



Welcome to The Restaurant at Tierra del Sol

Experience tastes like no other and relax for a casual breakfast or lunch on our outdoor terrace while taking in the most spectacular views of the Caribbean Sea. Enjoy dinner on our outdoor terrace offering great poolside and north coast views. Indulge your senses with a menu bursting with fresh flavors that will tantalize your taste buds. Whether out with friends or family, The Restaurant at Tierra del Sol combines great food, attentive service, and the most inviting atmosphere on the island. Tierra del Sol –The best Aruba has to offer, in one place.



Suggested aperitif: Veuve Clicquot Brut NV  \$19 Btl \$110
Look for the Veuve Clicquot  next to our suggested pairings

***Our chefs work with fresh products, therefore it may occur that some ingredients are not available.
All prices are in US Dollars excluding taxes. No service charge.***



Eggs Benedict 14.50 

Toasted English muffin with, poached eggs,
ham or smoked salmon, topped with Hollandaise Sauce

Scrambled Eggs - Choose regular eggs or egg whites

Toast, butter and assorted fruit preserves 9.50

Bacon, toast, butter and assorted fruit preserves 11.50

Toast, herbs, smoked salmon 13.50

Toast, herbs, garlic shrimp 13.50

French Toast 11.50

Served with fresh fruits, cinnamon butter,
powdered sugar and syrup

Add banana 2.00

Add fresh strawberries 4.50

Omelet - Choose regular eggs or egg whites 9.50

Cheese, ham, bacon or smoked salmon, toast, butter
and assorted fruit preserves

Crustacean Omelet 16.50 

Omelet with lobster chunks, garlic shrimp, chives,
herb bruschetta, butter and lobster cognac sauce

Le Petit Déjeuner 16.50

2 scrambled eggs, bacon, home fries, beans,
fresh fruits salad, toast, butter and assorted fruit preserves

Yoghurt

Fresh Fruit 6.50

Roasted bananas, raisins and nuts 8.50

Fresh fruit salad 6.00



Beverages

Coffee 3.00

Espresso 3.00

Cappuccino 4.50

Macchiato 3.50

Cafe Latte 4.50

Assorted teas 3.50

Fresh mint tea 4.00

Freshly squeezed orange juice 7.00

Fresh smoothies 7.00

- ***Strawberry***
- ***Mango***
- ***Banana***
- ***Cappuccino***
- ***Wildberry Acai***
- ***Non-Fat Yoghurt***

Mimosa 8.00



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15% service charge will be added to parties of 6 and larger**

Appetizers

Fruits de Mer	\$29
Poached jumbo shrimp, shucked oyster, rock lobster tail and Alaska king crab, served with saffron aioli and cocktail sauce	
Oysters on the half shell ½ dozen (upon availability)	\$ 24
Served with mignonette	
Oyster & Scallops Rockefeller	\$ 24
Shucked oysters, scallops, spinach, parsley, garlic, Parmesan cheese gratin, Pernod butter sauce	
Lobster Ravioli	\$ 22
Hand-made pasta stuffed with lobster and shrimp meat, served with lobster chunks, Parmesan cheese, pine nuts, baby lettuce, lobster cognac sauce	
Beef Carpaccio	\$18
Thin sliced beef tenderloin, truffle aioli, arugula, pine nuts, shaved Parmesan cheese	

Tuna Tartare	\$ 16
Sashimi quality with orange zest, wonton crisp, wakame salad, saffron aioli, orange soy glaze and wasabi foam	
Puff Pastry	\$ 16
Oven baked pastry filled with mushroom ragout, chopped herbs, topped with blue cheese crumble	
Jumbo Lump Thai Crab Cakes	\$ 19
Pickled green papaya, peanuts, mango gel, citrus soy vinaigrette	
Escargots Escoffier	\$ 16
1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with slightly toasted brioche	
Truffle Morel Bacon Pasta	\$ 18
Fresh homemade angel hair pasta with sautéed onions, crispy bacon and mushroom truffle sauce topped with a la minute poached egg	

Soup / Salads

Salade Tierra del Sol	\$ 17
Boston lettuce, Gorgonzola cheese, crispy pork belly, avocado, grape tomatoes dried cranberries, honey mustard vinaigrette	
Burrata	\$18
Creamy buffalo mozzarella, sliced Prosciutto ham, roasted tomato, arugula, olive oil	
Garden Salad	\$ 14
Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette	
Onion Soup	\$ 12
Balashi (Aruban beer), caramelized onion stock, topped with gratinated swiss cheese, herb croutons	
Lobster Cappuccino	\$ 16
Creamy lobster soup with pan seared scallop, shrimp and lobster nugget	

