

## Soups & Tapas

### **TOMATO SOUP \$7**

Our famous QuePasa tomato soup infused with an earthy basil-cream

### **ONION SOUP \$8**

Fried onions in a hot bouillion blanketed with a sizzling cheese crouton topping

### **LOBSTER BOUILLABAISSE \$10**

Lobster bouillabaisse with pieces of shrimp and mussels

### **TAPAS PLATTER \$26**

Friends, beware: this artfully presented tapas platter comes with healthy snacks. The shrimp, beef tips, chorizo, chicken saté, bread, olive tapenade and aioli are the perfect start of a wild, crazy night out

### **FISH PLATTER \$26**

The chef is fishing for compliments when he is dishing up this platter of tuna tataki, spicy tuna tartare, salmon sashimi and shrimp

### **CHEF'S PLATTER \$26**

Bite the bullet and order a selection of the chef's favorite bites: you'll be in for a nice surprise!

## Appetizers

### **PROSCIUTTO SALAD \$16**

Prosciutto ham accompanied by cucumber, tomato, green asparagus, beetroot, radish, shrimp and truffle mayo on a bed of lettuce

### **TUNA TATAKI \$14**

Seared seasoned tuna with a pepper-sesame crust along oriental onions, sweet and sour cucumber and edamame drizzled with a ponzu sauce

### **CARPACCIO \$16**

Thinly sliced marinated raw tenderloin with arugula, truffle mayonnaise, pine nuts, capers, and parmesan cheese

### **CEVICHE \$12**

Made with our local catch, red onions, bell peppers, tomato, cilantro, corn nuts and avocado served with banana chips

### **FLATBREAD \$12**

Homemade flatbread topped with pulled bbq beef and arugula. Gratinated with gouda cheese

-or-

Homemade flatbread topped with goat cheese, pine nuts, arugula and honey

### **CAESAR SALAD \$13**

Romaine lettuce with anchovies mayonnaise, parmesan cheese, boiled egg, croutons and crispy bacon  
Add chicken \$3 Add shrimp \$5

### **ESCARGOTS & MUSHROOMS \$13**

snails and mushrooms baked in a delicious garlic and white wine sauce, with melted garlic butter, parmesan cheese foam and homemade bread

### **CUBAN TACO \$13**

At Que Pasa our taco is a piece of art with ropa vieja, lettuce, sour cream, aioli and a tomato salsa

### **SPICY SHRIMP PIL PIL \$15**

Shrimp served in a spicy garlic sauce. It's a Basque tapa, called gambas al ajillo; these garlicky crustaceans are a big hit at Que Pasa

### **STEAK TARTARE \$16**

Tartare of raw tenderloin with homemade piccalilli, soft poached egg and truffle mayo to bring all the flavors together

### **RED BEET CARPACCIO \$13**

Marinated red beet carpaccio with a goat cheese curd, sweet and sour cucumber, arugula, cherry tomato, nut melange and a vegetable-herb dressing

# Main Courses

## CHICKEN SCHNITZEL \$24

Crispy fried chicken schnitzel topped with fried mushroom and onion, pommes dauphine, gratinated with gruyere cheese. Served with your choice of red wine, garlic, mushroom, or cognac sauce on the side

## 16oz BONELESS RIBEYE STEAK \$42

Naturally marbled and untrimmed rib eye steak

## VEGETARIAN TRUFFLE PASTA \$22

Shavings of truffle have found their way into a creamy truffle sauce to cover the fresh vegetables. The pasta has been tossed and topped off with arugula, parmesan cheese and pine nuts

## MIXED GRILL \$30

A combination of tenderloin, chorizo and shrimp skewer served with garlic sauce and chimichurri

## GROUPER CAPRESE \$22

Panfried grouper gratinated with tomato and mozzarella, served with a basil pesto sauce and a choice of side

## LASAGNA ALLA FORNO \$22

Lasagna made with a tomato sauce, noodles, beef, topped with mozzarella and parmesan cheese. Served with garlic bread

## TUNA PEPPER STEAK \$29

Sizzling tuna from the grill with stir-fried vegetables and a teriyaki sauce - not a morsel will be left on your plate

## PORK TENDERLOIN \$26

Pork tenderloin wrapped in German bacon with a portobello truffle sauce, accompanied by a potato rosti and chicory with gruyere cheese

## CHICKEN TERIYAKI \$26

Slowly roasted corn fed chicken with a Vietnamese chicken springroll, Japanese teriyaki sauce and egg noodles served with mixed vegetables

## CHICKEN KEBAB \$24

A plate sized skewer with juicy chicken served with chimichurri, spicy tomato salsa, arroz moro and patagon

## SHRIMP PASTA \$26

Panfried shrimp with zucchini in a lobster sauce with penne pasta and topped with parmesan cheese

## ROASTED PORTOBELLO \$24

Stuffed with pumpkin pearl barley, topped with green asparagus and a nutty crumble

## STEAK AU POIVRE \$26

Prime beef that melts in your mouth, topped with ground peppercorns and served with a cognac sauce

Add blue cheese \$3

# Sides

## SIDE DISHES \$3

Funchi Fries, French Fries, White Rice, Side Salad, Green Asparagus, Arroz Moro and Pommes Dauphine

