

GRACIAS

NAWi [NAH-WEE]

Honoring the indigenous Pipile society, the ancient word NAWi translates to 'four'. Over thousands of years, Salvadoreans have been nourished by four sacred ingredients- Yuca, Red Silk Bean, Maize and Ayote. Each ingredient is featured throughout our menu to generously honor Mesoamerican heritage and its people.

NAWi Beach House is a balanced approach to sustainable cuisine. We locally source high quality ingredients and cultivate strong relationships with local fisherman and farmers. Discover the complexity of simple ingredients inspired by tradition. Honest, real food that leaves your imagination full. Passion with each plate, divinity in the details, a taste of our roots.

We welcome you to our familia.

NAWi FAMILY

BIENVENIDO

Every soul thirsts for a moment to nourish, connect and fully transcend. Moments that tune into a higher state of energy and vibration. NAWi Beach House captures this energy in our cuisine, libations, sound and space curations.

Sense to delight your palate and craft moments to savor.

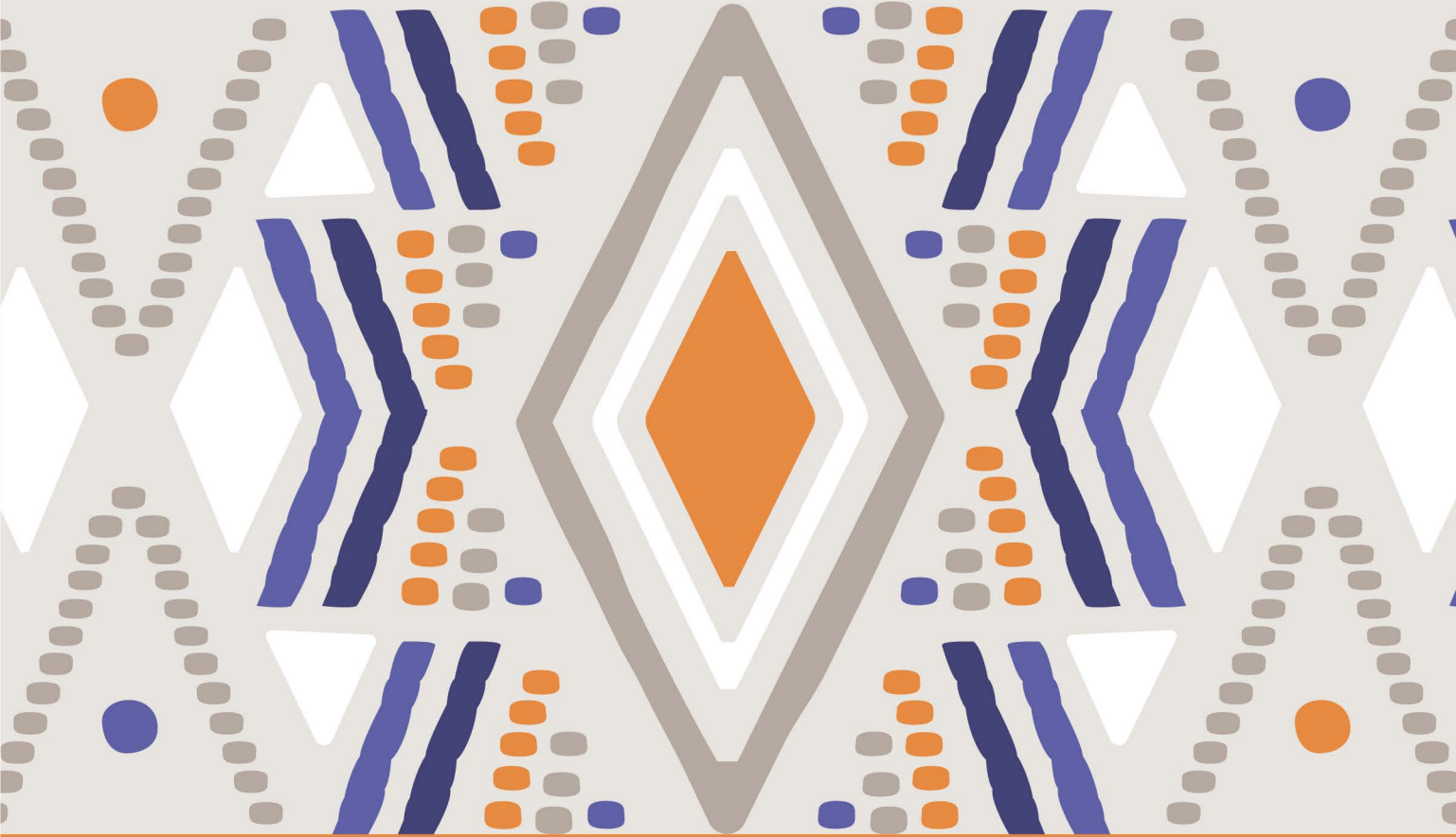
Sound to flow in the music and revel in nature's elements.

