



GUYANA **RESTAURANT WEEK**

June 19th-28<sup>th</sup>, 2026



# BÍA BÍA Tex-Mex Cuisine

## PLATINUM LUNCH MENU

\$5000 vat inclusive | 12pm-3pm

### APPETIZER

PLANTAIN EMPANADA WITH CHICKEN OR BEEF & CILANTRO AIOLI | GF  
goat cheese, mozzarella cheese, dates, green onions

MINI SHRIMP TOSTADAS WITH CASSAVA CHIPS | GF  
shrimp, mozzarella cheese, pineapple pico de gallo, garlic aioli, fresh cilantro

### JALEPEÑO POPPERS

House made jalapeño poppers with pineapple salsa

### ENTRÉES

RIPE PLANTAIN & COOKUP RICE FRIED CHICKEN "SUSHI"  
rice, peas, coconut milk, cream cheese, nori, pineapple pico de gallo, cassareep infused soy sauce

HILLBILLY NACHOS WITH PLANTAIN TORTILLA CHIPS | CHICKEN OR BEEF | GF  
queso blanca cream | black beans | roasted corn | jalapeños | olives | pineapple pico de gallo

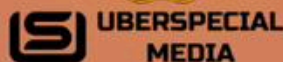
LYEA'S RIPE PLANTAIN BOATS WITH PINEAPPLE CHUTNEY | GF  
CHICKEN | BEEF | SHRIMP  
ripe plantain, mozzarella, vegetable medley

### DESSERTS

CASSAVA & CARAMELIZED CASAREEP ICE CREAM SERVED ON A GUYANESE COCONUT BUN DISC GARNISHED WITH EL DORADO 12YR INFUSED WHIPPED CREAM  
made in house

RIPE PLANTAIN CANOLI WITH RUM & RAISIN ICE CREAM  
made in house

35 First Avenue Bartica | Please call 676-7559 or 694-5912 for reservations  
Please note that our menu will be served Tapas Style





GUYANA  
**RESTAURANT WEEK**

June 19th-28th, 2026



# BÍA BÍA Tex-Mex Cuisine

## PLATINUM DINNER MENU

\$10,000 vat inclusive | 6pm-9pm

### APPETIZER

PLANTAIN EMPANADA WITH CHICKEN OR BEEF & CILANTRO AIOLI  
goat cheese, mozzarella cheese, dates, green onions

MINI SHRIMP TOSTADAS WITH CASSAVA CHIPS | GF  
shrimp, mozzarella cheese, pineapple pico de gallo, garlic aioli, fresh cilantro

JALEPEÑO POPPERS

House made jalapeño poppers with pineapple salsa

### ENTRÉES

RIPE PLANTAIN RAVIOLI WITH THAI COCONUT CREAM  
hand made stew chicken & mozzarella stuffed plantain raviolis

LOADED RIPE PLANTAIN MASH | CHICKEN | SHRIMP | BEEF | LOBSTER MEAT  
coconut cream, jalapeños, black olives, cilantro, roasted corn, green onions

### DESSERTS

CASSAVA & CARAMELIZED CASAREEP ICE CREAM SERVED ON A GUYANESE  
COCONUT BUN DISC GARNISHED WITH EL DORADO 12YR INFUSED WHIPPED  
CREAM  
made in house

RIPE PLANTAIN CANOLI WITH RUM & RAISIN ICE CREAM  
made in house

35 First Avenue Bartica | Please call 676-7559 or 694-5912 for reservations

Please note that our menu will be served Tapas Style