## SAUCES \$2

Mushroom Sauce, Cognac Sauce, Pepper Sauce and Red Wine Sauce

# Sushi

## TRADITIONAL ROLLS

**TUNA TEKKAMAKI \$9**

**SALMON TEKKAMAKI \$9**

**CALIFORNIA ROLL \$10**

Cucumber, crab, avocado, masago and cream cheese

**ALASKA ROLL \$10**

Salmon, avocado and cream cheese

**TOFU ROLL \$11**

Crispy tofu, avocado and a topping of wakame

**SPICY TUNA ROLL \$11**

Tuna, chili sauce, scallions and a topping of spicy mayonnaise

**TIGER ROLL (FRIED) \$15**

Salmon, masago, avocado and cream cheese

**DYNAMITE ROLL \$10**

Crab, wakame and spicy mayonnaise

**VEGGIE ROLL \$12**

Avocado, mango, carrots, cucumber, wakame and lettuce

**DRAGON ROLL (FRIED) \$15**

Shrimp tempura, crab tempura, cream cheese

**NY ROLL \$14**

Tuna, salmon, scallions and a wakame topping

**DRAGONFLY ROLL \$14**

Shrimp tempura, crab tempura, cream cheese topped with avocado and eel sauce

**BUM BUM ROLL (FRIED) \$15**

Grouper tempura, crab tempura, cream cheese with a topping of dynamite salad

**QUE PASA ROLL \$13**

Crab tempura, salmon tempura, tuna with a topping of crab and cream cheese

**POKE BOWL \$18**

Rice, cucumber, edamame, corn, nori, wakame salad with your choice of salmon or tuna

## SPECIAL ROLLS

**ALASKA SPECIAL ROLL \$15**

Salmon, avocado, wakame, masago and cream cheese

**TEMPTATION ROLL \$15**

Breaded eel, salmon, avocado and cream cheese with a plantain topping

**CALIFORNIA FLY ROLL \$15**

Cucumber, crab tempura, avocado with a topping of shrimp, masago and cream cheese

**I LOVE ARUBA ROLL \$18**

Breaded eel, grouper and scallions with a topping of shrimp tempura and a honey-mustard sauce

**RAINBOW ROLL \$18**

Crab, cucumber, avocado, masago and cream cheese, topped with tuna, salmon and avocado

**BANANA ROLL \$18**

A 'no-rice' roll with banana, avocado, cream cheese, shrimp tempura, grouper tempura, spicy mayonnaise and eel

**CRAZY CRAB ROLL \$18**

Shrimp tempura, crispy crab and dynamite salad, topped with eel sauce and honey-mustard dressing

**ARIBA ARUBA ROLL \$18**

Filled with crispy eel and crab, topped with shrimp tempura, eel sauce, scallions and honey-mustard sauce

**VOLCANO ROLL (FRIED) \$18**

Stuffed with salmon, crab and cream cheese topped with a mixture of salmon, crab, cream cheese and spicy mayonnaise

**WILHELMINA ROLL (FRIED) \$18**

Stuffed with crab salad and avocado, topped with cheesy shrimp, honey mustard and eel sauce

**SASHIMI SPECIAL \$14**

Salmon sashimi served with wakame, soy sauce, wasabi and wasabi mayonnaise

**EDAMAME \$7**

Steamed soy beans with soy sauce

## Desserts

### FAMOUS BANANA FRITTERS \$8

Banana fritters with vanilla ice cream, chocolate and caramel sauce

### CHOCOLATE LAVA CAKE \$8

Chocolate lava cake with vanilla ice cream

### BROWNIE \$8

Delightfully rich brownie with hazelnut ice cream and dulce de leche

### TRIO OF COFFEE \$8

Bailey's creme brulee, coffee ice cream and coffee tompouce

### QUEPASA'S APPLE PIE \$8

Our version of a classic Dutch apple pie with Indonesian 'spekkoek' inside, served with cinnamon ice cream

### FRIANDISES \$4

Bite sized cakes to compliment your coffee

## Coffee

COFFEE \$2.75

TEA \$2.50

CAPPUCCINO \$3.25

LATTE MACCHIATO \$3.25

ITALIAN COFFEE \$8

Amaretto Disaronno, coffee and whipped cream

SPANISH COFFEE \$8

Tia Maria, coffee and whipped cream

IRISH COFFEE \$8

Jameson, coffee, brown sugar and whipped cream

FRENCH COFFEE \$8

Grand Marnier, coffee and whipped cream

QUE PASA COFFEE \$8

Dom Benedictine, Cointreau, coffee and whipped cream

## Cocktails

SANGRIA GLASS \$7 | PITCHER \$30

MOJITO \$9

This classic cocktail is made with rum, simple syrup, soda fresh lime juice and mint leaves

DARK 'N STORMY \$9

Dark rum, ginger beer and fresh lime juice

CUCUMBER GIMLET \$9

Gin, fresh lime juice, simple syrup and fresh cucumber

MOSCOW MULE \$9

Vodka, ginger beer, simple syrup, fresh lime juice and mint

AMARETTO SOUR \$9

Amaretto, fresh lemon juice, simple syrup and egg white

CAIPIRANHA \$9

Cachaca, fresh lime juice and sugar

TROPICAL BAY BREEZE \$9

Coconut rum, pineapple juice, cranberry juice and a splash of grenadine

PAINKILLER \$9

Dark rum, pineapple juice, coconut cream, orange juice and nutmeg