

# 1981

BELIZEAN INSPIRED  
FLAVORS

## ~ Starters ~

### 1981 Ceviche [Seasonal] 24

Ceviche made with fish, conch, lobster, octopus and shrimp tossed with red onions, cilantro and marinated in fresh lime juice

### Conch Carpaccio [Seasonal] 22

Thinly sliced conch marinated in lime juice and olive oil with a hint of habanero served with red quinoa, roasted corn, cilantro and avocado cream

### Coconut Seafood Bisque [Seasonal] 24

Sautéed fish fillet, shrimp, conch, octopus and lobster in a homemade coconut bisque

### Smoked Fish Dip 21

Shredded smoked fish fillet puréed with cream cheese, parsley and smoked tomatoes, served with toasted garlic cassava biscuits

### Habanero Honey-Lime Skewer

Honey and lime habanero glaze brushed onto your choice of succulent grilled chicken or shrimp skewers, served with a tropical green salad and our house dressing

Grilled Chicken 19

Grilled Shrimp 24

### Grilled Octopus 24

Grilled octopus topped with a homemade cilantro chimichurri with roasted peanuts and served on a bed of pumpkin puree

### Seafood Cakes 19

Lightly breaded pan fried seafood cakes with fresh herbs, vegetables and potatoes, served with a spicy sweet and sour guava sauce

### Corn, Avocado & Bean Salad 18 [V]

Roasted corn, avocado, tomatoes and black beans tossed with sweet peppers, purple onions, cilantro and garlic olive oil lime dressing

### Naia Citrus Salad 19 [V]

Romaine lettuce with orange, cantaloupe, cucumber, beets, bell peppers, purple onions and tomatoes, served with a pineapple vinaigrette

### Smoky Bell Pepper Soup 16 [V]

Smoked red peppers and onions, slowly simmered in a vegetable stock with cream and spices. Topped with pepper infused flour tortilla strips

### Cream of Chaya Soup 16 [V]

Sautéed chaya with onions and garlic in a coconut cream broth

## ~ Entrees ~

### 1981 Shrimp 39

Crunchy deep-fried jumbo shrimps served with teriyaki sauce, mashed herbed potatoes and small garden salad

### Pineapple Coconut Shrimp 40

Grilled jumbo shrimp skewers glazed with a coconut and pineapple sauce served with puréed purple yams, grilled beets and chocho [chayote]

### Seafood Dukunu 42

Traditional homemade dukunu [corn tamale] topped with seafood in a creamy red sauce

### Mayan Spiced Fish Fillet 38

Fish fillet spiced with local herbs and spices wrapped in a banana leaf and oven baked, served with rice and beans and pineapple cilantro slaw

### Mango & Ginger BBQ Pork Ribs 48

Slow roasted pork ribs grilled and glazed with a homemade BBQ sauce served with pureed coco yam and roasted vegetables

### Smoked Pork Crepes 38

Savory sweetcorn crepe filled with smoked pork and served with a cucumber red curry salsa

### Catch of the Day 38

Pan seared fish fillet served with a tropical salsa, Caribbean coconut rice and beurre blanc

### Shrimp & Callaloo Linguine 39

Shrimp and callaloo linguine with sautéed zucchini, eggplant, peppers, onions, roasted garlic and fresh herbs

### Shank Steak Risotto 37

Creamy al dente risotto made with three hours braised shank steak, parsley and tomatoes topped with parmesan shavings

### Belizean Stuffed Pork Loin 39

Pork loin stuffed with sautéed vegetables, served with honey-mustard sauce, coco croquettes, glazed carrots and string beans

### Habanero Chicken 36

Pan seared chicken in a spicy habanero and mushroom cream sauce, served with sweet potato cakes and grilled local vegetables

### Eggplant & Coconut Red Curry 32 [V]

Gently spiced eggplant and coconut red curry served with white rice and topped with fresh cilantro

### Lobster How You Like It [Seasonal] 65

Ask your server for our Lobster specials or any particular way you'd like this Placencia delicacy prepared. Three of our favorites are:

Coconut Curry and Ginger Lobster • Habanero Lime Cream Lobster • Herb Garlic Butter Lobster

[V] = Vegetarian

\*All prices are shown in Belize Dollars and are inclusive of 12.5% General Sales Tax. Gratuities are appreciated by our team.

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## Desserts

- Molten Chocolate Cake served with Local Ice Cream 14
- Profiteroles with Vanilla Custard and 'Tapa de Dulce' syrup 12
- Caramelized Orange and Plantains with Vanilla Ice Cream 12
- Grilled Fresh Pineapple, Coconut Ice Cream and Tapioca Pearls 12
- Orange Flan 12
- Lime and Ginger Cheesecake 12
- Sweet Potato Pound [pudding] 12
- [add scoop of ice cream 3]

## Coffee

Cappuccino	8	Espresso	6
Latte	7	Americano	6
Mocha	8	Iced Coffee	7
Affogato	13	Brewed Coffee	5

**Spanish Coffee** 16  
fresh coffee, Tia Maria, rum, cream

**Irish Coffee** 16  
fresh coffee, Irish whiskey, cream

**Naïa Coffee** 16  
fresh coffee, vodka, triple sec, milk

## Coffee Cocktails

**Wake Up at Naïa** 18  
vodka, triple sec, iced coffee, milk

**Espresso Martini** 19  
vodka, triple espresso, coffee liquor

**1981 Coconut** 20  
coconut rum, coffee liquor, Irish cream

## Chocolate

**Mayan Chocolate** 10  
raw cacao, cayenne pepper, cinnamon sugar, hot water

**Peppermint Chocolate** 12  
raw cacao, peppermint schnapps, hot milk

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