Space to connect in the here and now.

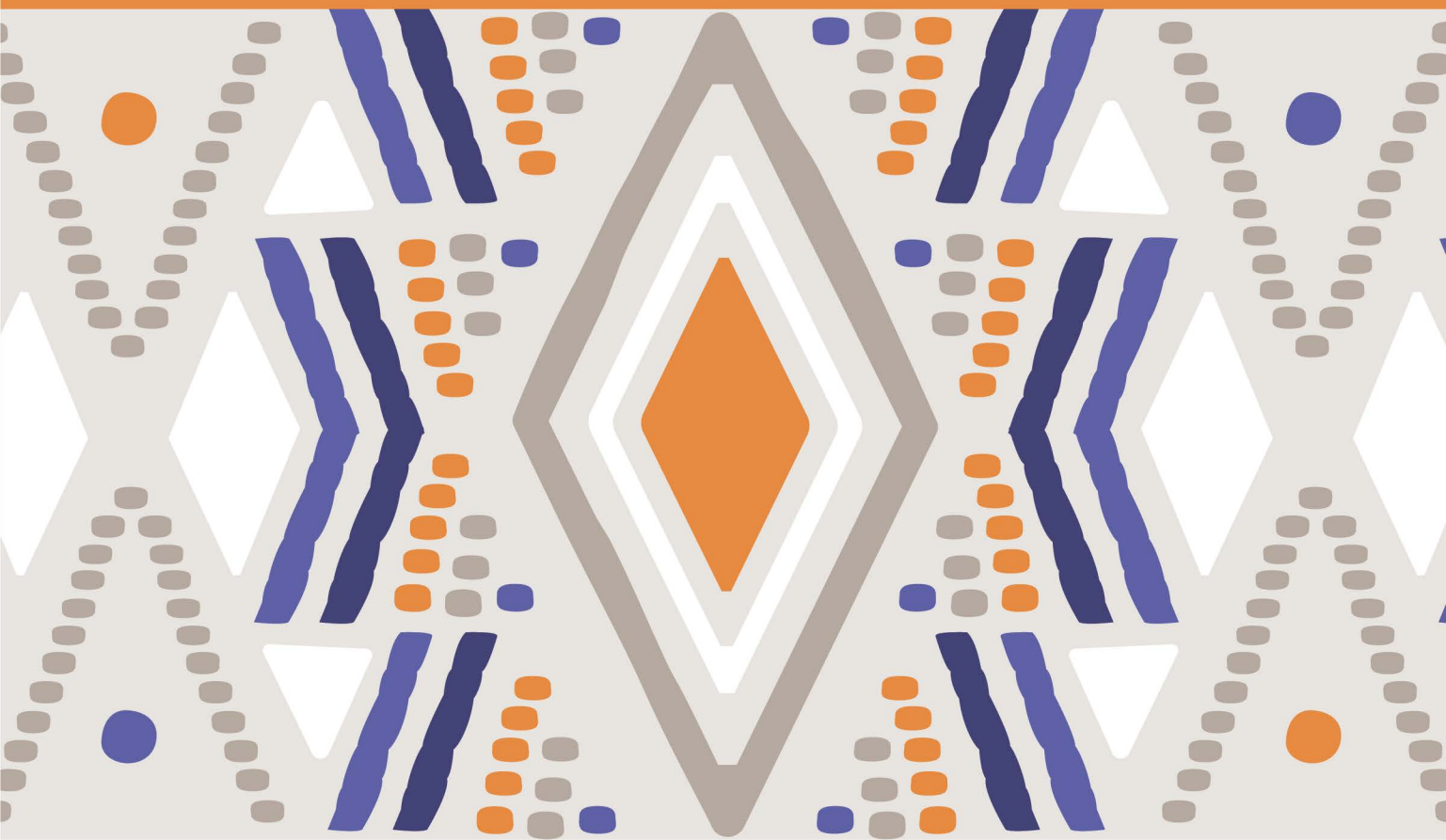
Feel the flow of your body rise with the pulse of the sea. Unified with something larger than ourselves. This is where we find our common harmony and simply play in paradise.



