



PAPAYA VILLA

MENU

Menus at Papaya Villa are focused on island and Caribbean styled food and are subject to what is available and in season. Menus are table d'hôte styled so we don't offer an a la carte choice at any given meal. Marcus will generally chat with you on the day or the day before, depending on what becomes available. Here is an indication of what you can expect.

If you have any food allergies then you should advise us prior to your arrival.

BREAKFAST – INCLUDED IN YOUR TARIFF

Always coffee / tea plus a selection of fresh local fruits

Daily surprises include;

Toast or croissants

Omelette

Spanish beans rancheros with a fried egg

Torrejis – Portuguese favourite fried slice of eggy bread in maple syrup

Pancakes in maple syrup

LUNCH – 1500 VATU PER PERSON

Selection of Bocadoillas - Deliciously filled bread sticks (Cuban Styled sandwich)

Herbed wraps – Filled with Island Slaw and cured meats or chicken

Fresh salad with local produce (depends on what was amazing at the local market)

Fish Tacos

Picnic Basket – should you want to have lunch on one of our beaches or head out for the day

Local fruit of the day

DINNER – 2 COURSES 2,000 VATU PER PERSON

Traditional paella

Feijoada – the national dish of Brazil

Chicken Diablo – traditional family chicken recipe from Portugal

Fresh hand- made pappardelle in Marcus' famous ragout or lobster and saffron butter when lobsters are available (from our own reef)

Jerk Chicken – Caribbean jerk chicken char grilled and served with traditional beans & rice (you have to try this)

Tagine – Vegetarian, chicken or fish – beautifully spiced

Baked whole poulet fish (when available) served with hand cut chips & slaw

Tacos – selection of fish, chorizo and pulled beef or pork

BBQ – Fish or Beef served with local salads

AFTERS

Portuguese custard tarts

Fried plantains served with cinnamon sugar and ice cream

Pastille (fruit filled short pastry served with whipped cream or ice cream)

Classic Portuguese rice pudding with apple or berries, a hint of rose or orange blossom

Local fruit parfait

Fruit Greixonera (kinda like a mix between bread pudding and crumble ... simply delicious)

BEVERAGES

Coffee & Tea is included with meals

Marcus selects the wine pairings if you would like a bottle of wine with your meal. There is a flat charge of 2,500 vatu per bottle. Again it is table d'hôte style so you are in Marcus' hands with the selection

Glass of wine : 600 vatu

If you would like a cold beer with your meals then, these are available at 500 vatu per bottle