



COCKTAILS

Served ALL DAY

ON THE ROCKS

\$8.50

SEX ON THE BEACH

Vodka, Peach Schnapps, Pineapple Juice and Cranberry Juice

ARUBA Ariba

Vodka, Rum, Triple Sec, Banana Liqueur and Fruit Punch

TEQUILA SUNRISE

Tequila, Triple Sec, Orange Juice and Grenadine

CARIBOU LOU

Coconut Rum, 151 Rum and Pineapple Juice

PREMIUM NON-FROZEN DRINKS

\$12.50

LIQUID SUNSHINE

Smirnoff Citrus, Diplomatico Mantuano Rum, Mango Puree, Pineapple Juice and Cranberry Juice

PARADISE PAINKILLER

Diplomatico Mantuano Rum, Coconut Rum, Pineapple Juice, Piña Colada Puree, Orange Juice and Nutmeg

SPANISH LAGOON

Smirnoff Orange, Blue Curaçao and Lemonade

RELAX & UNWIND

Smirnoff, Peach Schnapps, Coconut Rum, Pineapple Juice and Cranberry Juice

ARU-MAMA

Papiamento Dark Rum, Coconut Rum, Banana Liqueur, Grenadine, Pineapple Juice, Orange Juice and Sprite

BLUEBERRY LIMEADE

Smirnoff Blueberry, freshly squeezed Lime Juice, Grenadine and a splash of Soda

TOP SHELF NON-FROZEN DRINKS

\$15

PREMIUM MARGARITA

Casamigos Tequila, Cointreau, Simple Syrup and freshly squeezed Lime Juice

UPSIDE DOWN LONG ISLAND ICE TEA

Tito's Vodka, Brugal Rum, Casamigos Tequila, Tanqueray Gin, Triple Sec, Coke and freshly squeezed Lime Juice

MOOMBA HURRICANE

Tito's Vodka, Gin, Diplomatico Planas Rum, 151 Rum, Amaretto, Triple Sec, Grenadine, Passion Fruit Puree and Pineapple Juice

CUCUMBER GIMLET

Tanqueray Gin, fresh Cucumber, freshly squeezed Lime Juice and Simple Syrup

EAST 8

Tito's Vodka, Casamigos Tequila, Aperol, Simple Syrup, Passion Fruit Puree and freshly squeezed Lime Juice

MOJITOS

\$12

PASSION FILLED MOJITO

Rum, Passoa, Simple Syrup, Passion Fruit Puree, Mint and Soda

MOJITO DIABLO

Tequila, Crème de Casis, Lime, Mint, Simple Syrup and Sprite

WATERMELON MOJITO

Rum, fresh Watermelon, Mint and Simple Syrup

MARTINIS

\$15

CHOCOLATE MARTINI

Smirnoff Vanilla, Kahlua, Baileys, Crème de Cacao, Dark Crème de Cacao and Chocolate Syrup

BERRY MARTINI

Smirnoff Blueberry, Chambord, Pineapple Juice, Lime and Strawberry Syrup

LEMON DROP MARTINI

Smirnoff Citrus, Limoncello, Cointreau, freshly squeezed Lime Juice, Simple Syrup and Sugar Rim

TROPICAL MARTINI

White Rum, Coconut Rum, Pineapple Juice, Coconut Cream and Blue Curaçao Floater

FROZEN DRINKS

\$8.50

PIÑA COLADA

Add \$2.50 for Dark Rum Floater!

DAIQUIRI

Rum and your choice of Strawberry, Lime, Mango, Banana or Passion Fruit

MARGARITA

Upgrade to Jose Cuervo for \$2.50!

FROZEN PREMIUM DRINKS

\$11

VANILLA MUDSLIDE

Smirnoff Vanilla, Baileys and Kahlua

O.M.G. BANANA

Frangelico, Kahlua, Baileys, Smirnoff Vanilla and Banana Puree

ORANGE DREAM

Smirnoff Orange, Liquor 43, Triple Sec and Whipped Cream

MOOMBA BLUES

Brugal Rum, Peach Schnapps, Papiamento Dark Rum and Mango Puree

SHOTS, SHOTS, SHOTS!

\$10

GREEN TEA

Whisky, Peach Schnapps, freshly squeezed Lime Juice and a splash of Sprite

BIRTHDAY CAKE

Citrus Vodka, Amaretto and Kahlua

INCREDIBLE HULK

Hennessy, Hypnotic

KAMIKAZE

Vodka, Triple Sec and freshly squeezed Lime Juice

BROKEN HEART

Dark Rum, Coconut Rum, Blue Curaçao, Pineapple Juice and Grenadine

JÄGERBOMB \$11

Jägermeister with Red Bull

No service charge included. Gratuity is greatly appreciated. We accept all major credit cards.





