



Cassia Hill's Food and Beverage Menus were carefully designed with extensive local specialties that invite food enthusiasts to a rewarding culinary experience.

The Black Orchid Restaurant offers delectable meals with a selection of the best and freshest ingredients, while our Dory Bar features an artisanal menu of delicious drinks and cocktails made with traditional Belizean flair.

At our restaurant, you'll enjoy delicious, fresh food that is organic and locally grown.

Enjoy a diverse menu of authentic, traditional Belize dishes, classic tropical specialties and some incredible takes on international favorites.

Appetizers

Cassia's Nachos Supreme

House-fried chips topped with Cheese sauce, Refried Beans, choice of ground Steak, or Chicken.
Served with local Sour Cream, Pico de Gallo, and Jalapeños

\$25.00

Crispy Chicken Basket

Served with French fries and Coleslaw

\$24.00

Shrimp Basket

Served with Sweet Chili Sauce, French Fries and Coleslaw

\$27.00

Fish Basket

Served with Tartar Sauce, French Fries and Coleslaw

\$25.00

Wings Your Way

Served with French Fries

8 Fried Wings, tossed in sauce of your liking. Sauce flavor choices include:

Buffalo, Cassia's Jerk spice (dry rub), BBQ, Sweet & Spicy Sauce or Honey Mustard

\$25.00

Shrimp Ceviche

Shrimp marinated in Lime juice,
mixed with diced Organic Tomatoes, Onions, Cucumbers, Habanero, and Cilantro.
Accompanied by our Home-fried corn chips

\$20.00

Homemade Tomato, Cilantro Salsa & Chips

\$8.00

Tomato Bruschetta

A delicious blend of our local Organic Tomatoes, Garlic, fresh Basil & Oregano, Olive oil, Balsamic vinegar, topped with our local white Cheese

\$15.00

Jalapeño Poppers

6 breaded, deep fried Green Jalapeño Peppers, stuffed with Chicken and Cheese.
Served with Ranch Dip.

\$12.00



Prices are in Belize Dollars and include 12.5% General Sales Tax.

Breakfast

6:30am – 9:30am

Oatmeal Cinnamon Oatmeal and Milk Topped with Bananas	\$10.00
Fruit Bowl A blend of seasonal tropical fruits, served with our Honey Yogurt sauce	\$12.00
Yogurt Parfait A blend of seasonal tropical fruits, Granola, and choice of Plain, or Strawberry Yogurt	\$15.00
Cassia French Toast 3 slices of bread dipped in our Cinnamon batter, then grilled. Accompanied by our local Rain Forest Honey or Maple glazed bananas	\$15.00
Classic Buttermilk Pancake 3 Pancakes served with our local Rain Forest Honey. Served with Breakfast Sausage	\$15.00
Breakfast Burrito Home-made Flour Tortillas filled with Refried Beans, Scrambled Eggs, Cheese, and Ham.	\$18.00
Chilaquiles Crispy Corn Tortillas simmered in Salsa, served with scrambled eggs, layered with shredded Cheese & Sour Cream drizzle.	\$22.00
Belizean Breakfast Scrambled Eggs, Refried Beans, Bacon and Fry Jacks	\$25.00
Omelets Choice of Ham and Cheese, or Vegetarian. Served with Refried Beans, Toast or Fry Jacks	\$20.00
Veggie Medley Refried Beans and Sautéed Vegetables accompanied by Flour Tortillas or Toast	\$15.00
Mayan Breakfast Eggs scrambled with locally grown Chaya, served with sausage and Refried Beans accompanied by Corn tortillas	\$20.00
English Breakfast Two Sunny Side Eggs served with grilled tomatoes, sautéed mushrooms and a side of Bacon. Accompanied by Whole Wheat Toast	\$23.00
Breakfast Sandwich House-Baked Whole Wheat Bread, Fried Egg, Cheese and Ham	\$15.00

Side Orders

Ham (2)	Beans
Bacon (2)	Fruits
Sausage (2)	Tortillas
Cheese	Toast
Eggs (2)	Fry Jack

Beverages

Hot Coffee \$4	Soda \$3
Hot Tea \$4	
Fresh Fruit Juices \$4	Smoothies:
Iced Coffee \$9	Seasonal Fruit,
	Yogurt Key Lime Pie ,
	Chocolate \$8
Large Water \$3	Small Water \$2



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Lunch

11:30am – 2:30pm

Garden Salad

\$18.00

Mix greens, topped with Tomatoes, Carrots, Cucumbers, Bell Peppers, and Purple Cabbage

