

# Enjoy life...

# Enjoy Karakter...

## Our pre-dinner suggestions...

- Glass of sparkling wine** Concha y Toro, Valle Central, Chile (13.50)
- Glass of sparkling rose** Belstar, Cuvée Rose Prosecco, Italy (16.00)
  
- Lemon Fizz** Limoncello, sparkling wine (15.00)
- Peach Bellini** Peach Liquor, fresh mango, sparkling wine (15.00)
- French 75** Gin, Lemon juice, sugar syrup, sparkling wine (15.00)
- Cucumber Cooler** Gin, fresh lime, fresh cucumber, fresh mint, tonic (17.00)

## Pre-dinner suggestions without alcohol...

- Green refreshment** Mint, brown sugar, lime and sparkling water (10.00)
- King of vitamins** Pineapple, mango, orange (all fresh!!) (11.00)
- Fruit bomb** Orange, kiwi, banana and mango (all fresh!!) (11.00)

## Pre-dinner bites...

- Bread and more...** Bread, spicy butter, tapenade of olives, tomato-aioli (14.00)
- Vegetarian Bruschetta** Bruschetta hummus, garlic, avocado and bruschetta bell pepper, tomato, corn, red onion (22.00)
- Bruschetta land 'n sea** Bruschetta tuna, tzatziki, pickled onion & bruschetta prosciutto, tomato, pesto (28.00)

## Welcome to Karakter...

Want to take it slow, just let us know...  
In a rush? No problem, just tell us...

Something to improve? Please tell us...  
Satisfied? There is a little website, called TripAdvisor...

Any diet restrictions or a special request?  
Our chef is more than happy to come to your table...

**K A R A K T E R**  
**curaçao** 

**B e a c h • L o u n g e • R e s t a u r a n t**

# K A R A K T E R

## STARTERS

	Naf!
<input type="checkbox"/> <b>Bread and more...</b> Bread, spicy butter, aioli, pesto Brood, pittige kruidenboter, aioli, pesto	14.00
<input type="checkbox"/> <b>Pannacotta</b> Cauliflower pannacotta, corn, curried cucumber, parmesan cheese, pecan nuts, basil Bloemkool pannacotta, mais, kerrie komkommer, parmezaanse kaas, pecannoten, basilicum	26.00
<input type="checkbox"/> <b>Caesar character</b> Romaine lettuce, smoked chicken, bacon, parmesan cheese, boiled egg, croutons and anchovy dressing Romeinse sla, gerookte kip, spek, parmezaanse kaas, gekookt ei, croutons en ansjovis dressing	26.00
<input type="checkbox"/> <b>Carpaccio</b> Thin sliced beef, arugula, seed mix, parmesan cheese, pesto or truffle mayonnaise Dun gesneden ossenhaas, rucola, pittenmix, parmezaanse kaas, pesto of truffel mayonaise	28.00
<input type="checkbox"/> <b>Duck</b> Sous-vide duckbreast, lentils, red beet root, marinated orange, pumpkin jam, tamarind laquer Sous-vide eendenborst, linzen, rode biet, gemarineerde sinaasappel, pompoen jam, tamarinde lak	32.00
<input type="checkbox"/> <b>Surf and turf</b> Garlic shrimp and prosciutto with watermelon, basil, tarragon vinaigrette Knoflook garnalen en parmaham met watermeloen, basilicum, dragon vinaigrette	29.00
<input type="checkbox"/> <b>Ceviche</b> Thin sliced local whitefish, couscous, forest fruits, cilantro and lime honey vinaigrette Dun gesneden lokale witvis, couscous, bosvruchten, koriander en limoen honing dressing	27.00
<input type="checkbox"/> <b>Duo local tuna</b> Tartare and tataki of local tuna with quinoa, avocado crème, amsterdam onion, green apple and wasabi mayonnaise Tartaar en tataki van lokale tonijn met quinoa, avocadocrème, amsterdamse ui, granny smith appel en wasabi mayonaise	31.00
<input type="checkbox"/> <b>Chef's selection (min 2 people)</b> Tasting platter of chef's selection of small starters Proeverij van door de chef geselecteerde voorgerechtes	34.00 per person

*Don't forget to ask for our daily specials...*

Prices are including 9% tax. No service charge added to your bill. Gratuities are at your discretion.

