

Welcome to Restaurant Nemo! Our menu has been carefully composed by our culinary team; the kitchen brigade is headed by Chef Faizel. We work as much as possible with daily fresh local products and know how to create mouth-watering dishes.

Nemo's extensive wine list is composed as a perfect complement to our dishes with influences from around the world.

Our menu will be updated regularly, stay informed through our social media and website www.nemo-curaçao.com

Allergies

Do you or one of your party have an allergy, for example gluten allergy or lactose intolerance? No problem! Many of our dishes on the menu can be adapted to suit your diet.

Vegetarian or vegan

Are you vegetarian or vegan? Also no problem for us! There are several vegetarian dishes on our menu. Tell us your wishes in advance, so dishes can be adjusted or the offer can be increased.

Kids

We have composed a special menu for the kids. From hamburger to a pasta or fish fingers and fries. Are there any other wishes for your children? We like to think along with you ...

Curaçao

Because we like to contribute to the Curaçao economy, many of our products are purchased from local companies or foundations. For example, our salad comes from Bio-farm and the tuna comes from Fresh Caribbean Tuna.



STARTERS

Oysters with red wine vinegar, shallot and lime

Nafl. 7,50 - \$ 4,30 per stuk



Focaccia with aioli, sea salt and real butter

Nafl. 15,50 - \$ 8,85



Tostones with pico de gallo

Nafl. 19,50 - \$ 11,15

Chef's soup

Nafl. 23,50 - \$ 13,45

Tostones with pulled pork

Nafl. 28,50 - \$ 16,30

Tempura shrimps with sweet and sour vegetables and chili sauce

Nafl. 27,50 - \$ 15,70





STARTERS



Noodle salad with shiitake and spring onion

Nafl. 27,50 - \$ 15,70

Tuna tataki with papaya and sesame cookies

Nafl. 28,50 - \$ 16,30

Carpaccio of smoked ribeye with truffle mayonnaise,
parmesan cheese and sunflower seeds