NOURISH • CONNECT • TRANSCEND



DESAYUNO
BREAKFAST



DESAYUNO BREAKFAST

VG VEGETARIAN
V VEGAN
GF GLUTEN FREE

GRANOLA BOWL \$8.5 **VG**

Homemade granola from toasted nuts with dried fruits over a bed of seasonal fruits with honey vinaigrette / *Granola de la casa elaborada a base de frutos secos, acompañado de fruta de temporada, limón y miel de abeja*

BANANA OAT PANCAKES \$11 **VG**

Oatmeal and granola mix, caramelized and tequila flamed plantain with a kiss of maple honey / *Mezcla a base de avena y granola de la casa. Acompañado de plátanos caramelizados, flameados con tequila y un toque de miel de maple*

TIPICO DE LA ABUELA \$7.5 **GF**

Refried beans with a hint of cilantro, two eggs any style, avocado, farmer's cheese and fried plantain with ranchera sauce with toasted tortillas / *Frijoles refritos con un toque de cilantro, huevos al gusto, aguacate, cuajada, plátano frito y salsa ranchera con tortillas tostadas*

CHORIZO TÍPICO \$10 **GF**

Refried beans with a hint of cilantro, two eggs, avocado, fresh farmer's cheese, chorizo & ranchera sauce with toasted tortillas / *Frijoles refritos con un toque de cilantro, huevos al gusto, aguacate, queso fresco, chorizo Mexicano, salsa ranchera y tortillas tostadas*

LOMO TÍPICO \$11 **GF**

Refried beans with a hint of coriander, two eggs, avocado, fresh farmer's cheese, tenderloin & ranchera sauce / *Frijoles refritos con un toque de cilantro, huevos al gusto, aguacate, cuajada, lomo de aguja, tortilla tostada y salsa ranchera*

FRUIT BOWL \$6 **VG** **OPTION V**

A seasonal fruit mix with a touch of lemon, fresh farm honey and peppermint / *Mix de fruta de temporada con un toque de limón, miel de abeja y hierba buena*

BREKKIE BOWL



GRANOLA BOWL



BANANA OAT PANCAKES



DESAYUNO BREAKFAST

VG VEGETARIAN
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CHILAQUILES \$8 GF

Homemade corn tortilla chips, accompanied with shredded chicken bathed in our homemade tomato sauce, cream, cheese, and a touch of coriander. / *Chips de tortillas de maíz, pollo deshebrado, en nuestra salsa de tomate casero, crema, queso y un toque de cilantro.*

LOADED CHILAQUILES \$12 GF

Homemade corn tortilla chips, accompanied with shredded chicken in our homemade tomato sauce, cream, cheese and a touch of coriander. Eggs cooked to your taste and refried beans with a touch of jalapeño / *Chips de tortillas de maíz, pollo deshebrado, en nuestra salsa de tomate casero, crema, queso y un toque de cilantro. Huevos al gusto, frijoles refritos con un toque de jalapeño.*

BREKKIE BOWL \$14 GF OPTION VG

A mix of fresh tomato, avocado, chives, crispy bacon, quinoa, sweet corn, queso fresco, and a soft boiled egg / *UMix de hojas orgánicas aderezadas, con una base de quinoa y una variedad de semillas de temporada, aguacate, plátano y vegetales de la huerta, camote crujiente y dip de la casa.*