# K A R A K T E R

## MAIN

	Nafli
<p>☐ <b>Veggie pie</b> Red onion-dates-walnut pie, pumpkin, celeriac-coconut crème, red port syrup Rode ui-dadels-walnoten taart, pompoen, knolselderij-kokos crème, rode port siroop</p>	37.00
<p>☐ <b>Tagliatelle goat cheese</b> Homemade luke warm pasta, goat cheese, red onion, shii take, pumpkin and cherry tomato vinaigrette Huisgemaakte lauwarme pasta, geitenkaas, rode ui, shii take, pompoen en cherry tomato vinaigrette</p>	39.00
<p>☐ <b>Risotto</b> Red beet root risotto, gorgonzola, pecan nuts, mais, green peas, arugula and yucca Rode bieten risotto, gorgonzola, pecan noten, mais, doperwten, rucola en yuca</p>	41.00
<p>☐ <b>Chicken rouleaux</b> Filled chicken breast, sweet potato crème, bacon, leek, onion chutney, red beet root and blueberry beurre blanc Gevulde kipfilet, zoete aardappelcrème, bacon, prei, uien compôte, rode biet en bosvruchten beurre blanc</p>	44.00
<p>☐ <b>Beef tenderloin</b> Beef tenderloin, confit of potato, celeriac-coconut crème, bacon, forest mushroom, citrus, herbs and blue cheese sauce Ossenhaas, gekonfijte aardappel, knolselderij-kokos crème, bacon, paddestoelen, citrus, tuinkruiden en gorgonzolasaus</p>	56.00
<p>☐ <b>Sirloin steak</b> Entrecôte, potato mousseline, red cabbage, green apple, brown sugar, pickled pumpkin and gravy with gingerbread Entrecôte, aardappel mousseline, rode kool, groene appel, bruine suiker, zoetzure pompoen, en jus met peperkoek</p>	51.00
<p>☐ <b>Tuna steak</b> Local tuna steak, couscous, roasted cauliflower, carrot-curry crème, radish, celery and tamarind vinaigrette Lokale tonijnsteak, couscous, geroosterde bloemkool, wortel-kerrie crème, radijs, bleekselderij en tamarinde vinaigrette</p>	49.00
<p>☐ <b>Trio of the sea</b> Grilled Mahi Mahi, red snapper and fried shrimp, sweet potato cream, leek, beetroot, green peas and pumpkin jam Gegrilde mahi-mahi, red snapper en gebakken garnalen, zoete aardappel crème, prei, rode biet, doperwten en pompoenjam</p>	54.00
<p>☐ <b>Catch of the day</b> Local caught fresh fish, funchi, curried local baby cucumber, vegetables, krioyo sauce Lokaal gevangen verse vis, funchi, kerrie-baby komkommer, diverse groente, krioyo saus</p>	49.00

