



RESTAURANT MENU

There is no sincerer love than the love of food. Gorge Bernard Shaw

At Xalli we are committed to using the freshest and highest quality ingredients in order to maximize the nutrition and taste of each and every plate we created.

We give priority to buying organic and locally grown produce from Pmetepe's farms which translates into optimum taste and freshness for you and a brighter future for our local farming community.

Whilst supporting our local farmers is of paramount importance, there are some imported products we just don't want to do without – such as good olive oil and of which we use copious amounts!

Let us know what you think! We welcome your constructive feedback to help us see where and how we can improve what we do.

Buen

provecho!



MAIN MEALS / PLATOS FUERTES

(served from 9.30am – 9.00pm daily/diario)

All of our main meals (both meat and vegetarian) are served with coleslaw, beans and your choice of either french fries or white rice.

Todos nuestros platos fuertes (ambos de carne y vegetariano) están servidos con una ensalada dulce de repollo y su elección de papas fritas o arroz blanco.

CHICKEN / POLLO

- 1.** *Chicken fillet (5 once serving) served with a traditional Nicaraguan jalapeño sauce / filete de pollo con salsa jalapeña estilo Nicaragüense.*

\$9.50

- 2.** *Marinated chicken and vegetable skewers / Brochetas de pollo y vegetales*

\$10.25

- 3.** *Chicken vegetable soup served with white rice & 2 pieces of home-made bread toast / Sopa de pollo y verduras con arroz blanco y 2 rebanadas de pan casero tostado*

\$7.00

FISH / PESCADO

- 4.** *Red snapper fillet pan fried and served with a lemon butter and caper sauce / Filete de pargo rojo frito y servido con una salsa de mantequilla, limon y alcaparras*

\$11.00

- 5.** *Red snapper fillet grilled and served with a garlic sauce & lemon / Filete de pargo rojo a la plancha servido con una salsa de ajo y limon.*

\$10.50

BEEF / RES

6. *Beef stew a traditional Belgian / Estofado de res al estilo belga*

\$10.00

7. *Export quality beef fillet (5 once serving) marinated in soy, ginger and honey/
Filete de res marinado en salsa soya, jengibre y ajo*

\$10.50

*Prices do not
or tips / Precios
de impuestos y*



*include 15% tax
no incluyen 15%
propina*

VEGETARIAN MAIN MEALS / PLATOS VEGETARIANOS

1) *Linguini a la Romana made from our Italian tomato sauce and seasonal vegetables and served with 2 pieces of home-made bread toast and garlic butter / Linguini a la Romana hecho con nuestra salsa de tomate Italiana casera y vegetales de la temporada. El plato lleva 2 rebanas tostados de pan casero y mantequilla de ajo*

\$7.50

\$8.50

add chickent/ con pollo

2) *Garlic vegetable soup served with white rice & 2 pieces of home-mada bread toast / Sopa de ajo y verduras con arroz blanco y 2 rabanos de pan casero tostado*

\$6.00

3) *delicious Indian Samosas made from potatoes and indian spices, served with a yogurt & cumin sauce/ 2 Samosas de india hecho con papas y especias, servido con una salsa de yogurt y comino* .

\$7.50

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BAR & SNACK MENU – BOCADILLOS

Served from 9.30am – 9.30pm daily/diario

1. 10 smashed fried plantains topped with / 10 tostones con
 - fried Nicaraguan cheese / queso Nica frito **\$4.00** *veg*
 - marinated chicken / pollo marinado **\$5.00**
 - mixed (cheese, chicken) / mixto (queso y pollo) **\$6.00**

2. Hummus served with either tortilla or wholewheat bread /
*Humus (salsa de garbanzos molidos, tahini, ajo y jugo de limon)
servido con tortilla o pan casero* **\$4.50** *veg*

3. Mediterranean spread of tomato onions with a dash of lemon juice & chopped cilantro and served with tortilla or wholewheat bread / *Salsa mediterraneo de tomate y cebolla cortado fino con un toque de culantro y jugo de limon y servido con pan casero o tortilla.*

\$4.50 *veg*

4. 3 x mini burritos served with marinated chicken, grated white cheese and Nicaragua's famous 'pico de gallo' – finely chopped tomato, onion and bell peppers tossed in extra virgin olive oil & lemon juice with a dash of cilantro / *3 mini burritos relleno con pollo marinado, queso Nica rallado y pico de gallo.*

\$6.00

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15% de impuestos y

SANDWICHES / SANDWICHES

Our bread is baked daily using wheat flour, whea flour toasts, flaxseed, chia & organic honey!!! / Nuestro pan esta hecho diario usando harina de trigo, linaza, chia y miel orgánica!!!

