

GROVE HOUSE



a field to table eatery

BY CHEF ADAN

LUNCH

SOUPS & SALADS

The Grove House Soup, 15

homemade vegetable soup spiced w guajillos peppers, topped w crispy tortilla strips, served w choice of lentils (vegetarian), shredded chicken or pulled pork

Fiesta Sopa de Tres, 15

lentils, chickpeas and black beans, simmered in homemade vegetable broth and coconut milk, served w cabbage, pickled onions and topped w crispy tortilla strip add shredded chicken or pulled pork, 3

Belizean British Inherited Salad, 15

blanched potato cubes, diced bell peppers, onions and sweet corn tossed in British Mayo and dijon cream dressing and topped w sliced hard boiled egg
add chicken, 3
add shrimp, 6

Tostadas, 16

beets, carrots and cabbage sauteed w thyme and bay leaves, topped w gourmet house cheese and hard boiled egg slices
add chicken or pork, 3

Bean Pickle Salad, 18

combination of local beans tossed w pickled onions, house tomato vinaigrette and topped w fresh pesto cheese

The Grove House Farm Salad, 20

crisp romaine tossed w chopped tomatoes, bell peppers, carrots, onions, blanched beets and crispy plantain flakes topped w ricotta cheese and served w house dressing
add pesto grilled chicken, 3
add grilled buttered shrimp, 6

FROM THE FARM

Mayan Quesadilla, 18

grilled handmade corn tortillas stuffed w white onions, tomatoes, bell peppers and fresh Mennonite cheese served w avocado and garlic cream dressing
add chicken, 3
add shrimp, 6

The Grove House Nachos, 18

fresh oven baked corn tortillas topped w refried beans, double cheese, pickled onions and drizzled w garlic and avocado dressing
add chicken, 3
add pork or beef, 5

"Sunday dinna", 20

Belizean stewed chicken cuts w traditional rice and beans cooked in coconut milk, grilled ripe plantains and our Belizean inherited salad

Sizzling Fajitas, 22

farm fresh onions, bell peppers and tender strips of chicken breast blazed in a fermented soya sauce, served w refried beans, guacamole and homemade garlic cream
flank steak option, 30

Pollo Asado, 22

tangy herbed chicken cuts grilled to perfection and topped w fresh Mennonite cheese served w warm flour tortilla, refried beans and a guacamole side

 *vegetarian option*

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FROM THE FIRE

Chicken Fingers, 18

crispy strips of golden brown chicken breast served w fries and garlic cream dressing

Taquitos, 24

golden fried fish chunks handmade corn tortillas topped w tomato sauce, pickled onions, drizzled w avocado and garlic dressing pulled pork option, add 5

The Giant's Burger, 25

juicy in-house ground steak patty, grilled to your liking, topped w spinach, caramelized onion rings, vine-ripened tomatoes, melted Mennonite cheese, cabbage salad served w a side crispy tostones
add ham, 5
add bacon, 5

Sandwich de "Cochinita", 25

tender pulled pork slow simmered on avocado and plantain leaves, flavored w traditional Mayan spices served on freshly baked homemade bread served w a side of crispy tostones

Fish Fingers, 32

crispy strips of golden brown strips of fillet fish served w fries and garlic cream dressing

FROM THE BAKERY

Ayote en miel, 12

this traditional Belizean dessert features pumpkins, slow simmered in a homemade cinamon spiced syrup and Country Barn icecream

Sweet Potato Pie, 12

silky sweet potato and cream cheese filling on a spiced oatmeal crust topped w a sweet ripe platain brulee

Chef Beth's Classic Caramel Flan, 12

creamy caramel custard, slow baked to a velvety finish with a rich, silky soft caramel syrup and topped w whipped cream, lime zest and toasted coconut flakes

The Maya Mountain Cacao Cake, 12

decadence made from organic Maya Mountain grown cacao

Classic Cheesecake, 14

The Grove House's signature personal cheesecake topped w your choice of seasonal fruit toppings

ask your server for options of the day



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Prices in BZ\$, NOT inclusive of tax or gratuity

 vegetarian option