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# K A R A K T E R

*There is always room for dessert..* 

	Nafi
<p> <b>Crème brûlée</b> Homemade crème brûlée with coffee and nutmeg <i>Huisgemaakte crème brûlée met koffie en nootmuskaat</i></p>	19
<p> <b>Gateau chaud</b> Hot, melting chocolate cake, vanilla curd and different structures of mango <i>Warme smeltende chocolade cake, vanille hangop en diverse structuren van mango</i></p>	23
<p> <b>Caramel bavarois</b> Salted caramel bavarois with chocolate mousse, dragon vinaigrette and pear sorbet ice <i>Gezouten caramel bavarois met chocolade mousse, dragon vinaigrette en peren sorbetijs</i></p>	22
<p> <b>Lemon pie 2.0</b> Foam of lemon, curry and vanilla with pear compote, peanut-coconut crumble and condensed milk ice cream <i>Schuim van citroen, kerrie en vanille met perencompote, pinda-kokos krokant en gecondenseerde melk ijs</i></p>	21
<p> <b>Café gourmand</b> Coffee of your choice, with variety of sweet delights <i>Koffie naar keuze met diverse zoete lekkernijen</i></p>	20
<p> <b>Ice cream</b> Trio of ice creams <i>Trio van ijssoorten</i></p> <p style="margin-left: 200px;">(ask for our flavours of the day) (vraag naar ons dag aanbod)</p>	16

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# K A R A K T E R

## DRINKS

### Karakter Fresh & Fruity...

		Nafli
<input type="checkbox"/>	<b>King of vitamins</b> Pineapple, mango, orange (all fresh)	11.00
<input type="checkbox"/>	<b>Fruit bomb</b> Orange, kiwi, banana and mango (all fresh)	11.00
<input type="checkbox"/>	<b>Green refreshment</b> Mint, brown sugar, lime and sparkling water	10.00
<input type="checkbox"/>	<b>Banana Daydream</b> Banana, vanilla, ice cream	10.00
<input type="checkbox"/>	<b>Frozen Cappuccino</b> Espresso, ice cream, sugar syrup	10.00

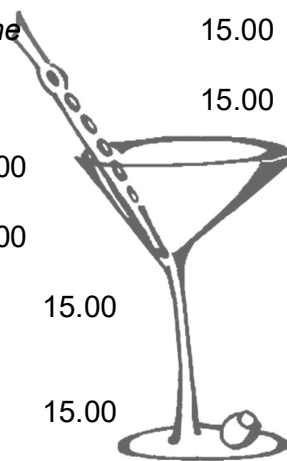
### Karakter Soft drinks, Beers and Coffee...

<input type="checkbox"/>	<b>Coffee and tea</b> Coffee, Espresso, Tea	5.50
	Cappuccino, Latté, Fresh mint tea	6.50
<input type="checkbox"/>	<b>All soft drinks</b> Coke, Fanta, Sprite, Gingerale, tonic, Bitter lemon, etc.	5.50
<input type="checkbox"/>	<b>All juices</b> Apple, orange, pineapple, cranberry, fruit punch	5.50
<input type="checkbox"/>	<b>Beers</b> Polar	7.00
	Amstel Bright	8.50
	Corona, Presidente	9.00
	Hoegaarden	10.00

*Bucket Special: Buy a bucket of beer (six beers) and receive one beer free.*

### Karakter Cocktails...

<input type="checkbox"/>	<b>Mojito</b> Rum, fresh lime, fresh mint and sugar, topped with sparkling water	15.00
<input type="checkbox"/>	<b>Mango Mojito</b> Mojito with fresh mango and mango syrup	17.00
<input type="checkbox"/>	<b>Caipirinha</b> Cachaca, fresh lime and brown sugar	15.00
<input type="checkbox"/>	<b>Minty Moscow Mule</b> Vodka, fresh lime, fresh mint, sugar, topped with ginger ale	15.00
<input type="checkbox"/>	<b>Cucumber Cooler</b> Gin, fresh lime, fresh cucumber, fresh mint, tonic	17.00
<input type="checkbox"/>	<b>Margarita</b> Tequila, triple sec and fresh lime	15.00
<input type="checkbox"/>	<b>Lime Delight</b> Pinot grigio wine, limoncello, Bacardi lime, fresh lime	15.00
<input type="checkbox"/>	<b>Curaçao Colada</b> Pina colada with Blue Curacao	15.00
<input type="checkbox"/>	<b>Peach Bellini</b> Prosecco, Peach liquor and fresh peach	15.00
<input type="checkbox"/>	<b>Blue lagoon</b> Blue Curacao, vodka, lime juice, lemonade	15.00
<input type="checkbox"/>	<b>Frozen daiquiris</b> Lime, strawberry, mango, banana or passion fruit	15.00
<input type="checkbox"/>	<b>Frozen Coladas</b> Piña Colada, BBC, strawberry, mango, Banana or passion fruit	15.00
<input type="checkbox"/>	<b>All mix drinks</b> Gin-Tonic, Bacardi-Coke, etc.	starting at 11.00