LUNCH MENU

Served from 11am - 5pm

SOUPS

SEAFOOD CHOWDER

Traditional Aruban chowder, thick and creamy, loaded with fresh seafood

\$11

FRENCH ONION SOUP

Caramelized onions in a beef consommé topped with roasted bread and melted cheese

\$9

SALADS

CLASSIC CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, garlic croutons and a boiled egg, served with a classic Caesar dressing

Upgrade your salad with these choices: Chicken \$5 Steak \$6 Grouper \$6 Shrimp (4) \$7

\$10

SEAFOOD SALAD

Delicious salad with Romaine lettuce topped with grouper, calamari, crab, shrimp, cucumbers and onions tossed in a honey mustard sauce

\$16

BLUE CHEESE DELISH

Arugula lettuce with blueberries, apple, crumbled blue cheese and walnuts with a balsamic vinaigrette

Upgrade your salad with these choices: Chicken \$5 Steak \$6 Shrimp (4) \$7

\$15

ASIAN CHICKEN SALAD

Delicious soy-marinated chicken with a mix of greens, snow peas, carrots and scallions, topped with chow mein noodles and served with a soy-teriyaki dressing

\$14

No service charge. Gratuity is greatly appreciated. We accept all major credit cards. All prices are in US dollars. For groups of 7 guests or more we will add a 15% service charge.

SANDWICHES & WRAPS

Your choice of wrap or baguette (white or wheat). Upgrade with French fries \$4

PHILLY STEAK & CHEESE

Small cut steak strips, onions, mushrooms and green bell peppers with BBQ sauce

\$13

TUNA SALAD

Home-made tuna salad, with capers, onions and a boiled egg

\$10

FRIED GROUPER

Beer battered fish fillet with greens and Moomba's garlic sauce

\$11

PULLED PORK

Bbq pulled pork with coleslaw and jalapeño peppers

\$13

BLT

The classic, crispy bacon, lettuce and tomato sandwich, served with a 'MooMba garlic sauce'

\$10

CRAB SALAD

A very refreshing home-made crab salad with onions and parsley

\$10

GARLIC SHRIMP SANDWICH

Garlic shrimp in a marina sauce, with lettuce and Parmesan cheese

\$15

MEXICAN TACO

Choose your favorite taco:

Veggie

\$10

Chicken

\$12

Beef

\$14

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APPETIZERS

CEVICHE

Little chunky fresh fish and shrimp marinated in fresh lime, chili flakes and lightly flavored with cilantro

\$13

TUNA BOWL

Tuna tartar served with noodles, wakame, wonton strips and soy sauce

\$15

CALAMARI

Crispy-fried squid with a home-made spicy arrabiata sauce

\$12

BREADED SHRIMP

Breaded shrimp prepared in a delicious sweet coconut rum sauce

\$15

FLATBREAD

Flatbread with feta, onion and tomatoes

-or-

Flatbread with shrimp, pica de papaya and mozzarella cheese

\$12

MUSHROOM & ESCARGOT CASSEROLE

Mushroom and escargot ragout gratinated with cheese

\$12

ARGENTINIAN CHORIZO

Roasted Argentina sausages and crispy-fried potato, served with home-made chimichurri

\$12

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ENTRÉES

LUNCH FAJITAS

Cooked on a sizzling skillet with onions and bell peppers.
Served with flour tortillas, guacamole, sour cream and pico de gallo

Choose between:

Vegetarian

\$20

Chicken

\$25

Shrimp

\$27

Steak

\$27

Combo

\$26

GROUPER FILLET

Pan-seared grouper fillet served with vegetables, rice and a lemon-butter sauce
Upgrade your grouper for just \$6 with shrimp

\$26

MOOMBA BURGER

The anatomy: Sesame seed bun, lettuce, tomato, pickles, mushroom, fried onion ring, bacon and cheese on a 100% beef patty. Grilled and served with potato wedges

\$22

CATCH OF THE DAY

Caught by our local fishermen and served with Chef's special home-made sauce, vegetables and white rice

MARKET PRICE

VEGETARIAN PENNE PASTA

Al dente penne pasta with carrots, zucchini, yellow squash, snow peas and spinach in a creamy white sauce

\$20

Upgrade your pasta with these choices: Chicken \$6 Steak \$7 Shrimp (4) \$9

Our entrées are served with vegetables and potato wedges unless described differently.

Additional side orders:

Rice	\$4	French Fries	\$4	Potato Wedges	\$4.50
Vegetables	\$5.50	Side Salad	\$4		



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The background features a warm, orange-toned tropical scene. It includes several stylized palm trees of varying heights and orientations, and a large, semi-circular sun or moon partially obscured by a dark, textured horizon line at the top and bottom. The overall aesthetic is bright and summery.