Steaks / Chops

PETIT FILET MIGNON	8 oz.	\$ 51
SKIRT STEAK	12 oz.	\$ 49
NEW YORK STRIP	16 oz.	\$ 56
COWBOY-BONE IN RIB EYE	22 oz.	\$ 63
2 DOUBLE CUT LAMB CHOPS	16 oz.	\$ 51

Note: all our Beef Cuts are USDA Certified Black Angus

Choose a sauce

Red Wine Sauce, Truffle Mushroom Sauce, Béarnaise Sauce, Chimichurri Sauce

Addons

Oven Roasted Lobster Tail	\$ 20
Jumbo Shrimp	\$ 15
Oscar: crab cake, Asparagus, Béarnaise	\$ 15
Rossini: duck liver	\$ 12
Rockefeller: oyster, spinach, Pernod, Hollandaise	\$ 12

Choose a side

Green Asparagus	\$ 12
Double baked Potato loaded with bacon, sour cream and parmesan cheese	\$ 12
Triple Cheese Macaroni (Bacon)	\$ 12
Creamed Spinach	\$ 12
Roasted garlic Mash	\$ 12
Fresh Truffle Risotto	\$ 18

Seafood

Dover Sole à la Meunière (upon availability) \$ 69

Finest Dover sole sautéed in butter and topped with lemon, served with glazed carrots, asparagus points and herb boiled young potatoes, plated tableside

Chilean Sea Bass Fillet \$ 52

8 Oz. pan seared with saffron parsnip crème, oyster mushrooms, brown citrus butter sauce, and grilled pineapple tomato antiboise

Jumbo Scallops & Jumbo Tiger Shrimp \$ 38

Pan seared with fresh squid ink pasta, edamame beans, shiitake mushrooms and yellow curry carrot sauce

Oriental Tuna \$ 36

Sesame coated, pan seared sashimi quality tuna with baby bokchoy, wakame, wasabi potato and hoi-sin lemon grass sauce

Salmon \$ 36

Pan seared filet, almond potato mousseline, broccolini, smoked butter citrus sauce

Meats and Poultry

Veal Ossobuco

\$ 49

Marinated and slow braised veal shank, served with truffle risotto, chopped boiled egg, roasted vegetables, crispy onion rings and truffle jus

Organic Airline Chicken Breast

\$ 36

Pan seared served with sliced spicy sausage, walnuts and Parmesan cheese sauce

Confit de Canard

\$ 36

Slow cooked duck leg served with crispy skin on sauerkraut mashed potato, maple syrup glazed pork belly and Dijon mustard

Vegetarian

Asparagus Risotto

\$ 29

Creamy risotto with green asparagus, roasted walnuts, asparagus points, leeks, chopped egg, crispy shallots, parmesan cheese shavings and truffle vinaigrette

Desserts

Dark Liquid Chocolate Cake (Allow 15 min)	\$ 11
Rum roasted bananas, chocolate sauce and coconut ice cream	
Duo of Quessillo and Chocolate Brownie	\$ 9
Butterscotch caramel sauce and vanilla ice cream	
New York Cheesecake	\$11
Served with red fruit compote and pastry cream	
Clafoutis (Allow 15 min)	\$ 14
Light soufflé of marinated strawberries, forest fruits baked in the oven, served warm with vanilla ice cream and warm chocolate sauce	
Crispy Apple Pie (Allow 10 min)	\$14
Apples, raisins, cinnamon and lemon zest packed in filo dough, served warm and crispy with cinnamon ice cream	
Mango Coconut Soup	\$ 9
Sherbet ice, red fruits, mint, cookie crumbles	



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Appetizers

Oysters on the half shell ½ dozen (upon availability)  **\$24**
Served with mignonette

Vietnamese Spring Roll **\$14**
Rice paper wrap with oven roasted duck breast, cilantro, mint, cucumber noodles, chopped peanuts, bean sprouts, hoisin lime dip

Beef Carpaccio **\$18**
Thin sliced prime beef tenderloin, truffle aioli, arugula, pine nuts, shaved Parmesan cheese

Buratta **\$19**
Fresh buffalo mozzarella, sliced cured ham, sun dried tomato, balsamic drizzle, crispy lettuce, olive oil

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Mediterranean Portobello Mushroom  **\$16**
Oven roasted mushroom, fennel, couscous, lemon confit, palm hearts, mixed salad, Feta cheese, lemon vinaigrette, toasted almonds, Raz el hanout flavored yogurt

Escargots Escoffier **\$16**
1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with lightly toasted brioche

Soups

- Crab Corn Chowder** (signature dish) **\$13**
Served in an oven toasted bread bowl
- Soup of the day (announced by your server)** **\$ 10**
Served with a fresh baked roll