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# K A R A K T E R

## WINES

### By the glass...

		Nafi
<i>White</i>	Autoritas, Sauvignon Blanc, Central Valley, Chile	12.00
	Autoritas, Chardonnay, Central Valley, Chile	12.00
	Villa Mura, Pinot Grigio, Italy	13.50
<i>Red</i>	Autoritas, Merlot, Central Valley, Chile	12.00
	Autoritas, Cabernet Sauvignon, Central Valley, Chile	12.00
<i>Rose</i>	Sartori, Pinot Grigio Blush, Italy	13.50
	Sycamore Lane, White Zinfandel, California	12.00
<i>Sparkling</i>	Concha y Toro, Valle Central, Chile	13.50
	Belstar, Cuvee Rose Prosecco, Italy	16.00

### Sparkling wine and Champagne by the bottle...

Concha y Toro, Valle Central, Chile	59.00
Ti Amo, Prosecco brut	79.00
Belstar, Cuvee Rose Prosecco, Italy	79.00
Pere Ventura – Primer Reserva Brut, Spain	79.00
Veuve Clicquot Ponsardin Brut, Champagne, France	189.00



### White wine by the bottle:

<b>Autoritas, Sauvignon Blanc, Central Valley, Chile</b> This vibrant wine offers flavors of fresh lemon peel, pineapple, and passion fruit.	49.00
<b>Autoritas, Chardonnay, Central Valley, Chile</b> Aromas of lemon, pineapple, honey and tropical fruits. Medium bodied and fresh with plenty of fruit.	49.00
<b>Villa Mura, Pinot Grigio, Italy</b> A fresh, dry white with gentle floral and citrus aromas.	55.00
<b>J.Meyer, Riesling, Alsace, France</b> Aromas of orange and mandarin and mineral notes. Fresh and well-bodied	71.00
<b>Alamos Torrontes, Cafayate, Salta, Argentina</b> Aromatic flavors of citrus and peach fruit, full bodied with tones of jasmin.	74.00
<b>Bontebok, Chenin Blanc, South Africa</b> A full bodied white wine with aromas of pear and peach.	78.00
<b>Louis Latour, Chardonnay, Ardèche, France</b> Aged in stainless steel vats for approximately 10 months. A fresh and easy to drink wine.	83.00
<b>Francois Lurton, Fumees Blanches, Sauvignon Blanc, France</b> A fresh, dry white wine from the south-west of France with tones of citrus, light bodied.	83.00
<b>Piedra del mar Albarino, Spain</b> A light, fresh, mineral wine with tones of orange and citrus.	84.00
<b>Kim Crawford, Sauvignon blanc, Marlborough, New Zealand</b> Classic Marlborough Sauvignon Blanc aromas of lifted citrus, tropical fruit, and crushed herbs.	88.00
<b>Lois Loimer, Grüner Veltliner, Austria</b> A Organic Grüner Veltliner, Fresh and spicy, with tones of apple and cassis	95.00
<b>Bernardus, Chardonnay, Carmel Valley, California</b> Bold, rich and layered, with a medley of smoky fig, toasty oak, hazelnut, and roasted marshmallow flavors	125.00
<b>Domaine Bernard Defaix, Chablis, France</b> A light pure, mineral wine, with tones of citrus fruit.	128.00