Black Orchid Salad

\$22.00

Cucumber, Tomato, Black Olives, White Cheese, Onions, Bell Peppers, Corn.
Tossed in Home-made Pesto

Grilled Chicken Breast \$5.00 | Grilled Shrimp \$8.00

Choice of Dressings:

Ranch, House Jalapeño Caesar, or House Balsamic Vinaigrette

Cassia's Signature Chimichurri Grass-fed Steak Burger

\$22.00

This delicious 6oz hand-made Steak Burger is seasoned, grilled, and topped with our house Chimichurri sauce, and Chipotle Mayo. Accompanied by Lettuce, Tomatoes, Honey Bacon, Seasoned Fries and our Toasted home-made Bun
(Add Cheese \$3.00)

Grilled Club Sandwich

\$18.00

Marinated Chicken, then grilled. Accompanied by Lettuce, Tomatoes, Onions and Pickles. Served on our Toasted Home-made Whole Wheat Bread and Seasoned Fries
(Substitute Fried Chicken Breast) (Add Cheese - 3)

Belizean Fajitas

Home-made Flour Tortilla, Refried Beans, Pico de Gallo, Sour Cream, Sautéed Bell Peppers and Onions

Chicken \$21.00 | Beef \$24.00 | Shrimp \$25.00

Chef Quesadilla

Onions, Bell Pepper, Tomato and Cheese. Served with Refried Beans, Pico de Gallo, Sour Cream and Seasoned Fries

Chicken \$24.00 | Beef \$26.00 | Shrimp \$28.00

Sesame Chicken Wrap

\$25.00

Grilled Sesame Chicken and Sautéed Vegetables wrapped in our Home-made Flour Tortilla. Accompanied by a Tahini Dipping Sauce and Seasoned Fries



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Dinner

5pm – 9pm

All Entrées are accompanied by seasonal fresh local vegetables, or House Salad.

Please ask your server about the side of the day

Caribbean Jerk Chicken	\$25.00
Our Boneless Chicken is marinated in our Home-made Jerk sauce, then grilled.	
Garlic Rosemary Chicken	\$25.00
24hour marinated Chicken Breast is grilled to perfection. Served with Scallions Mashed Potatoes.	
Coconut Curry Chicken	\$25.00
Chicken and vegetables braised in our delicious Coconut Curry Ginger sauce. Served with White Rice.	
Fish Fillet	\$26.00
Fried, Grilled, or Sautéed Fish Fillet topped with a Creamy Coconut sauce or Butter Garlic Lime sauce.	
Coconut Fried Shrimp	\$28.00
Butterflied and breaded in a seasoned blend of Coconut Flakes and Panko bread crumbs, then deep fried served with Sweet & Spicy Habanero dipping Sauce	
Cassia's Signature Caribbean Shrimp Pasta	\$27.00
A delicious blend of our locally grown Organic Tomatoes, Red Onions, Green Bell Peppers, and Sweet Shrimp all sautéed in our signature Creamy Coconut Curry Ginger sauce, served with Garlic Bread	
Spaghetti a la Bolognese	\$25.00
Grass-fed ground Steak braised in our House-made Tomato and Herb sauce, with a touch of Red Wine. Then topped with Parmesan, freshly shaved Edam Cheese, and freshly chopped Basil. Served with grilled Garlic Bread	
Grilled T-Bone Steak	\$36.00
Belizean's favorite cut of Grass-fed Beef seasoned, then grilled, and topped with our House-made Demi-Glace.	
Molasses Glazed Bone-in Pork Chops	\$34.00
Tender center-cut grilled 1-inch Pork Chops topped with Home-made Molasses Glazed and Grilled Pineapple	



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Desserts

Caramel Flan **\$8.00**

A delectably smooth Custard with a dark caramelized topping

Chocolate Cake **\$8.00**

This delicious Cake is baked to perfection,
Topped with Chocolate Frosting

Strawberry Dream Cake **\$8.00**

A delectably Strawberry Swirl Cake. Topped with Whipped Cream

Belizean Lime Pie **\$8.00**

A flaky pie crust filled with a tangy lime custard. Topped with a
fluffy merengue

Banana Split **\$10.00**

This classic is layered with sliced Bananas, Ice Cream, Caramel &
Chocolate sauce. Topped with Whipped Cream and Cherries

Ice Cream **\$9.00**

Chocolate or Vanilla

