



# MOSA CAÑA

BAR & KITCHEN

## SIP, EAT & REPEAT *dishes to share*

This menu has been created to share.

It perfectly compliments our wines, cocktails & spirits.

Dishes are served when ready but we will gladly adjust the pace if necessary.

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### PARA PICAR *to start*

<b>CRISPY TUSCAN KALE</b> 🌿 🍷	20
nuoc mam chay	
<b>CAULIFLOWER FRITO</b> 🌿 🍷	26
curry tempura   sweet chili soy dip	
<b>FISH FRITTER</b> 🌿 🍷	24
daily changing fish   papaya jam	
<b>CALAMARES FRITOS</b> 🌿 🍷 🍷	28
Thai chili dip   furikake	
<b>GUACAMOLE</b> 🌿 🍷	30
fried nachos   sour cream   jalapeño	
<b>PADRON PEPPERS</b> 🌿 🍷	32
miso butter   chili   bonito flakes	
<b>BURRATA</b> 🌿 🍷 🍷	34
watermelon   salsa verde   tomato   focaccia	
<b>TUNA TATAKI</b> 🌿 🍷	38
ponzu   bell pepper   scallions	
<b>SHRIMP AGUACHILE</b> 🍷	40
cucumber   avocado   jalapeño	
<b>CEVICHE PESCADO DEL DIA</b>	38
kimchi   mango   red pepper	
<b>BEEF TATAKI</b> 🌿 🍷	46
orange ponzu   togarashi   kumquat	

All prices are in Antillean guilders & include 9% tax.

Gratuuity is not included, but highly appreciated. 10% gratuity will be added to groups of 7 and over.

GUEST WIFI PASSWORD: mosacana123

## PARA COMPARTIR *to share (2pc)*

- TOSTADAS DE ATÚN** 🌾 🥛 🥜 40  
tuna tartar | guacamole | salsa macha
- TACOS DE PESCADO** 🌾 🥛 38  
battered local fish | cabbage | salsa roja
- BAO BUNS CRAB** 🌾 🥛 36  
tempura soft shell crab | hoisin | kimchi  
pickled cucumber
- BAO BUNS PORK BELLY** 🌾 🥛 🥜 34  
crispy pork belly | hoisin | kimchi  
pickled cucumber
- TACOS DE POLLO ASADO** 🌾 36  
grilled chicken thighs | guacamole  
roasted corn
- TACO DE CARNE GUISADA** 🌾 🥛 38  
braised beef | chimichurri | black beans  
queso blanco

## NEED SOME HEAT? 🌶️

HAVE IT WITH CALEO FERMENTED HOT SAUCES:

Jalapeño / Cilantro 🌿

Chile Rojo / Pink Pepper 🌶️🌶️

Habanero / Szechuan 🌶️🌶️

(Take home your own salsa picante in a 240ML bottle 20)

## UN POQUITO MAS GRANDE

*a little bigger*

- FLATBREAD** 🌾 🥛 34  
hummus | za'atar | zhoug | local arugula
- BELUGA LENTILS** 🥜 34  
red curry | coconut | naan bread
- MISO CODFISH** 🌾 55  
spinach | shimeji mushrooms  
kombu soy
- GRILLED OCTOPUS** 🌾 🥛 55  
sofrito | chorizo | funchi | salsa girola
- KOREAN CORN FED CHICKEN** 🌾 🥛 52  
gochujang | green mango salad  
sesame dressing
- LOMO SALTADO** 🌾 🥛 54  
red onion | cherry tomato | crispy  
potatoes
- SOUS VIDE RUM RIBS** 🌾 🥛 48  
babyback ribs | sambal rum glaze  
crispy onion
- BAVETTE** 🌾 68  
chimichurri | mushrooms | onion rings

## Y PARA ACOMPAÑAR *sides*

**LOADED YUCA FRIES** 🌾 🥛 18  
salsa verde | queso blanco

**SWEET POTATO FRIES** 🌾 🥛 16  
parmesan cheese  
truffle mayo | chives

**FRIED RICE** 🌾 🥛 18  
kimchi | sesame  
scallions

## POSTRES *desserts*

**CHURROS** 🌾 🥛 24  
salted dulce de leche | Mexican  
chocolate sauce | cinnamon

**LEMONGRASS CREME BRÛLÉE** 🥛 24  
house made vanilla ice cream

**CHOCOLATE GANACHE** 🥛 🥜 24  
mango compote | calamansi  
chocolate sorbet ice

**COCONUT TIRAMISU** 🌾 🥛 24  
passionfruit | matcha ganache  
roasted coconut ice cream

## HOUSE MADE ICE CREAMS (per scoop 8)

ask your server for flavors

🌾 gluten 🥛 lactose 🥜 nuts 🌿 sesame

Not all ingredients are listed, therefore please inform us about any allergies you might have.