



HUMBLE BEGINNINGS

U.S.\$ A\$FL.

Mixed Salad

Freshly cut greens served with your choice of Oil and Vinegar, Russian or Italian Dressing.

8.00 14.00

Tomato Salad

Locally farmed tomatoes with onion, basil with olive oil, served with our special house dressing.

8.00 14.00

Classic Caesar Salad

Crispy Romaine Lettuce, tossed in a traditional homemade Caesar dressing, served with croûtons and parmesan cheese.

8.00 14.00

Fiesta Arubiano Sampler

Aruban Style Snacks includes Fishcake, Cheese Pastechi, Meatballs and Squid served with our famous Creole Sauce.

11.00 19.25

Marinated Seafood

The popular Mixed Seafood Marinated "Old Cunucu House" style.

12.00 21.00

Shrimp Cocktail

Local fresh shrimps served with our tasty whisky sauce.

11.00 19.25

Fried Calamari

Calamari served in a spicy tomato sauce.

11.50 20.25

Escargots

Made the Classic way, gratinated with garlic, fresh herbs and butter.

11.00 19.25

SOUPS

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Sopi di Pampuna

Homemade Cream of Pumpkin soup served with a dash of Parmesan Cheese.

8.00 14.00

Mom's Hearty Beef Soup

A Rich Arubian style Homemade beef soup.

8.00 14.00

Our Soup of the Day

Please ask your server for the Day's Soup, varies daily

8.00 14.00



TRADITIONAL LOCAL FAVORITES	U.S.\$	AFL.
Seafood Palm Beach Shrimps, Scallops, Mussels and Squid in a Creamy French Pernod sauce.	28.00	49.00
Garlic Shrimp Pan fried Local Shrimps flambéed with Garlic and Brandy.	27.00	47.25
Coconut Shrimp Coconut Breaded Shrimps, served in a Curry Mango Chutney Sauce.	27.00	47.25
Caribbean Lobster Old Cunucu Style Caribbean Lobster Tail.	Market Price	
Bacalao "Cod Fish" Grand Ma's Secret Recipe.	19.00	33.25
Calco Stoba "Stewed Conch"	30.00	52.50
Whole Red Snapper Broiled or Pan Fried served with Garlic or Creole sauce.	Market Price	
Fresh Catch of the Day Ask your server, our Chef always makes it your favorite way.	Market Price	
Keshi Yena Chicken with Olives, Cashew Nuts and Raisins baked with tasty Gouda Cheese.	23.50	41.00
Cabrito Stoba "Stewed Goat Meat" A Local Favorite!	22.00	38.50
Carni Stoba "Stewed Beef" Our Stewed Beef done Aruban Style.	19.00	33.25
Higra Hasa "Beef Liver" Small cuts of Beef Liver pan fried with Onions, Sweet Pepper and topped with our Old Cunucu House secret.	19.00	33.25
Rab'i Baca Stoba "Oxtail Stew" Oxtail Stew done Aruban Style.	22.00	38.50

ALL OUR DISHES ARE SERVED WITH
FRESH VEGETABLES, FRIED PLANTAIN AND FRIED FUNCHI.
RICE OR HOMEMADE POTATOES



MEAT LOVERS DELIGHT

U.S.\$ AFL.

Grilled Breast of Chicken

Marinated Grilled Chicken Breast served with a Curry Mango sauce.

21.00 36.75

Veal Medallions

Veal Medallions prepared with mushrooms, sweet peppers and onions in a Creamy Wine sauce.

27.50 48.00

Farm Style Pork Chops

Farm Style Pork Chops fried with Onions and Paprika.

19.00 33.25

BBQ Loin Ribs

One whole slab of Premium marinated Pork Ribs, served with our homemade BBQ sauce.

24.50 43.00

Pinchos "Cunucu People" way

Skewer served with Grilled Chicken, Beef and Red Peppers and topped with a special Cilantro Sauce.

27.00 47.25

US Filet Mignon

Prepared to your preferred degree of doneness, served with Spiced Rum Mushrooms.

30.00 52.50

PASTA DISHES

U.S.\$ AFL.

Vegan or Vegetarian Pasta

Fresh Vegetables in a savory Tomato sauce tossed over a bed of Fettuccini.

27.00 47.25

Fettuccini Alfredo

Breast of Chicken in Alfredo Sauce with Parmesan cheese.

27.00 47.25

Lasagna Bolognese

Our Traditional Homemade version of the Italian classic.

19.00 33.25

Vegetarian Keeshi Yena

Vegetarian version of the Local Favorite.

19.00 33.25

SIDES ORDERS

U.S.\$ AFL.

French Fries

4.00 7.00

Pan Bati (Flatbread)

4.00 7.00

Potato of the Day

4.00 7.00

Fresh Vegetables

4.00 7.00

Rice

4.00 7.00

Fried Funchi

6.00 10.50

Fried Funchi w/Cheese

7.00 12.25



DUSHI DESSERTS

U.S.\$ A\$FL.

Homemade Quesillo

Fresh everyday from our kitchen,
traditional style.

6.00 10.50

Chuculati Pinda Criollo

Our "Hot Peanut Butter Cup", an Aruban
delicacy made with hot peanuts served in a
cream of peanuts & milk, the Old Colonial Way.

7.00 12.25

Coupe de Vanille au Rhum Raisin

Two scoops of fresh made Vanilla ice
cream, served on a bed of Hot Local Rum and
yummy raisins.

8.00 14.00

An Assortment of Scrumptious Traditional Cakes

Please ask your server for today's options.

8.00 14.00

RICH, SMOOTH, GREAT COFFEE

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Spanish Coffee

With a splash of Brandy.

10.00 17.50

Irish Coffee

With a shot of Old Bushmills

10.00 17.50

Koffie Arubiano

With homemade Cashew Liquor

10.00 17.50

“Don Buchi” Coffee

With Ponche Crema & Coei Coei, happily
together.

10.00 17.50

Cappuccino

4.00 7.00

Regular or Espresso Coffee

3.00 5.25

Assorted Regular and Fruit flavored Tea

3.00 5.25

Assorted Organic Tea

5.00 8.75

OUR PRICES ARE SHOWN IN BOTH
ARUBAN FLORINS AND U.S. DOLLARS
PLEASE NOTE: 1.00 U.S. DOLLAR IS A\$FL. 1.75