DINNER MENU

Served from 5pm - 10pm

SOUPS

SEAFOOD CHOWDER

Traditional Aruban chowder, thick and creamy, loaded with fresh seafood

\$11

FRENCH ONION SOUP

Caramelized onions in a beef consommé topped with roasted bread and melted cheese

\$9

SALADS

CLASSIC CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, garlic croutons and a boiled egg, served with a classic Caesar dressing

\$10

Upgrade your salad with these choices: Chicken \$5 Grouper \$6 Steak \$6 Shrimp (4) \$7

SEAFOOD SALAD

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BLUE CHEESE DELISH

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Tuna tartar served with noodles, wakame, wonton strips and soy sauce

\$15

CALAMARI

Crispy-fried squid with a home-made spicy arrabiata sauce

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BREADED SHRIMP

Breaded shrimp prepared in a delicious sweet coconut rum sauce

\$15

FLATBREAD

Flatbread with feta, onion and tomatoes

-OR-

Flatbread with shrimp, pica de papaya and mozzarella cheese

\$12

MUSHROOM & ESCARGOT CASSEROLE

Mushroom and escargot ragout gratinated with cheese

\$12

ARGENTINIAN CHORIZO

Roasted Argentina sausages and crispy-fried potato, served with home-made chimichurri

\$12

DID YOU KNOW WE ALSO SERVE BREAKFAST?

UNLIMITED
BREAKFAST
BUFFET

SATURDAY
8AM - 12PM
SUNDAY
8AM - 3PM



PINCHOS

BEEF PINCHO

10oz Tenderloin with onions, bell peppers and mushrooms

\$33

CHICKEN PINCHO

10oz Chicken filet with onions, bell peppers and mushrooms

\$29

SHRIMP PINCHO

Jumbo shrimp with onions, bell peppers and mushrooms

\$33

All pinchos are served with French fries, a garden salad and with a home-made BBQ sauce, garlic sauce and chimichurri

MEAT ENTRÉES

HONEY BBQ RIBS

One pound of tender marinated ribs, glazed with our honey BBQ sauce

\$28

FILET MIGNON

Grilled 8oz tenderloin served with a home-made chimichurri sauce

\$31

SKIRT STEAK

Juicy 8oz skirt steak served with roasted garlic mashed potatoes in Bordelaise demi-glace

\$55

MOOMBA BURGER

The anatomy: Sesame seed bun, lettuce, tomato, pickles, mushroom, fried onion ring, bacon and cheese on a 100% beef patty. Grilled and served with potato wedges

\$23

SIZZLING FAJITAS

Cooked on a sizzling skillet with onions and bell peppers.
Served with flour tortillas, guacamole, sour cream and pico de gallo

Choose between:

Vegetarian

\$20

Chicken

\$25

Shrimp

\$27

Steak

\$27

Combo

\$26

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SEAFOOD ENTRÉES

CATCH OF THE DAY

Caught by our local fishermen and served with Chef's special home-made sauce, vegetables and white rice



GROUPEY FILLET

Pan-seared grouper fillet served with vegetables, rice and a lemon-butter sauce

Upgrade your grouper: Shrimp (4) \$7



SURF & TURF

Catch of the day, shrimp and 4oz tenderloin, served with a white wine sauce and Bordelaise demi-glace



BLACK PEPPERED TUNA STEAK

Lightly seared over high heat, served medium rare with a flavored seaweed salad and a mango mayonnaise



PASTA ENTRÉES

SEAFOOD PASTA

Fettuccine with fish, mussels, calamari, shrimp and crab.

Served in a delicious marinara sauce, topped with shaved Parmesan cheese



VEGETARIAN PENNE PASTA

Al dente penne pasta with carrots, zucchini, yellow squash, snow peas and spinach in a creamy white sauce

Upgrade your pasta with these choices:

Chicken \$5 Steak \$6 Shrimp (4) \$7



MOOMBA'S FETTUCCINE CARBONARA

Al dente Fettuccine pasta prepared in a thick creamy sauce made with bacon, onion and Parmesan cheese, topped with grilled beef strips



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Additional side orders:

Rice	\$4	French Fries	\$4	Potato Wedges	\$4.50
Vegetables	\$5.50	Side Salad	\$4		



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A teal banner with a white border, tilted slightly upwards to the right, containing the text 'DESSERT & COFFEE' in white, bold, uppercase letters.

DESSERT & COFFEE

Served with Lunch & Dinner

DESSERTS

\$9

MOOMBA'S BANANA TIRAMISU

Trifle in a tumbler with coffee liquor crumble, banana cream, sliced banana and cacao

BROWNIE LASAGNA

Brownie layer cake filled with dulce de leche, pastry cream and white chocolate sauce. Served with vanilla ice cream.

APPLE PIE

Homemade apple pie with vanilla ice cream

FLAMING CRÈME BRÛLÉE

It's an experience at your table with this crème brûlée in flames

CHEESECAKE

Homemade cheesecake with strawberry coulis and strawberry ice cream A definite must try!

ICE CREAM

\$3.50
PER SCOOP

VANILLA

CHOCOLATE

WHITE CHOCOLATE

STRAWBERRY

COFFEE & TEA

REGULAR COFFEE

\$2.75

ESPRESSO

\$2.75

DOUBLE ESPRESSO

\$3.50

CAPPUCINO

\$3

CAFE AU LAIT

\$3

AMERICAN COFFEE

\$4

TEA

\$2.50

DUSHI COFFEES

\$9

FRENCH COFFEE

Grand Marnier, coffee and whipped cream

MEXICAN COFFEE

Tequila, coffee and whipped cream

SPANISH COFFEE

Tia Maria, coffee and whipped cream