



## HOMEMADE BREAD BASKET



WITH HERB BUTTER & AIOLI

## STARTERS

### 'CLASSIC' BEEF CARPACCIO

Thin sliced beef tenderloin • pesto  
• parmesan cheese • arugula  
27.50

### 'COOL' TUNA CEVICHE

Marinated tuna • cilantro  
• fresh lime • red peppers  
28.50

### 'SWINGING' GOAT CHEESE

Frittata • baby spinach • tomato vinaigrette  
23.50

### 'GROOVY' CHICKEN SALAD

Grilled chicken • garden greens • avocado  
• smokey honey • mustard dressing  
25.50

### 'JAZZY' LUKE WARM STEAK SALAD

Grilled steak • mixed greens • blue cheese  
crumble • balsamic vinaigrette  
29.50

### 'FUNKY' BANANA SOUP

BBQ toasted bread • olive oil • coconut

### 'SOULFUL' SOUP OF THE DAY

With BBQ toasted bread  
16.50

## MAIN DISHES

SERVED WITH SEASONED VEGETABLES

### 'JOHN COLTRANE' MIXED MEAT PINCHO

Sirloin • chicken • chorizo  
37.50

### 'B.B. KING' TENDERLOIN

Grilled • chimichurri sauce • onion rings  
48.00

### 'BLUES BROTHERS' MAHI MAHI

Grilled fish steak • mango papaya salsa  
• zesty lime  
35.00

### 'MILES DAVIS' BBQ RIBS

Full slab • orange infused bbq sauce  
• cajun fries  
39.00

### 'ELLA FITZGERALD' SALMON

BBQ • chopped herbs • tomato relish  
• local arugula  
42.50

### 'CHET BAKER' FETTUCCHINI

Alfredo • mushroom • spinach • parmesan  
cheese • roasted almonds  
Add: grilled chicken + 3.00  
34.50

## SIDE ORDERS 5.00

FRENCH FRIES, SEASONED RICE,  
JACKED POTATO, SIDE SALAD

### BBQ BEEF SLICED TOMATO CRISPY LETTUCE ONION RINGS CAJUN FRIES

'CREATE YOUR OWN'

## BLUES-BURGER

CONDIMENTS: cheddar cheese, spicy jalapeño, crispy bacon, pan fried mushrooms: 1.00 EACH

# BLUES WHERE THE FOOD IS 'HOT' & THE MUSIC 'COOL'

EVERY THURSDAY  
LIVE MUSIC  
From 8pm to 11pm

## DESSERTS

### 'WHAT A WONDERFUL WORLD' CRÈME BRÛLÉE

White chocolàte • vanilla  
15.00



### 'FEELING GOOD' CHEESE CAKE

New York style red fruit  
15.00

### 'DREAM A LITTLE DREAM OF ME' ICE CREAM

Whipped cream & 3 scoops of choice:  
Vanilla, Strawberry, Chocolate  
13.50

### 'STRANGE FRUIT' PINEAPPLE

Marinated pineapple  
pistachio ice cream  
15.00



### SPECIAL COFFEE

Irish Coffee, Spanish Coffee, Italian Coffee  
French Coffee, Mexican Coffee,  
Coffee 43, Caribbean Coffee  
18.50

# AVILA BEACH HOTEL

BLUES BAR & RESTAURANT  
WELCOMES YOU FROM 6PM TO 10PM

MORE INFO? VISIT OUR FACEBOOK PAGE:  
**BLUESBARRESTAURANTCURACAO**

PRICES ARE IN NAFL. AND INCLUDING ALL TAXES

## NON-ALCOHOLIC DRINKS

### SOFT DRINKS

Coca Cola, Coca Cola Light, Sprite ..... 6.00  
Tonic, San Pellegrino orange/lemon, Gingerale,  
Iced tea lemon/peach/green, Cassis

### WATER

San Pellegrino small, Panna small ..... 6.00  
Saratoga sparkling, Saratoga natural ..... 15.50

### JUICES

Orange, Apple, Cranberry, Pineapple, ..... 6.00  
Tomato, Fruit punch, Awa di lamunchi

