

RESTAURANT CHOGOGO

LUNCH

Breadboard waldkorn bun with aioli, herb butter, olive oil and sea salt	9⁹⁵	Fried eggs on bread 3 eggs, choice of various artisanal breads <i>cheese or ham</i>	14⁹⁵
Broccoli soup with goat cheese and walnuts	12⁵⁰	<i>cheese and ham</i>	15⁹⁵
Pomodori tomato soup vegetarian soup with basil, a dash of cream and pesto oil	9⁵⁰	<i>Chogogo</i> vegetable garnish with bacon and cheese	17⁹⁵
Yoghurt XL with muesli, nuts, honey, apple and a croissant with jam	15⁵⁰	SWEET TOOTH Grandmother's pancakes served with icing and/or syrup <i>with ham, cheese, bacon, apple and/or raisins</i> <i>+ 1,00 ANG per extra addition</i>	14⁹⁵
SELECTION OF VARIOUS ARTISANAL BREADS		<i>farmer's pancake</i> vegetable garnish with bacon and cheese	19⁹⁵
Grilled ham and cheese sandwich	7⁵⁰	Satay Royale with bread chicken satay (1 skewer), fried onions, atjar and prawn crackers with farm bread <i>with fresh salad and French fries</i>	17⁵⁰ 20⁵⁰
Grilled Hawaii sandwich with cheese & pineapple	10⁰⁰	TIME TO SMILE Chogogo Hamburger homemade beef burger nicely seasoned, grilled with smoked bacon, fried egg, fresh salad and a barbecue sauce, served with French fries	29⁵⁰
Croquettes two artisanal beef croquettes with mustard and butter <i>with fresh salad and French fries</i>	15⁵⁰ 20⁵⁰	Fresh Tuna Steak tuna steak served on a ciabatta bread with wasabi mayonnaise and rucola salad served with French fries and mixed salad	37⁵⁰
Carpaccio sandwich bun with thinly sliced beef carpaccio	19⁵⁰		
Chicken Club Sandwich Smoked chicken, cucumber, tomato, red onion, bacon, egg and a whiskey sauce <i>served with French fries and salad</i>	17⁵⁰ 20⁵⁰		

KIDS



Tomato soup with cream and leeks	6⁵⁰	Chicken nuggets with French fries, lettuce and apple sauce	10⁰⁰
Spaghetti Bolognese small portion of spaghetti with Parmesan cheese	12⁵⁰	Frikandel with French fries, lettuce and apple sauce	10⁰⁰
Small pancake, plain with icing and syrup	12⁵⁰	Satay with French fries, lettuce and apple sauce	12⁵⁰



TIME TO SMILE
CHOGOGO
DIVE & BEACH RESORT | CURAÇAO



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DINER

Our restaurant and kitchen at Time to Smile Chogogo Dive & Beach Resort is led by Doeke de Konink. Doeke is a chef through and through. Originally from Friesland, the Netherlands, he discovered his passion for cooking early on and went on to develop and perfect it. Doeke will introduce you to amazing ingredients like freshly caught seafood, or various fruits and vegetables that are cultivated right here in Curaçao. Our menu also lists various international dishes. If you are interested in our culinary delights or daily meals, keep an eye on the chalkboards for our SPECIALS.

PLEASE SEE OUR CHALKBOARDS FOR OUR DAILY SPECIALS

STARTERS

TIME TO SMILE
Time to share
tasting of various starters
(at least 2 persons, price per person)

24⁹⁵

 *Prosecco*
delicate, fresh & fruity

glass 12⁵⁰

Breadboard
Waldkorn bun with a herb butter, aioli,
olive oil and sea salt

9⁹⁵

Broccoli soup
with goat cheese and walnuts

12⁵⁰

Bouillabaisse with rouille
a lovely, traditional rich fish soup
by our very own chef

17⁵⁰

Carpaccio
thinly sliced beef carpaccio with
Old Amsterdam cheese flakes, truffle mayonnaise,
pine nuts and rucola

23⁵⁰

TIME TO SMILE
Superfood salad
with pearl barley, orange, avocado, grains and
seeds, feta and a light lemon vinaigrette

29⁵⁰

MAIN COURSES

TIME TO SMILE
Chogogo Hamburger
homemade beef hamburger, nicely seasoned,
grilled with smoked bacon, fried egg, fresh salad
and a barbecue sauce, served with French fries

29⁵⁰

 *Gnarly Head Old Vine Zinfandel*
a full aroma, with overwhelming hints of chocolate and vanilla

bottle 57⁰⁰

 *Saint Clair Vicar's Choice Sauvignon Blanc*
hints of citrus, gooseberries and peach; our favourite Sauvignon!

bottle 59⁰⁰

Super Satay
Softly cooked satay (2 skewers) made from
marinated chicken, a delicate satay sauce on top,
atjar and seasoned prawn crackers

32⁵⁰

a nice cold beer (Amstel Bright)

6⁵⁰

Fresh Tuna Steak
tuna steak served on a ciabatta bread
with wasabi mayonnaise and rucola salad
served with French fries and mixed salad

37⁵⁰

Red Snapper cooked skin-side down
with a spinach quiche and beurre blanc sauce

39⁹⁵

 *Portillo Chardonnay, Argentinië*
delightfully fruity, aromas of fruit and honey, juicy, with a long finish

glass 9⁰⁰
bottle 42⁵⁰

Grilled Rib-eye
with a red onion compote and a garlic pepper sauce

46⁵⁰

 *Salentein Kilka Malbec*
dark fruits, with a long finish

bottle 59⁵⁰

Pasta of the day
daily rotating pasta, please inquire with service

Fish of the day
freshly delivered from our fish supplier



All of the dishes prepared with the Big Green Egg are juicy and tender. By keeping the best possible taste and with accurate temperature controls, our chef Doeke de Konink can produce absolutely delicious dishes. Several times a week, he will be cooking for you with this remarkable egg.

Chogogo introduces the Big Green Egg
~ tasty, safe, practical and quite a sight



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