

## WARM

<b>O-BURGER</b> Prime Beef Burger topped with Tomato, Onion and Pickles served with French Fries	29,50
<b>SATÉ PLATTER</b> Beef and Chicken Skewer served with French Fries, Peanut Sauce and Cucumber Pickle	32,50
<b>CHICKEN FAJITA</b> Chicken Strips, Onion, Bell Pepper, Mushroom, served with Guacamole, Sour Cream, Tomato Salsa and Flour Tortillas	32,50
<b>BEEF FAJITA</b> Beef Strips, Onion, Bell Pepper, Mushroom, served with Guacamole, Sour Cream, Tomato Salsa and Flour Tortillas	37,50
<b>ROPA VIEJA</b> Pulled Pork in a Rich Sauce served with Fried Polenta	39,50
<b>CHICKEN LIVER</b> Sautéed with Onion and Bacon, served with Toast or Rice	39,50
<b>CHICKEN MILANESE</b> Chicken Fillet in Parmesan Bread Crumbs served over Pasta Aioli and Tomato Arugula Balsamic Salad	39,50
<b>FISH SPECIAL</b> Catch of the day served with Batata Dushi Mashed Potatoes and Salsa Verde	46,50
<b>TENDERLOIN</b> Grilled to your perfection and served with Vegetables, Potato Wedges and Mushroom Sauce	49,50

## SANDWICHES

<b>UITSMIJTER</b> Three Sunny Side Up Eggs with Ham and Cheese on white or Wheat Bread	19,50
<b>MEXICANO</b> Quesadilla with Chicken, Tomato Sauce and Cheese. Served with Sour Cream, Guacamole and Tomato Salsa	22,50
<b>CRISPY CHICKEN WRAP</b> Fried Crispy Chicken rolled with Romaine Caesar Salad in a Tortilla Wrap	22,50
<b>CLUB O</b> Sliced Turkey, Bacon, Lettuce, Tomato, Egg with an O-Sauce on Wheat or White Toast	24,50
<b>LAMB SHOARMA</b> Lamb Shoarma in Pita Bread and Garlic Sauce	24,50
<b>ROASTED VEGGIE TACOS</b> With Avocado Cream and Goat Cheese Crumble	27,50
<b>BOSSA NOVA</b> Beef Strips, Mushroom, Bell Pepper, Onions in our Oriental Sauce	27,50
<b>SHRIMP PO BOY</b> Panko Fried Shrimps with Cajun Mayo	29,50
<b>ALFREDO</b> Chicken in a Creamy Parmesan Sauce	34,50
<b>VEGAN</b> Home-Made Herb Pesto, Zucchini, Sun-Dried Tomatoes, and a Medley of Nuts	32,50
<b>SEAFOOD</b> Mix of Seafood in a Creamy Bisque Sauce	37,50
<b>PASTA DELLA CASA</b> Beef, Mushroom and Truffle-Cream Sauce	37,50

## PASTA

## SOUPS

Onion Soup with a Cheese Crouton	19,50
Roasted Pumpkin Crème Soup	19,50
Lobster Bisque	21,50

## SALADS

<b>CLASSIC CAESAR</b> Tossed Crisp Romaine Lettuce with Egg, Anchovies, Croutons and Grilled Chicken	27,50
<b>QUINOA TABBOULEH</b> Cucumber, Tomatoes, Mint and Arugula	27,50
<b>CRISPY CALAMARI</b> Mixed Greens, Cabbage, Cucumber, Cherry Tomatoes and Avocado with a Dill Dressing	29,50
<b>CHÈVRE</b> Mesclun Salad with Roasted Beets, Goat Cheese Crumble and Walnut Vinaigrette	29,50
<b>ENGLISH HARVEST</b> Mixed Salad with Stilton Cheese, Pear, Caramelized Walnuts and Port Syrup	29,50
<b>CALIFORNIA COBB</b> Bacon, Tomatoes, Chopped Egg, Avocado, Grilled Chicken and a Blue Cheese Dressing	29,50
<b>SEARED TUNA NICOISE</b> Green Salad, Egg, Olives, Green Beans, Potatoes with our House Vinaigrette	29,50
<b>ORIENTAL</b> Seared Beef or Chicken Strips, Mushroom, Onions, Bell Pepper and Cashew Nuts	29,50

Tasters, mezze, petits plats, small plates, pering kecil, piccoli piatti, smaretter, anti-pasta, catadores, icip, degustateurs, tapas, proevers, tastadors, proevers, entre les tribunaux, tra i giudici tussengerechten, we call it...

