



PLEASE ASK THE WAITER FOR OUR DAILY SPECIALS

## DINNER

STARTERS

TIME TO SMILE

### Bread Board

Waldkorn bread served with garlic butter, pesto and aioli

9<sup>00</sup>

### Bread Board deluxe

Waldkorn and ciabatta bread served with goat cheese, roasted garlic cloves, honey, garlic butter, pesto and a tomato salsa

15<sup>00</sup>

### Pumpkin Soup

Roasted pumpkin soup with coconut milk, served with bread

13<sup>00</sup>

### Ceasar Salad

Salad of Romaine lettuce, chicken, Parmesan, bacon, croutons and egg

21<sup>00</sup>

### Marinated Salmon Salad

Mixed salad with marinated salmon, pickled vegetables and a French dressing

26<sup>00</sup>

### Salad Chevre Chaud

Mixed salad with warm goat cheese and honey

24<sup>00</sup>

### Mozzarella and Roasted Watermelon

Watermelon roasted on the Big Green Egg, served with buffalo mozzarella and basil oil

17<sup>00</sup>

### Carpaccio

The classic: served with pine nuts, Parmesan cheese and a pesto dressing

21<sup>00</sup>

Chogogo style: served with pine nuts, Parmesan cheese and a truffle dressing

23<sup>00</sup>

### Smoked Rib-eye

Smoked rib-eye with potato salad and toast

25<sup>00</sup>

### Time To Share (for two)

The chef's choice of an array of starters to share

42<sup>00</sup>

MAIN COURSES

### Chicken Satay

Chicken satay skewer served with a green salad and French fries

32<sup>00</sup>

### Rib-eye Burger

100% ribeye burger served with tomato, pickles, sun dried tomato and French fries

33<sup>00</sup>

Add Cheddar cheese

1<sup>50</sup>

### Pulled Pork Burger

Slow cooked pork shoulder burger from the Big Green Egg, served with coleslaw, barbecue sauce and French fries

31<sup>00</sup>

### Vegetarian Risotto Burger

Roasted pepper risotto burger served with a sauce of black garlic and funchi fries

30<sup>00</sup>

### Tenderloin (200 grams)

Pan fried tenderloin with grilled zucchini, corn fries and a red wine sauce

45<sup>00</sup>

### Forest mushroom Risotto

Forest mushroom risotto served with balsamic roasted cherry tomatoes and beetroot salad

36<sup>00</sup>

### Yellowfin Tuna

Yellowfin tuna served with oriental vegetables, noodles and a fresh ginger sauce

43<sup>00</sup>

### King Prawns

Fried king prawns with garlic herb oil, grilled vegetables and bread

44<sup>00</sup>

### Catch of the Day

The local fresh catch of the day served with ratatouille, pumpkin pancakes and white wine-curry sauce

DAILY PRICE

### Pasta of the day

Daily varying pasta

DAILY PRICE

### Side orders

French fries

6<sup>00</sup>

Corn fries

6<sup>00</sup>

White rice

4<sup>00</sup>

Green salad

7<sup>00</sup>



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