# K A R A K T E R

## WINES

	NafI
<b>Red wine by the bottle:</b>	
<b>Autoritas, Merlot, Central Valley, Chile</b> Easy drinking Merlot, notes of strawberry, cherry and vanilla. Smooth and well balanced.	49.00
<b>Autoritas, Cabernet Sauvignon, Central Valley, Chile</b> Medium bodied with flavors of strawberry and blackcurrant. Round and juicy tannins, smooth finish.	49.00
<b>Sensas, Cabernet - Syrah, Languedoc-Roussilon, France</b> Powerfull, round and rich, black currant, pepper and vanilla.	65.00
<b>Alamos Malbec, Argentina</b> Full bodied fruity wine, tones of cassis, toast, spices, and chocolate	73.00
<b>Casa Santos Lima, Monte das Promessas, Portugal</b> A blend of syrah, Touriga nacional, Alicante Bouschet, and Petit Verdot. Full bodied with red fruit.	74.00
<b>Seigneurie de Peyrat, Pinot Noir, France</b> A light, fresh wine, with flavors of cherries and spices.	74.00
<b>Sumarroca, Temps de Fruits, France</b> A blend of cabarnet franc, merlot, syrah, carmenere with tannins and lots of red fruit.	83.00
<b>7 Castillos, Rioja Crianza, Spain</b> Classic Rioja, very aromatic, red fruit, soft tannines and lightly oaked	84.00
<b>Quota 29, Primitivo, Salento, Italy</b> Fresh, clear and expressive taste along with a ripe morello cherries, mint and blackberries bouquet.	95.00
<b>Rose wine by the bottle...</b>	
<b>Sycamore Lane, White Zinfandel, California (sweet rosé wine)</b> Classic white zinfandel, aromas of strawberries and watermelon, light fruity flavors and a touch of cream	49.00
<b>Sartori, Pinot Grigio blush, Venice, Italy</b> Dry, elegant and crisp, with crunchy summer fruit flavors	55.00
<b>Domaine St Felix, Rosé Cuvee Pierre Martin</b> Classic Provence style Rose, light and refreshing with a delicate fruit character and savory dry finish.	75.00
<b>M de Minuty Rosé, Côtes de Provence, France</b> Aromatic harmony of grenache and cinsault, notes of peach and candied orange. Fresh and round.	86.00
<b>AIX Rosé, France</b>	Normal 97.00
Light, fresh and elegant rose, ripe orange, raspberries, and strawberries.	Magnum 189.00

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# K A R A K T E R

## KIDS

### Karakter Kids Menu...

Naf!

- Bitterballen**  
Bitterballs (Dutch fried meat snack) with oven baked potato (or fries), cucumber & tomato  
*Bitterballen met aardappeltjes of frietjes en komkommer & tomaat* 19.00
- Chicken**  
Chicken breast with oven baked potato (or fries) and cucumber & tomato  
*Kipfilet met aardappeltjes of frietjes en komkommer & tomaat* 19.00
- Tuna**  
Tuna steak with oven baked potato (or fries) and cucumber & tomato  
*Tonijn steak met aardappeltjes of frietjes en komkommer & tomaat* 24.00
- Poffertjes**  
Dutch mini pancakes with syrup, sugar and fresh fruit  
*Poffertje met stroop en poedersuiker met een beetje vers fruit* 19.00
- Build your own pasta...**  
Pasta with tomato sauce, tomato and cheese (served separate, to create your own pasta)  
*Pasta met tomaten saus, tomaat en kaas (apart geserveerd om je eigen pasta te maken)* 19.00
- Beef Burger**  
Sandwich 100% beef burger, lettuce, tomato, onion and Gouda cheese  
*Sandwich hamburger (100% rundvlees) met sla, tomaat, ui en Goudse kaas* 29.00
- French fries**  
French fries with mayonnaise and ketchup  
*Franse frietjes met mayonaise en ketchup* 8.00
- Scoop icecream (1 scoop)**  
*Bolletje ijs* 6.00



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