Sandwiches – Wraps

- Cuban Sandwich** **\$16**
Corn bread with mustard, salami, swiss cheese, pork, honey ham and pickles. Served with French fries
- The Tierra del Sol Burger** **\$14**
(Our burger is cooked all the way through to ensure optimum quality and safety standards)
8 oz Angus beef burger, grilled, topped with bacon, onions, mushrooms, cheese, pickles, lettuce and tomato. Served with French fries
- Crab Cake Melt Sandwich** (French fries add \$3) **\$18**
Corn bread with wasabi butter, tomato, cilantro, Gouda cheese mango mayo, soy dip
- Panini Caprese**  **\$14**
Fresh mozzarella, Pomodoro tomato, arugula and basil pesto,
- Traditional Dutch Seafood Sandwich**  **\$18**
North Sea shrimp, pink Cognac cocktail sauce, romaine hearts, radish, smoked eel on a toasted loaf of French baguette
- Beef Stroganoff Sandwich** **\$19**
Prime beef tips, caramelized onions, swiss cheese, bell pepper, mushrooms Stroganoff sauce. Served with French fries
- Mediterranean Chicken Wrap** (French fries add \$3) **\$14**
Grilled marinated juicy chicken breast, mixed lettuce, couscous, tomato, cucumber, Feta cheese, lemon confit, yogurt dressing

Main Plates

- Skirt Steak** **\$ 32**
Marinated grilled skirt steak served with tomato salad, French fries, red wine sauce
- Pork Sate** **\$ 19**
Pork tenderloin skewer, homemade peanut sauce, pickled cucumber and green papaya, served with French fries
- Salad Niçoise**  **\$ 19**
Fresh tuna pan seared over mixed salad, green beans, boiled potatoes, olives, anchovy, chopped garlic shrimp, boiled egg, French vinaigrette
- Fresh Catch (announced by your server)** **\$ 27**
Locally caught pan seared fish filet, garlic shrimp, mixed vegetables, Saffron rice, Creole sauce

Side Orders \$6

- French Fries Saffron rice
Pasta

Classics

- Garden Salad**  **\$14**
Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette
- Curry Waldorf Salad** (signature dish) **\$16**
Sliced juicy chicken breast mixed with apple, celery and raisins, dressed in a light curry mayonnaise, toasted walnuts and served between crispy wonton sheets
- Seafood Pasta**  **\$21**
Fresh homemade pasta, assorted seafood, garlic shrimp, roasted tomatoes, wilted spinach, parmesan cheese, herbs, lobster sauce

Salads

Quinoa Salad  **\$12**
Mixed lettuce, grilled vegetables, cilantro, roasted almonds with a lemon vinaigrette

Green lentil Salad  **\$12**
Mixed lettuce, chopped herbs, roasted garlic, tomatoes, green scallions with a balsamic vinaigrette

Caesar Salad (Large add \$5) **\$9**
Crispy Romaine lettuce with anchovy lemon vinaigrette, garlic croutons and Parmesan cheese shavings

Choice of Salad add ons

Garlic Shrimp **\$9**

Sautéed Beef **\$9**

Chicken **\$6**

 **Vegetarian options**

Desserts

Duo of Quessillo and Chocolate Brownie **\$9**
Caramel flan and chocolate brownie, butterscotch caramel sauce and vanilla ice cream

New York Cheesecake **\$11**
Served with red fruit compote

Crispy Apple Pie (± 10 minutes) **\$14**
Apples, raisins, cinnamon and lemon zest packed in filo dough, served warm and crispy with cinnamon ice cream

Fresh Fruit Sherbet **\$9**
Fresh tropical fruits with refreshing sherbet ice, red fruits coulis and mint

Desserts

Tiramisu

Coffee orange drizzle, cinnamon cream

Aruban Quessillo

Butterscotch caramel sauce

Tropical Pan Bojo

Vanilla sauce

Chocolate Brownie

Butterscotch caramel sauce

Dessert of the Day

Announced by your server



SUNDAY BRUNCH MENU



Suggested aperitif: Veuve Clicquot Brut NV Gls \$19 Btl \$110

Price \$49.00 p.p. Including mimosas • Unlimited bubbles supplement \$8
Kids up to 12 years \$30.00

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Breakfast Items

Fresh Fruit Yoghurt Parfait

Plain yogurt, fresh fruit salad, raisins, toasted nuts

French Toast

Cinnamon butter, fruit salad, syrup, bacon, sausage

Croissant

Mini croissant filled with pastry cream, hot chocolate sauce

Puff Pastry

Oven baked, stuffed with shrimp, lobster, bacon and cheese ragout, truffle egg mayo

Eggs Benedict

Poached eggs served on toasted muffin with smoked salmon or smoked ham, hollandaise sauce

Appetizers

Fresh Oyster (Upon availability)

Supplement \$4 per piece

Chicken Curry Waldorf Salad

Sliced juicy chicken breast mixed with apples, celery and raisins, toasted walnuts, curry mayo

Beef Tataki and Tempura Shrimp Taco

Grilled flour tortilla, cabbage salad, basil mayonnaise, curry yoghurt sauce

Caprese Salad

Fresh mozzarella, tomato, arugula, pine nuts, pesto vinaigrette

Chef's Salad

Mixed greens, gorgonzola crumble, rosemary croutons, pickled pear, raspberry vinaigrette

Appetizers cont.

