

DALiME

BEACH CLUB

Hotel
AGUAS CLARAS

Los precios incluyen el 10% de servicio y el 13% de impuesto de ventas
Prices include the 10% service charge and the 13% of taxes

GF: Gluten Free / VQ: Vegetarian / V: Vegan

HOMEMADE CHIPS ✓

Mixed root chips
served with fresh guacamole and pico de gallo sauce

\$ 8

(GF) upon request

It's a WRAP

Tuna
(\$21)

Mixed greens, mango,
carrot, cucumber.

Chicken
(\$19)

Mixed greens, avocado,
tomatoe, cashew, pineapple.

Fish
(\$21)

Mixed greens, avocado,
peppers, chickpeas.

Garnish to choose:

Home Fries

Fruits

Salad

Dressing options:

Balsamic & Olive

Maracuya

Chipotle

TUNA BOWL

Seared fresh tuna
served on a base of rice or quinoa,
sesame seeds, avocado, spinach and mango.

\$ 21

✓ upon request

CEVICHE

Catch of the Day

Marinated in green mango vinaigrette,
cilantro and red onion, served with fresh
hash of patacones

\$ 19

(GF) upon request

OMG... THE TOSTADAS

Tuna & Mango (\$19)

3 Tuna toasts
with spicy Mango
and Green sauce

Mixed Option or (GF) upon request

Fish & Shrimp (\$21)

3 Fish & Shrimp toasts
with Star fruit

Avocado & Cashew Pesto (\$17)

3 toasts with
Avocado,
Cashew Pesto,
Goat Cheese and
Cherry Tomatoes

CoCoNOMiyaki

*"A Japanese cabbage pancake
came to the Caribbean and never went home."
Served with yum yum and okonomiyaki sauce*

\$ 11

+

SHRIMP (\$10)

DALIME BURGER

Lettuce, tomatoe, onion, mozzarella cheese,
grilled pineapple, homemade tartar sauce,
and choice of our homemade pickles
(radish, cucumber or onion)

Garnish to choose:

Home Fries

Fruits

Salad

\$ 22

GALLITOS

Vegetarian (\$15)	Grilled or Breaded Chicken or Beef (\$17)	Fish (\$19)
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Served with homemade Corn Tortilla, Guacamole, radish,
Grilled Pineapple and Homemade Pickle

(GF) upon request

COLD NOODLE BOWL (GF) ✓

Rice noodle base served with fresh seasonal
crunchy vegetables. Choose your favorite flavor:
Peanut sauce or Tamarind sauce

\$11.00

+ SHRIMP (\$10)

+ BEEF (\$6)

+ CHICKEN (\$6)

CHICKEN SATAY QUESADILLA

Melted cheese between
PURA VIDA & TERIMA KASIH

\$18.00

FISH OR CHICKEN FINGERS

Served with FRIES or SALAD

CHICKEN (\$12) FISH (\$16)

DESSERTS

\$6

Seasonal
Fruit
Cup

Homemade
Granizado

Ice
Cream
Cup

+

➤ Shot of your Favourite Liquor

Ask for the options



WE LOVE YOU SO MUCH

Please Stay Hydrated

Coconut Water

\$2

COCKTAILS

Gin Tonic

Ginebra, agua tónica, fruta de temporada
Gin, tonic water, fruit seasonal syrup

\$ 10

Piña Colada

Piña, crema de coco, ron
Pineapple, coconut cream, rum

\$ 11

Watermelon Mojito

Sandía, Hojas de menta, limón, jengibre, ron blanco
Watermelon, mint leaves, lemon juice, ginger + white rum

\$ 12

Pineapple/Jalapeño Margarita

Tequila, Triple sec, Piña, chile jalapeño, Jugo de limón
Tequila, Triple sec, Pineapple, Jalapeño chili, lemon juice

\$ 12

Reinita

Bourbon, triple sec, Maracuya, jugo de limon, soda, gotas amargas
Bourbon, triple sec, passion fruit, lemon juice, soda water, bitter drops

\$ 12

DALIME Drink

Vodka, Albahaca, Mango, Limón, Soda
Vodka, Basil, Mango, Lemon, Soda

\$ 17

BIRRIƧAS

(BEER)

Imperial
(Regular or Light)

\$ 6

Bavaria
(Gold, Light or Dark)

\$ 7

WINEs

We strive to serve carefully selected wines
from South America to promote our heritage.
We invite you to try them

Red Wine



Odjell Cabaret Sauvignon Organic.
Valle del Maipo, Chile

\$ 12

\$ 45

Postales Malbec Bodega
Fin del Mundo, Patagonia, Argentina

\$ 11

\$ 42

White Wine

Crios by Susana Balbo Torrontés

\$ 10

\$ 37

Callia Pinot Grigio.
San Juan, Argentina

\$ 10

\$ 37

William Cole Sauvignon Blanc.
Valle de Casablanca, Chile

\$ 12

\$ 42

William Cole Sauvignon Blanc.
Valle de Casablanca, Chile

\$ 12

\$ 42

Rose

Odjell Cabaret Sauvignon Organic.
Valle del Maipo, Chile

\$ 12

\$ 42



www.dalime.club