Nafl. 28,50 - \$ 16,30

Salad with baby octopus and fermented mango

Nafl. 29,50 - \$ 16,85

Tartare of veal with crispy scallop in panko crust

Nafl. 35,00 - \$ 20,00



MAIN DISHES



Vegetables cooked in smoked butter
with grilled halloumi and tomato chutney

Nafl. 47,50 - \$ 27,15



Roasted sweet potato and yucca
with hummus and butter of capers

Nafl. 47,50 - \$ 27,15

Local kabritu (goat) stew
with mushrooms, silver onions and tutu

Nafl. 52,50 - \$ 30,00

Shrimps in homemade pika oil,
cilantro and sweet potato cream

Nafl. 53,50 - \$ 30,55

Grilled tuna steak with fried leek,
soy syrup and shiitake mushrooms

Nafl. 53,50 - \$ 30,55





MAIN DISHES

Crispy skin red snapper with saffron mousse

Nafl. 53,50 - \$ 30,55

Slowly cooked sucade
with spicy barbecue sauce and crispy onion rings

Nafl. 55,00 - \$ 31,45

Flat Iron steak with gravy and pumpkin puree

Nafl. 65,00 - \$ 37,15

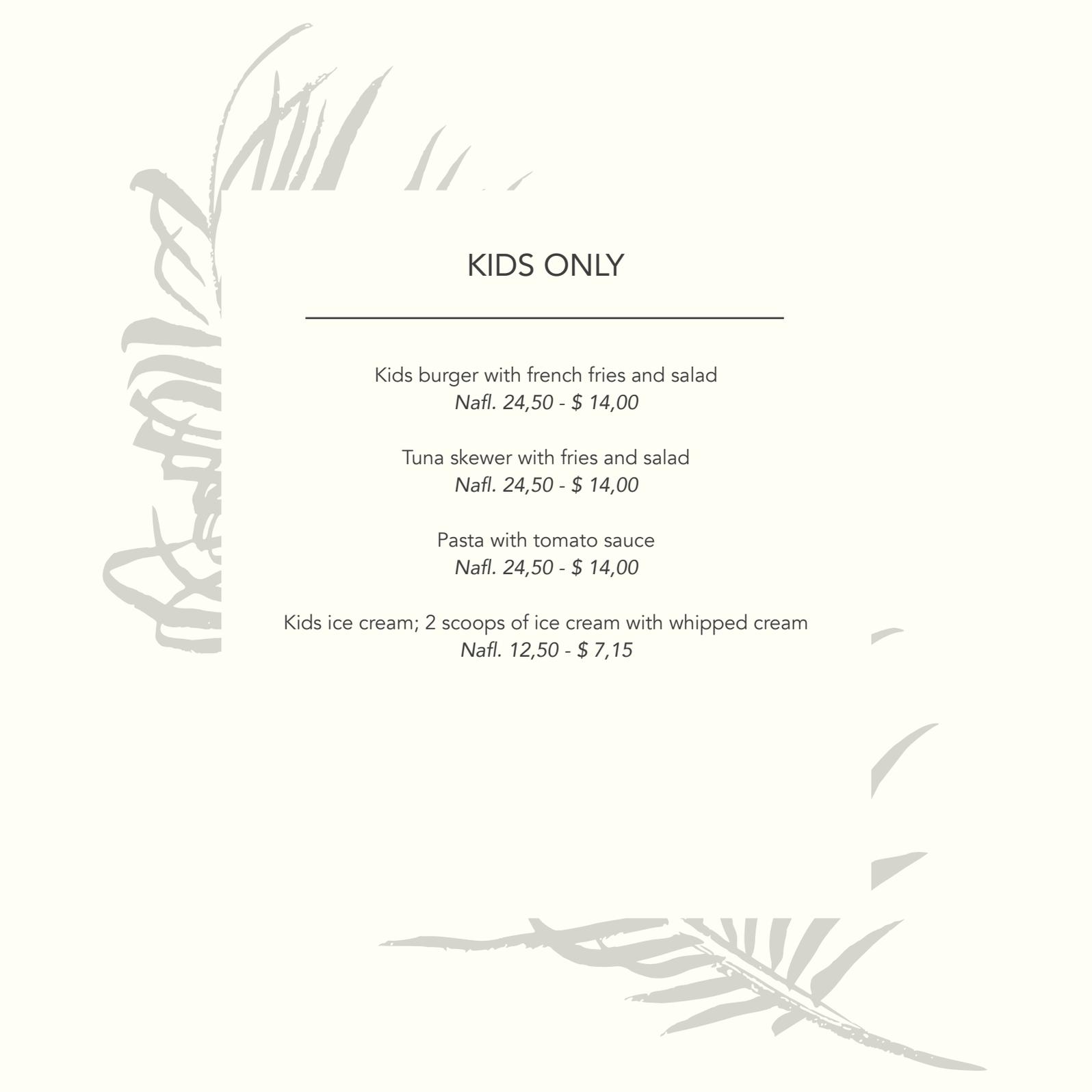
Slowly cooked short rib with roasted vegetables,
potato wedges and cajun-hollandaise sauce

Nafl. 69,50 - \$ 39,70

Seafood combi with caribbean risotto,
funchi and creole sauce (for 2 people)

Nafl. 99,00 - \$ 56,55





KIDS ONLY

Kids burger with french fries and salad

Nafl. 24,50 - \$ 14,00

Tuna skewer with fries and salad

Nafl. 24,50 - \$ 14,00

Pasta with tomato sauce

Nafl. 24,50 - \$ 14,00

Kids ice cream; 2 scoops of ice cream with whipped cream

Nafl. 12,50 - \$ 7,15



DESSERTS

Cheesecake with a mousse of passion fruit

Nafl. 23,50 - \$ 13,45

Arepa di pampuna with dulce de leche ice cream and peanut crisp

Nafl. 23,50 - \$ 13,45

Tartlet of blue curacao, coconut and papaya jelly

Nafl. 23,50 - \$ 13,45

Chocolate surprise globe with caramel sauce

Nafl. 29,50 - \$ 16,85