## O-tjes

(We advise 3 or 4 O-tjes)

SHRIMP RISOTTO Home-made Risotto	19,50
SCALLOP DEL MUNDO (1) Pumpkin crème	15,00
SCALLOP DEL MUNDO (2) Pumpkin crème	22,50
MISO GLAZED SALMON Baby paksol	19,50
HOISIN PORK BELLY	17,50
CHICKEN LIVER MOUSSE Red fruit jam	17,50
GOAT CHEESE With grilled veggies and balsamic syrup	17,50
COCA-COLA CHILI CHICKEN Ginger rice	17,50
TUNA SASHIMI Sesame seared, wasabi mayo and cucumber noodles	18,50
STEAK FRITES Truffle mayonnaise	12,50

## SOUPS

LOBSTER BISQUE	19,50
ROASTED PUMPKIN	17,50

## APPETIZERS

HOMEMADE BREAD Bread straight from the oven served with a dip trio	12,50
TUNA TARTARE Avocado, tomato salsa and cilantro-pesto	28,50
SEAFOOD CEVICHE Local catch with lime, onions, chili, mango and lychee	25,00
GNOCCHI Home-made with pumpkin crème, walnuts, thyme and pecorino	18,50
CARPACCIO Classic carpaccio with pesto, pine-nuts and parmesan	26,50
CHICKEN LIVER Pan seared with crispy prosciutto and roasted beets	22,50

## ENTREES

FLAT IRON STEAK Coffee-Chili rubbed, served on tostones, a salad of avocado, tomato, jalapeño and sauce Romesco	48,50
TENDERLOIN Herb-butter topped, served with steakfries and a mesclun salad	48,50
LOCAL FISH Local Catch on batata dushi mashed potato, with a fennel-orange salad and salsa verde	46,50
TUNA Grilled with roasted veggies, basmati rice and a red curry sauce	46,50
SEAFOOD PASTA Mixed seafood in a creamy bisque sauce	36,50
CHEESE FONDUE Traditional swiss cheese fondue with artisan bread and vegetable 2 persons	37,50 pp
CHICKEN Lime, basil, peccorino served with pasta aioli and tomato confit	39,50

### GIFT TIP

A Birthday, Bonus, Christmas present,  
Sinterklaas, Party, Wedding, In love,  
Promotion, Retirement...  
**O MUNDO OFFERS GIFT VOUCHERS  
FROM ANG 50,-**

### AN OMELETTE WITHOUT BREAKING EGGS

Dear Guest,  
The O Mundo team only wants one thing:  
**THAT OUR GUESTS HAVE A PLEASANT DINING  
EXPERIENCE.**  
Of course something can go wrong, but we always  
want to fix that, so you will still be happy when going  
home.

Still not happy? Please let us know immediately  
or email to [restaurantomundo@gmail.com](mailto:restaurantomundo@gmail.com)  
We are still learning, everyday!

**Omundo**

Restaurant • Wine • Lounge

All prices are in Antillean guilders and include ob tax. Gratuity is not included



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# DESSERT

**HOME-MADE APPLE PIE** 18,50  
with ice cream and cream

**CHEESECAKE** 18,50  
traditional home-made  
cheesecake with a strawberry topping

**CHOCO TRIO** 21,50  
chocolate mousse,  
chocolate lava cake  
and choco surprise

**DAME BLANCHE** 17,50  
vanilla ice cream  
with chocolate sauce

**CHEESE** 29,50  
a variety of cheeses  
with bread



**Omundo**  
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## COFFEE & TEA

Coffee 5,50  
Espresso 5,50  
Macchiato 5,75  
Cappuccino 6,00  
Café Latté 6,00  
Double Espresso 8,50  
Tea 5,00  
Fresh Mint Tea 6,00  
Irish Coffee 13,50  
French Coffee 13,50  
Mexican Coffee 13,50  
Brazilian Coffee 13,50  
Jamaican Coffee 13,50  
Curaçao Coffee 13,50  
Omundo Coffee 17,50

## DESSERT WINES

Late Harvest (CHI) 12,50  
Brachetto d'Acqui (ITA) 12,50  
  
BY THE BOTTLE  
Blue Nun Eiswein (GER) 95,00  
Sauternes (FRA) 95,00

## PORT

Kopke Red 10,00  
Kopke White 10,00  
Niepoort LB 9yrs 16,50  
Niepoort 10yrs 20,00

## COGNAC & MORE

Grappa 12,50  
Hennessy VS 14,50  
Hennessy VSOP 17,50  
Rémy Martin VSOP 17,50  
Hennessy XO 40,00  
Rémy Martin X) 45,00

## FINE RUMS & WHISKEY

Mount Gay XO 15,00  
Pyrat XO 17,50  
Ron Zacapa 23 yrs 18,50  
Ron Zacapa XO 25,00  
Glenlivet 12yrs 12,50  
Aberfeldy 12yrs 12,50  
Buchanan's 18yrs 18,50  
Dewar's 18yrs 18,50  
Glenmorangy Signet 45,00  
Blue Label Blend 55,00  
Dewar's Signature 55,00

## LIQUORS - 12,50

Amaretto Grand Marnier  
Frangelico Drambuie  
Kahlúa Dom Benedictine  
Tia Maria Licor 43  
Bailey's Limoncello  
Cointreau Sambuca

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