VEGAN BREKKIE BOWL \$13 V

A mix of organic leaves with a base of quinoa, avocado, plantain, crispy sweet potato & vegetables from our garden, doused with a homemade lime vinaigrette / *Mix de hojas orgánicas con una base de quinoa, aguacate, plátano y vegetales de nuestro jardín, camote y vinagreta casera*

FRENCH TOAST \$10 VG

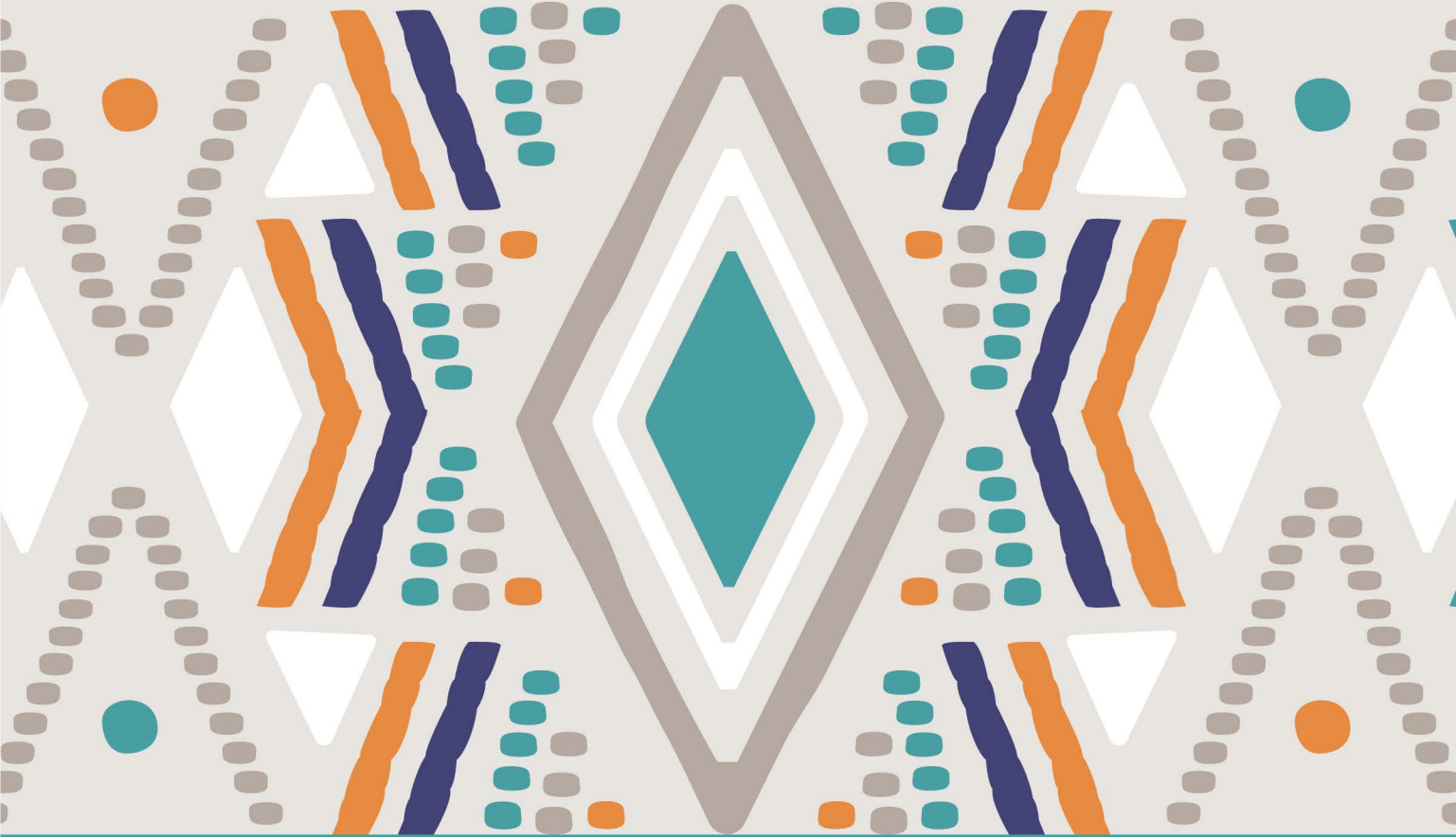
A decadent french toast made of local bread, with chantilly cream, seasonal fruit and maple honey coating / *Seis raciones de pan local bajo la mezcla francesa acompañados de Azúcar glass, miel de maple, chocolate, crema chantilly y fruta de temporada.*