Lemon Pepper Smoked Salmon

in house smoked salmon, potato pancake, chopped boiled egg, chives, green asparagus, lemon vinaigrette, dill creme fraiche

Escargots and Shrimp

Lightly spiced garlic butter sauce, fresh herbs, fresh toast points

Pulled Pork Slider

Brioche herb crostini topped with pulled pork, cole slaw, BBQ mayonnaise

Lobster Cappuccino

Saffron cream, fresh herbs

Brunch soup

Will be announced by your server

Main Courses

Salmon Filet

Pan seared, saffron parsnip creme, citrus butter sauce, toasted almonds

Red Snapper Shrimp Duo

Sticky Jasmine rice, coconut curry sauce

Skirt Steak

Grilled, smoked bacon mac & cheese, red wine sauce, chimichurri

Asparagus Risotto

Creamy risotto with asparagus, glazed walnuts, shaved Parmesan cheese and brown butter truffle Hollandaise

Duck breast Ostrich Duo

Pan seared, sweet potato puree passion fruit sweet and sour sauce

Desserts

Duo of Quesillo and Brownie

Caramel flan, chocolate brownie, butterscotch caramel sauce, vanilla ice cream

Sabayon

Tropical fruit salad, champagne sabayon gratin

Apple Prune Strudel

Cinnamon ice cream, caramel sauce

Mango Coconut Soup

Sherbet, red fruit, mint, cookie crumble

Chef's Dessert Surprise

Announced by your server



All You Can Taste Night MENU



Suggested aperitif: Veuve Clicquot Brut NV Gl \$19 Btl \$110

Price \$65.00 p.p. Including free flowing Sangria

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Welcome.

*You are in for a dining journey like none other.
Why limit yourself to one or two choices when you can
enjoy so much more.*

*Tonight you can taste as many "tapas" size items as you
wish from our extensive fine dining menu.*

*So sit back, relax, and let your taste buds explore
the many foods and flavours perfectly paired with
a wine or beverage of your choice.*



Jorge Estrada
Restaurant Manager



Jim Rooseman
Chef de Cuisine

Appetizers

Fresh Oyster (upon availability)

Supplement \$4 per oyster

Tuna Tartare

Sashimi quality, orange zest, wonton crisp, wakame salad,
saffron aioli, orange soy glaze, wasabi foam

Crab and Shrimp Cocktail

Crispy lettuce, lemon wedge, cocktail sauce

Mediterranean Quinoa Salad

Feta cheese, dried cranberries, toasted nuts, olives, bell pepper,
egg plant, roasted grape tomatoes, tzatziki

Beef Carpaccio

Thin sliced beef, truffle aioli, arugula, pine nuts,
shaved Parmesan cheese

Appetizers cont.

Escargots

Vineyard snails served in spicy red curry sauce, chopped herbs,
Parmesan cheese

Truffle Morel Bacon Pasta

Homemade angel hair pasta, sauteed onions, crispy bacon,
mushroom truffle sauce, poached egg

Dutch Duo

Smoked eel, deliciously spiced north sea shrimp, crispy fennel salad
toast

Puff Pastry

Oven baked pastry filled with mushroom ragout,
chopped herbs, topped with blue cheese crumble

Onion Soup

Balashi beer, caramelized onion stock, herb crouton,
swiss cheese gratin

Main Courses

Red Snapper

Pan seared and topped with deliciously spiced North Sea shrimp,
braised fennel potato creme and saffron butter sauce

Yellowfin Tuna

Sesame coated, baby bokchoy, wakame, wasabi potato,
hoisin peanut sauce

Beef Skirt Steak

Potato bacon creme, truffle butter, red wine sauce

Lamb Chop

Ras al Hanout marinated, Mediterranean cous cous,
dried cranberries, thyme truffle jus

Duck Two Ways

Pan seared duck breast and duck leg confit,
potato sauerkraut mash, mustard vinaigrette

Asparagus Risotto

Green asparagus, roasted walnuts, leeks, chopped egg,
crispy shallots, Parmesan cheese, truffle hollandaise