

RESTAURANT CHOGOGO

PLEASE CHECK OUR BOARDS FOR THE DAILY SPECIALS

DINNER

STARTERS

	TIME TO SMILE	
	Bread Board	9⁰⁰
	Dark bread served with garlic butter, pesto and aioli sauce	
	Bread Board deluxe	15⁰⁰
	Dark and ciabatta bread served with goat cheese, roasted garlic cloves, honey, garlic butter, pesto and a tomato salsa	
	Antipasti Tasting	18⁰⁰
	A tasting of Italian delicacies	
	Mozzarella and Roasted Watermelon	17⁰⁰
	Watermelon roasted on the Big Green Egg, served with buffalo mozzarella and basil oil	

Lobster Soup	18⁰⁰
The classic French lobster bisque	
Roasted Duck Salad	23⁰⁰
Tossed baby lettuce topped with roasted duck, sun dried tomatoes, marinated squash and aigre-doux dressing	
Carpaccio	21⁰⁰
The classic: served with pine nuts, Parmesan cheese and a pesto dressing	
Chogogo style: served with pine nuts, Parmesan cheese and a truffle dressing	23⁰⁰
Tartare of Yellowfin Tuna	17⁰⁰
Tuna fish tartare with shallots, chives, olive oil and lemon juice	
Time To Share (for two)	35⁰⁰
The chef's choice of an array of starters to share	

MAIN COURSES

Chicken Satay	32⁰⁰
Chicken satay skewer served with relish, prawn crackers, fried banana, peanut sauce and corn fries	
Ribeye Burger	33⁰⁰
100% ribeye burger served with tomato, pickles, sun dried tomato and French fries	
Pulled Pork Burger	31⁰⁰
Slow cooked pork shoulder burger from the Big Green Egg, served with coleslaw, barbecue sauce and French fries	
Fillet Steak (200 grams)	45⁰⁰
Pan fried fillet steak with grilled zucchini, corn fries and a red wine sauce	
Forest Mushroom Risotto	36⁰⁰
Forest mushroom risotto with in balsamic slow cooked cherry tomatoes and a red beet salad	

Yellowfin Tuna	43⁰⁰
Yellowfin tuna served with green asparagus, tuna "bitterballs" and a green herb dressing	
King Prawns	44⁰⁰
Fried king prawns with garlic herb oil, grilled vegetables and bread	
Catch of the Day	DAILY PRICE
The local fresh catch of the day served with squash filled ravioli's, grilled vegetables and avocado sauce	
Pasta of the day	DAILY PRICE
Daily varying pasta	

Side orders

French fries	6⁰⁰	White rice	4⁰⁰
Corn fries	6⁰⁰	Green salad	7⁰⁰



All Big Green Egg slow cooked dishes are tender and juicy. Its taste is extraordinary due to precise temperature control. Our chef Ivo Molenbeek creates the most smashing dishes several times a week.

Chogogo introduces Big Green Egg dining
~ Tasty, safe, practical and beautiful



TIME TO SMILE
CHOGOGO
DIVE & BEACH RESORT | CURAÇAO

