



**GUYANA
RESTAURANT WEEK**
Explore. Eat. Repeat.

JUNE 20TH - JUNE 29TH, 2025

BÍA BÍA Tex-Mex Cuisine

PLATINUM LUNCH MENU

\$4500 vat inclusive

11am-3pm

APPETIZERS

**Prawn Stuffed Pholourie with Tamarind Chutney, Spicy
Salsa Verde & Cilantro Aioli**

Hot Honey Chicken Puff Slider

Chips & Guacamole (V)

ENTRÉES

Fried Rice or Lo Mein with Firecracker Chicken

**Steak & Chimichurri Flatbread Slider with Parmesan Sweet
Potato Fries**

**Guyanese Cook-up Rice Inspired Stuffed Boudin Balls &
Garden Salad**

(Rice & peas ball stuffed with Guyanese stew chicken, ripe plantain & mozzarella cheese,
panko breaded & deep fried)

DESSERTS

Fried Banana & Oreo Ice Cream Sundae

House-Made Cherry & Coconut Milk Sorbet

You may select (1) ONE item from each section.

35 First Avenue Bartica | 676-7559 | 694-5912 | 455-3052



Republic Bank

**APEROL
SPRITZ**

VIVA
SPARKLING WATER





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RESTAURANT WEEK

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JUNE 20th - JUNE 29th, 2025

**BÍA BÍA Tex-Mex
Cuisine**

PLATINUM DINNER MENU

**\$8000 VAT INCLUSIVE
6PM-9PM**

APPETIZERS

**Prawn Stuffed Pholourie with Tamarind Chutney, Spicy
Salsa Verde & Cilantro Aioli**

Hot Honey Chicken Puff Slider

Chips & Guacamole (V)

ENTRÉE'S

Crab Fried Rice with a Soft Fried Egg

Spinach & Feta Ravioli with Green Peas

**One Person Meatloaf with Creamed Potatoes, Broccoli
& Baby Corn**

DESSERTS

Fried Banana & Oreo Ice Cream Sundae

House-Made Cherry & Coconut Milk Sorbet

You may select (1) one item from each section.

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