**VEGAN
BREKKIE
BOWL**



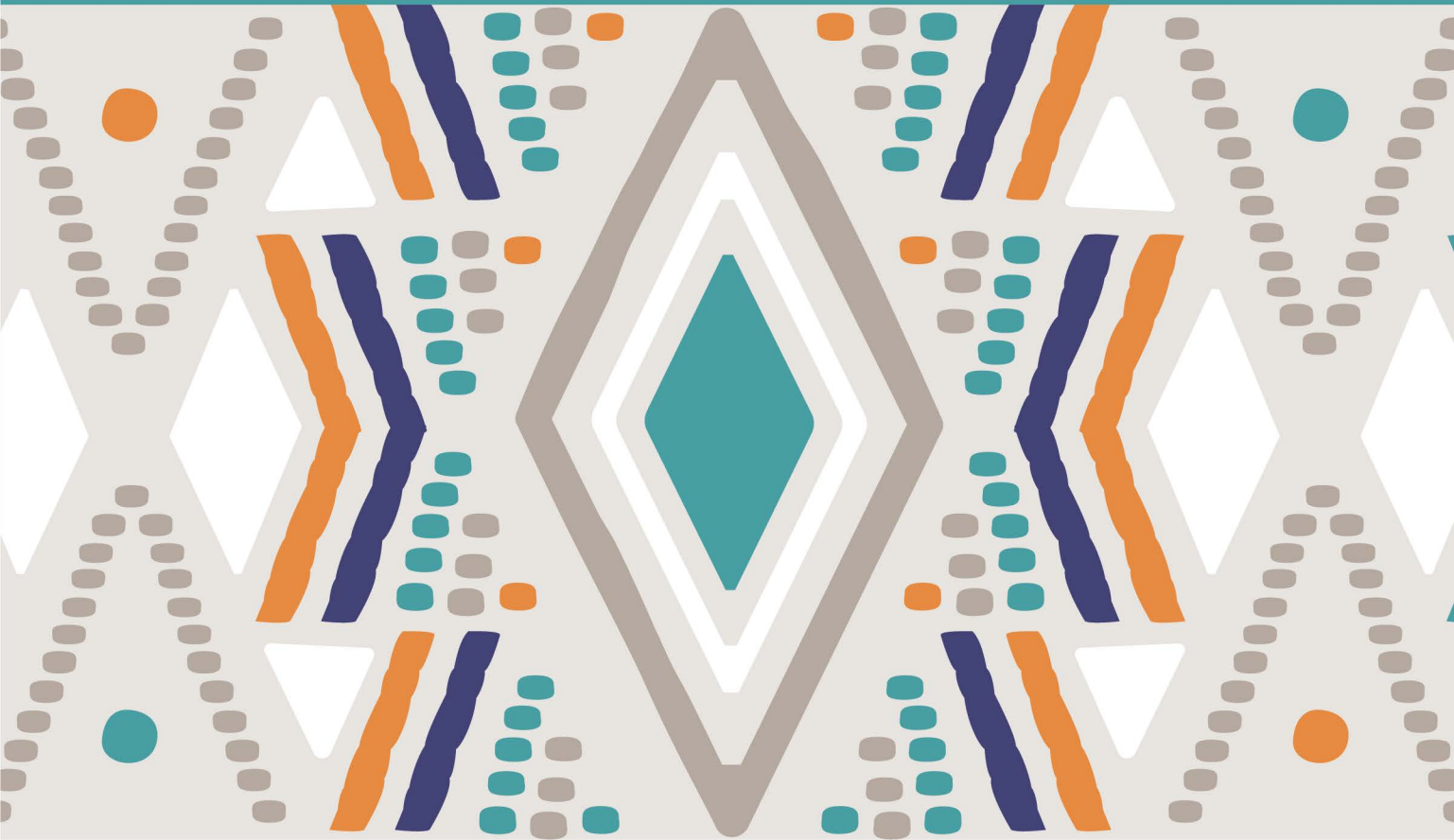
**LOADED
CHILAQUILES**





ALMUERZO Y CENA

LUNCH + DINNER



ALMUERZO Y CENA LUNCH + DINNER

VG VEGETARIAN
V VEGAN
GF GLUTEN FREE

APPETIZERS

AGUACHILES \$13.5 **GF**

Lime dressed shrimps over a base of lime juice, salt, jalapeños, cilantro, red onion, slices of cucumber with chipotle sauce as topping / Camarones encurtidos en una salmuera picante con cebolla morada, acompañados de tostadas de plátano y salsa chipotle

HABANERO STEAK BITES \$12

Tenderloin Fingers with a layer of avocado served over crispy ciabatta crispy / Pan baguette tostado, toque de ajo, pasta de aguacate habanero, lomo de aguja y alfalfa

CHICKEN QUESADILLA \$9

Fine homemade tortilla stuffed with chicken, mozzarella cheese and spicy pico de gallo / Fina tortilla de harina rellena de pechuga de pollo y vegetales mixtos salteados y gratinados con queso mozzarella

SHRIMP QUESADILLA \$9

Fine homemade tortilla stuffed with shrimp, mozzarella cheese and spicy pico de gallo / Tortilla de trigo rellena de camarones, queso mozzarella y pico de gallo

SHRIMP AND VEGGIE CHICHARRONES \$11

Breaded shrimps, carrot, yuca, and celery accompanied by our homemade smoked tamarindo sauce and fermented loroco / Bowl de camarones y vegetales empanizados, bastones de zanahoria y apio acompañado de una salsa de tamarindo y tártara de loroco fermentado

FRENCH FRIES \$4 **GF VG**

Freshly cut farm potatoes served golden brown with a dip of your choice / Papas en gajos rebozadas en paprika con el aderezo de su elección

LOADED FRENCH FRIES \$9 **GF VG**