### BLUES SPECIAL

## ALCOHOLIC DRINKS

### BEER

Amstel, Polar ..... 6.75  
Amstel bright, Heineken, Presidente ..... 8.75  
Corona ..... 10.50

### APERITIF

Port, Martini, Sherry ..... 10.25

### WHISKEY

Whiskey starting from ..... 11.00  
Ballentines, Black/Red, Glenlivet, Chivas Regal,  
Jameson, Famous Grouse, Jack Daniels, Dewars  
White, Dewars 12y

### RUM

Rum starting from ..... 11.75  
Bacardi White/Lemon/8, Malibu, Myers's Rum,  
Mount Gay, Captain Morgan

### LIQUEUR

Amaretto, Saroni ..... 11.00  
Baileys, Kahlua, ..... 11.75  
Cointreau, Frangelico Gran Marnier, ..... 13.00  
Drambuie, Licor43

### COGNAC

Hennessy VS, Calvados, ..... 14.25  
Remy Martin VS  
Hennessy VSOP, Remy Martin VSOP ..... 17.75

## COFFEE & TEA

### ESPRESSO

5.25

### COFFEE

5.25

### FRESH MINT TEA

7.25

### CAPPUCCINO

5.25

### TEA

5.25

### LATTE MACCHIATO

5.75

## IT'S COCKTAIL O'CLOCK

ENJOY THE COCKTAIL OF THE WEEK

ASK THE WAITER

15.00

### NON-ALCOHOLIC COCKTAILS

#### MONTEGO BAY

Orange/pineapple juice • club soda  
• grenadine • cherry  
10.50

#### VIRGIN DAIQUIRIS

11.75

### ALCOHOLIC COCKTAILS

#### MARGARITA

Tequila • Cointreau • lime juice  
16.00

#### BLUE MARGARITA

Tequila • Cointreau • lime juice • Blue Curaçao  
16.00

#### DAIQUIRY

Delicious daiquiris in different flavors  
16.00

#### COSMOPOLITAN

Vodka • Cointreau • lime • cranberry juice  
18.50

#### BAHAMA MAMA

Myers's rum • Malibu coconut rum  
• lemon & pineapple juice  
18.50

#### SUNSET COOLER

cranberry/orange juice • ginger ale  
• club soda • orange wheel  
12.25

#### BLUES COCKTAIL

Blue Curaçao • white rum • triple sec  
• sprite  
18.50

## HOME IS WHERE THE WINE IS.

### WHITE WINE

#### De Grass Sauvignon Blanc, Chile

Pale straw yellow color • green notes  
loads of grapefruit • passionfruit an  
intense • balanced acidity • fresh • crispy  
juicy • nice citric notes linger on palate  
11.50 • 60.00

#### Masilio Pinot Grigio, Italy

Pleasant • delicate fruity bouquet  
floral hints of chamomille  
12.50 • 62.50

#### De Grass Chardonnay, Chile

Yellow gold chardonnay • ripe and full  
wine is dry and refreshing taste  
13.00 • 65.00

#### La Croix Viognier, France

Stone fruit notes • some pepper and  
spiciness • characteristic for this viognier  
14.00 • 75.00

### RED WINE

#### De Grass Cabernet Sauvignon, Chile

Bright red to purple • aromas of  
blackberries • ripe plums • subtle notes  
of chocolate • vanilla • medium bodied  
juicy rich ripe red plumcherry notes  
11.50 • 60.00

#### De Grass Merlot, Chile

Bright red to purple • aromas of blue  
and blackberries • subtle notes  
of chocolate and vanilla after taste  
13.00 • 65.00

### ROSÉ WINE

#### De Grass Rosé, Chile

Light pink color • intense fresh red fruit  
aromas • touches of cinnamon • anisees  
fresh and crispy • fruity sweet note  
balanced by nice acidity  
11.50 • 60.00

#### Masilio Pinot Grigio Blush, Italy

Intense bouquet of citrus fruits • delicate  
mineral aromas • fresh • well rounded  
12.50 • 62.50

## PROSECCO

### HUGO PROSEJITO

14.00 • 75.00

### PROSECCO

15.00 • 85.00

### Sunset Canyon Zinfandel, CA, US

Lovely • fresh • fruity • aromas  
strawberry and peach  
12.00 • 62.50

THANK YOU!

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