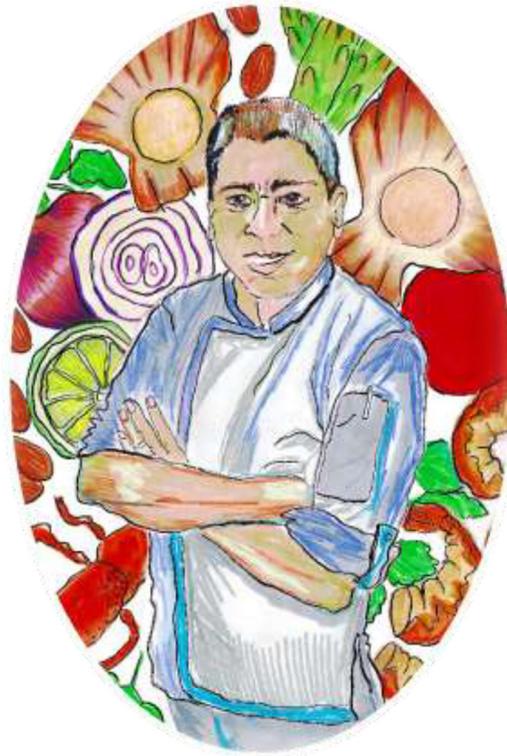


MAUNDAYS CLUB



Savour a menu of authentic Peruvian Tapas flavoured with passion and experience that spans more than three decades.

First introduced to the world of culinary creations at the tender age of seven years old, Chef Cesar Augusto Landeo Soto has grown from the little helper at his mother Lux Soto's catering business to one of the most talented and celebrated chefs in the Belmond Family.

This menu is a journey of Peruvian dishes that expresses the rich history of Peru through chilies, spices and organic ingredients used as far back as the Inca did when they first created what we know today as Ceviche.

Anguilla is known for the freshest seafood in the Eastern Caribbean and a culture that is intricately tied to the sea. This is an integral part of Chef Cesar's creations and why he feels at home at Belmond Cap Juluca.

Here at Maundays Club he incorporates delectable local ingredients to create signature gastronomy delights including Caribbean Fish Ceviche and Lobster Gyozas.

Relish in the pristine beauty of Maundays Bay and enjoy a taste of Peru's heritage at the Wonderful World of Belmond Cap Juluca.

PIQUEOS/ TAPAS

Corn Panquita

Corn Humita, almond Huancaína sauce 7
(12,15,V)

Papita Rellena

Stuffed with beef, olives, boiled egg, Rocoto & Ocopa sauce 9
(1,3,7)

Nikkei Hot Chicken Wings

Oriental sauce, Peruvian chili, sesame seeds 8
(1,6,11,12,14)

Fried Calamari

Creole sauce, crispy yuca 10
(1,3,6,10,14)

Tuna Tartar

Onion, coriander, lime juice, soya sauce, sesame seeds, ginger 12
(1,4,6,11)

Beef Slider

Huancaína Sauce 10
(1,3,7)

Chicken Croquette

Mirasol chili, Parmigiano Reggiano 9
(1,3,7,9)

Lobster Gyoza

Sesame oil, ginger, peppers, Rocoto Ponzu sauce, 10
(1,2,6,11)

Mini-Crab Cake

Chalaquita, yellow chili aioli 8
(1,2,3)

Crispy Shrimp with Andean Cereals

Spicy Grapes Sauce 9
(1,2,3,6,11,14)

CEVICHE 16

Choose one of the options below

CATCH OF THE DAY (4), SHRIMP (2), SALMON (4),
TUNA (4), HEART OF PALM (15,V), MIXED

Choose one sauce

TRADITIONAL, ROCOTO TIGER MILK, YELLOW CHILI TIGER MILK

“Tiger milk is the sauce or juice that gives life to ceviche.
This preparation brings the flavor and freshness to the Peruvian ceviche”

CAUSAS

Choose one of the options below

CHICKEN, Rocoto sauce (3,7,12) 6
SHRIMP, Salsa Golf (2,3,7,12) 7
TUNA, Sesame Aioli (3,4,7,12) 8

POSTRES / DESSERTS

Coconut Pineapple

Puffed quinoa, pineapple sorbet 12
(3,7,8)

Crème Brûlée

Purple corn pudding, fresh forest berries 14
(1,3,7)

Ice Cream & Sorbet 4.5

Chef daily selection

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.
Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE: (1) Cereals containing gluten
(2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery
(10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans
(14) Molluscs (15) Suitable for vegetarians (V) Suitable for vegans

ALL PRICES IN US DOLLAR • 15% SERVICE CHARGE ADDED TO FINAL FOLIO

SUNSET COCKTAILS

GRAPEFRUIT SODA

Tequila, Aperol, Grapefruit, Lime, Club Soda

TEQUILA COOLER

Tequila, Jalapeno, Pineapple, Lime

EL SANCHO

Gin, Sparkling Wine, Lime, Mint, Berries

CITRUS G&T

Gin, Fresh Citrus Fruit, Fever Tree Mediterranean Tonic Water

THE FIRECRACKER

Vodka, Watermelon, Lime, Cucumber

JULUCAN MULE

Vodka, Ginger Beer, Citrus Foam

ROSE LEMONADE

Rose Wine, St. Germain, Lemon

GINGER VANILLA MOJITO

Rum, Coconut Liqueur, Ginger, Mint, Vanilla

SOYA THYMES

Rum, Amaretto Disaronno, Thyme, Pineapple

RUM PUNCH

Bartender Creation

PISCO SOUR

Pisco, Lime, Egg White, Angostura Bitters

CHILICANO

Pisco, Lime, Angostura Bitters, Ginger Ale

NON-ALCOHOLIC COCKTAILS

JULUCAN MELODY

Watermelon, Strawberry, Chef's Garden Mint, Lime

GREEN LEMONADE

Lemon, Lime, Apple

BERRY BLISS

Strawberries, Blueberries, Cranberry, Lime

18 CHAMPAGNE & WINE

CHAMPAGNE

AND SPARKLING WINE

GLASS BOTTLE

Moët & Chandon Brut Impérial, France	28	160
Champagne, Veuve Clicquot Brut, France	32	185
Champagne, Veuve Clicquot Brut Rose, France	38	220
Zonin, Valdobbiadene Prosecco Superiore, Prestige, Italy	18	80

WHITE WINE

Chardonnay, Doña Paula, Estate Valle de Uco, Argentina	15	65
Chardonnay, Carmel Road, "Unoaked", Monterey, USA	18	85
Pinot Grigio, "Ca Vescovo", Italy	15	65
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	16	70
Riesling, Dr. Loosen, Mosel, Germany	15	65

ROSÉ WINE

Note Bleue, Côte de Provence, France	15	65
Whispering Angel, Declans, 2019, France	21	100
Domaines Ott, "Cuvée Coeur de Gain," Château de Selle, Bandol, 2017		170

RED WINE

Cabernet Sauvignon, Z Brown Alexander, North Coast, USA	18	85
Malbec, Doña Paula, Estate Valle De Uco, Argentina	16	70
Marques Del Puerto, "Gran Reserva", Rioja, Spain	17	75
Pinot Noir, "Petit Clos", Marlborough, New Zealand	18	85

FOR PORT LOVERS BY THE GLASS

Dow's Reserve Fine Ruby	10
Dow's Tawny 20 year	40
Warre's Otima 10 year	16
Graham's Tawny, 10 year	9
Graham's Tawny, 20 year	28