

RUINAS *del* MAR

STARTERS & SOUP

BREAD	\$6
Homemade herb focaccia, parmesan and mozzarella melted crust, truffle salt whipped butter	
CUCUMBER GAZPACHO	\$14
Shrimp, papaya, pineapple	
LOBSTER "CRUDO"	\$40
Tomato, red onion, orange, grapefruit supreme	
GRILLED OCTOPUS	\$17
Parsley, sweet white onion, papaya, whole grain mustard vinaigrette, crispy chick pea	
MANHATTAN CLAM CHOWDER	\$17
Small dice carrot, onion, celery, fennel, prawns, mussels	

HOUSE SALAD	\$13
Frisee lettuce, radicchio, Dijon vinaigrette, sliced apple, orange supreme, pistachios, crispy bacon	
FRIED SWEET "PLATANO"	\$15
Bitter greens, grapes, cucumber, radish, cherry tomato citrus vinaigrette, herb goat cheese	
WHIPPED BURRATA	\$21
Compressed watermelon, avocado, white balsamic glaze, toasted hazelnut	
RUINAS CAESAR SALAD	\$18
Smoked bacon, anchovies, shaved parmesan and garlic croutons	

ENTREES

SEARED DIVER SCALLOP	\$36
Cheddar polenta, sauteéd spinach, arrabbiata, mango salsa	
MISO GLAZE CHILEAN SEA BASS	\$47
Coconut basmati rice, red bell pepper, asparagus, fennel, cilantro, ginger, lime vinaigrette	
FRUTTI DI MARE	\$38
Mussels, clams, prawns, crispy octopus, linguini pasta, spicy pomodoro	
LAND & SEA	\$89
Butter poached 6oz lobster, 12oz grilled NY steak, sweet potato gratin, served with seasonal vegetables	
CRISPY TOFU	\$25
Crispy tofu, citrus soy, seasonal vegetables and wide noodles stir fry	

8oz CENTER CUT TENDERLOIN	\$45
Mornay asparagus and parmesan crust, sweet potato gratin	
AMERICAN LAMB MEDALLIONS	\$49
Roasted eggplant puree, baked apple, lamb demi	
16oz COWGIRL RIBEYE	\$67
Seasonal vegetables, crispy Caribbean potato with garlic, parmesan, red wine demi	
RUINAS GRASS FED 6oz BURGER	\$25
American cheese, tomato, lettuce, pickles, garlic aioli, caramelized onions, brioche bun and Parmesan fries	

SIDES \$9

MORNAY ASPARAGUS WITH PARMESAN CRUST
COCONUT BASMATI RICE
PARMESAN GARLIC FRIES

SWEET POTATO GRATIN
CRISPY CARIBBEAN POTATO, GARLIC PARMESAN
FRIED SWEET "PLATANO"

SWEET AT HEART \$11

"TROPICANA" COCONUT MOUSSE
Rum soaked corn cake, fresh pineapple, lime zest, merengue
PEAR AND PISTACHIO
Buttery crusted puff pastry, roasted pears, rustic caramel drizzle, pistachio gelato quenelle
"TRES LECHES BOLO"
Soaked in a three milk blend, fresh fruit, Chantilly cream

DECADENT FLOURLESS CHOCOLATE CAKE
Fresh seasonal fruit, chocolate syrup, local vanilla gelato
SUNDAY BAR
Locally sourced assorted gelato (choice of three)
Vanilla, dark chocolate, pistachio, strawberry, wild berry, mango, rum raisin, vegan option available, classic toppings

Please advise our associate if you have any food allergies or special dietary requirements.
 Many of the items can be prepared vegan or vegetarian.
 Local sales/health tax is already included. A 15% service charge will be added to the check.



HYATT
 REGENCY
 ARUBA RESORT
 SPA & CASINO