Homemade French Fries, cilantro, lime, red beans, corn and avocado, smothered in queso fresco and our famous green sauce. Add beef or chicken for \$2 / Papas fritas hechas en casa, cilantro, limón, frijoles enteros, maíz y aguacate, cubiertas en queso fresco y nuestra famosa salsa verde. Agregue carne o pollo extra for \$2

HABANERO
STEAK BITES



NAWI
BOWL



ALMUERZO Y CENA LUNCH + DINNER

VG VEGETARIAN
V VEGAN
GF GLUTEN FREE

SOUPS + SALADS

NAWI BOWL \$14 GF OPTION VG

A mix of avocado, whole beans, tomato, olives, grilled chicken or shrimp and queso fresco / Una mezcla de aguacate, frijoles enteros, tomate, aceitunas, pollo o camarones a la parrilla y queso fresco

SURF AND TURF COBB SALAD \$15 GF

Shrimp, corn and romans lettuces, cherry tomato, avocado, chicken breast with bacon and chives / Camarones, maíz dulce y una mezcla de lechugas romanas, tomate cherry, aguacate, pechuga de pollo con tocino y cebollín

SOPA DE LOS DIOS GUANACOS \$11 GF

Red beans soup with a handmade cheese-based tortilla, pork belly, avocado, chorizo and typical salvadoran macitas with loroco / Sopa de frijoles rojos acompañada de queso, panceta de cerdo, aguacate, chorizo y macitas salvadoreñas rellenas de tártara de loroco

KALE AND BLUE CHEESE \$10 GF VG

Fresh mix of kale and organic lettuce, with red onion, mango, blue cheese and a creamy house dressing / Una mezcla de lechuga kale con cebolla roja en juliana, mango, queso azul y salsa ranchera

SIGNATURE GUACAMOLE \$8.5 VG V

Homemade guacamole made from local avocados served with freshly made corn tortilla chips / Chips de tortilla de maíz acompañado de un dip de aguacate de la casa

