French Fries, Basmati rice or Mashed potatoes
Ketchup or Mayonnaise

Sweet endings

Dark Chocolate Mousse	\$7.50
With marinated Cherries	
Hot meets Cold	\$5.50
Walnut ice cream, Caramelized walnuts & hot espresso	
Chocolate Brownies	\$8.00
Forest fruit sauce, chocolate chip ice cream	
"Hang Up"	\$6.00
T hickened yoghurt, Bourbon vanilla bean Strawberry marmalade	
Coconut Mousse	\$6.50
With Mango ice cream, Mango sauce	
Banana T arte T atin	\$7.00
Banana ice cream & Caramel sauce	
Grand Marnier Crème Brulée	\$ 7.50
With an Orange Chutney	
Petit Grand Dessert	\$12.50
Sweet Combination!	
Scoop of ice cream	\$ 3.50
Walnut, Chocolate chip, Mango, Banana, Vanilla, Strawberry	

Coffee & Tea

Coffee	\$ 2.50
Decafé	\$2.50
Cappuccino	\$ 2.75
Café au Lait	\$ 2.75
E spresso	\$2.50
T ea	\$2.25

Special Coffees \$8.25

'Yemanja' Coffee : Mint Liquor & Chocolate

Kiss of Fire Coffee : T ia Maria & Cointreau

Aruban Coffee: Ponche Crema

French Coffee: Grand Marnier

Irish Coffee: Irish Whisky

Italian Coffee: A maretto

Mexican Coffee: T equila and Kahlua

Spanish Coffee: T ia Maria