Egg & Salad / *Huevo y ensalda*

\$3.75

Cheddar Cheese & Salad / *Queso Cheddar y ensalada*

\$3.75

Egg, Cheddar cheese & salad / *Huevo, queso cheddar y ensalada*

\$4.25

Hummus & Salad / *Hummus y ensalada*

\$3.75

Chicken fillet & Salad / *Filete de pollo y ensalada*

\$4.50

Steak fillet & Salad / *Filete de res y ensalada*

\$5.50

Chicken fillet, fried egg & cheddar cheese / *Filete de pollo, huevo frito y queso cheddar*

\$6.00

Steak fillet, fried egg & cheddar cheese / *Filete de res, huevo frito y queso cheddar*

\$6.50

Piece of bread or tortilla / *Rebanada de pan casero o tortilla de maíz*

\$1.00

plate of white rice / *plato de arroz blanco*

\$1.50

Friend Fries / *Papas Fritas*

\$1.50

Tour package – salad sandwich with either chicken, hummus, egg or cheese + 1.5 litre bottle of filtered water + piece of fruit + pack of biscuits / *Paquete de tour – incluye sandwich de ensalada con pollo, humus, huevo o queso + 1.5 litro botella de agua pura + una pieza de fruta + un paquete de galletas.*

\$7.50

DESSERTS / POSTRES

(served from 9.30am – 9.30pm daily/diario)

1) BANANA FLAMBE WITH ICE CREAM / BANANA FLAMBIADO CON HELADO

2 bananas flambéed in 4 year old aged Flor de Caña rum and brown sugar. This decadent dish comes served with two balls of ice-cream. Please ask your waiter as to what ice cream flavors we have available. / *2 bananas flambiado en Flor de Caña ron de 4 años y azúcar moreno. El plato lleva dos pelotas de helado. Por favor pregunta su mesero de cuales sabores tenemos en oferta hoy.*

\$4.00

2) CHOCOLATE BROWNIE AND ICE CREAM / BROWNIE CHOCOLATE CON ELADO

Home-made chocolate brownie served with two balls of ice-cream. Please ask your waiters to what ice cream flavors we have available / *Brownie de chocolate servido con dos pelotas de helado. Por favor preguntar a su mesero los sabores que tenemos en oferta hoy.*

\$4.00

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BREAKFAST / DESAYUNO

(Served from 6.30am to 9.30am daily/ diario)

1. CONTINENTAL

Two chicken eggs served as you like it (we can do scrambled, sunny-side up, flipped, poached or boiled) plus 2 pieces of Xalli's home-made bread toast served with butter and home-made mermelade and a seasonal fruit salad. / Dos huevos servidos como quiere, con 2 rebanadas de pan casero tostadas con mantequilla y mermelada y un platito de frutas de la temporada.

\$7.50

2. HOME-MADE PANCAKES & SEASONAL FRUIT

Two home-made pancakes served with your choice of home-made sugar syrup or island organic honey plus a seasonal fruit salad. / 2 panqueques caseros servidos con miel organica o sirope servido con un platito de frutas de la temporada.

\$7.50

3. TRADITIONAL NICARAGUAN

Traditional Nicaraguan breakfast including the famous 'gallo-pinto' (fried rice, red beans, onions and sweet peppers), fried plantain, 2 eggs cooked as you like (we can do scrambled, sunny-side up, flipped, poached or boiled) and a piece of home-made cuajada cheese. / Desayuno tradicional Nica incluyendo gallo pinto, platano frito, y queso o cuajada.

\$7.50

4. WHOLE OATS with WHOLE WHEAT TOAST or SEASONAL FRUIT

Whole oat porridge cooked with milk, cinnamon & banana and topped with chia and flax seed and served with either island organic honey or raw sugar plus your choice of 2 pieces of Xalli's home-made bread toast served with butter and home-made mermelade or a seasonal fruit salad /

Avena cocida con leche, banano con chia y linaza y servido con miel orgánica o azucar moreno.

Ademas lleva 2 rebanadas de pan casero tostadas con mermelada o un platito de frutas de la temporada.

\$7.50

5. Extras

piece of bread / Rebanada de pan casero

\$1.00

egg / Huevo

\$1.00

Fruit Salad / Ensalada de frutas

\$1.00

pancakes / Panqueques

\$1.00

Gallo-pinto / Gallo-pinto

\$1.50

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