SOPA DE LOS
DIOS GUANACOS



KALE AND
BLUE CHEESE



SANDWICHES / BURGERS

PLANT BASED BURRITO \$12 **V**

Whole beans, rice, pico de gallo, sauteed corn, avocado and hummus in a homemade tortilla with signature vegan sauce / *Tortilla de harina de trigo rellena de humus, Frijoles enteros, Arroz, Chimol, maíz dulce salteado y aguacate.*

CAMARÓN EMPITADO \$16

Pita bread stuffed with shrimp, alfalfa, watercress, tomato, fermented loroco and homemade sauce / *Pan pita con camarones, alfalfa, berros, tomate con loroco fermentado acompañado de salsa verde casera*

DALE PITA AL PESCADO \$15

Pita bread with fresh fish cuts, alfalfa, tomato, fermented loroco and homemade tartar sauce. Select from grilled or breaded fish / *Pan pita con tiras de pescado, alfalfa, tomate y loroco fermentado con un toque de salsa tártara casera*

NAWI BURGER \$13

Brisket beef patty in a ciabatta bun, homemade chipotle, lettuce, tomato, cheese slices, with crispy bacon and caramelized onions / *Torta de carne casera en pan ciabatta, mayonesa de chipotle, lechuga, tomate, rodajas de queso, con tocino crujiente y cebolla caramelizada*

SHRIMP ROLL \$13.5

Ciabatta bread stuffed with garlic buttered shrimps accompanied by alfalfa and habanero guacamole, served with homemade french fries / *Pan ciabatta relleno de camarones con mantequilla, acompañado de alfalfa y guacamole habanero*

SEXI PATS \$12.5

Porkbelly with habanero guacamole, spinach, tomato, roasted corn teeth, crispy yucca with a hint of pumpkin seed / *Panceta de cerdo con guacamole habanero, espinacas, tomate, dientes de maíz tostados, yuca crujiente con un toque de semilla de calabaza*

DALE PITA
AL PESCADO



ALMUERZO Y CENA LUNCH + DINNER

VG VEGETARIAN
V VEGAN
GF GLUTEN FREE

ENTREES

PESCADO FRITO \$19 **GF**

Fresh caught fish, fried whole and served with seasonal salad and rice /
Pescado frito entero acompañado de ensalada fresca y arroz

BISTEC INFIERNO \$22 **GF**

8 oz of tenderloin over a bed of baby potatoes, homemade chipotle, jalapeños, and fresh seasonal vegetables / 8 onzas de lomo sobre una cama de crema de jalapeños, vegetales baby tatemados y papas baby salteadas

TUNA FILET \$21 **GF**

Locally sourced tuna filet sealed in butter, with pineapple medley and baby potatoes / Filete atún con ensalada de piña y papas baby

MAHI-MAHI DORADO \$26 **GF**

Mahi Mahi fish filet with baby potatoes and tatemados vegetables, on a bed of shrimps with a touch of cumin / Filete Mahi-Mahi con papas baby y pimientos, sobre una crema con camarones

LA CHULA \$17 **GF**

Grilled pork chop marinated with dried chili peppers and local cocoa, served with a mango salad / Medallón de cerdo, sazonado con paprika y cacao acompañado de marmaon, piña asada y ensalada de mango aderezado con aceite de carbón.

GARLIC SHRIMP \$23 **GF**

Fresh and local king prawns with sautéed baby potatoes and baby tatemados vegetables. / Camarones al ajo empanizados, acompañados de papas baby salteadas y vegetales baby tatemados

CAMARONES EN MARMAHON \$24

King prawns candied in garlic sauce over a bed of marmahon, served with baby carrots, jalapeños and roasted pipianes with roasted lemons / Camarones jumbos confitados en mantequilla con un toque de alcapate, sobre una cama de marmaon con pipianes asados acompañados de zanahorias baby y jalapeño



CAMARONES EN
EL MARMAHON



ALMUERZO Y CENA LUNCH + DINNER

VG VEGETARIAN
V VEGAN
GF GLUTEN FREE

CEVICHE

EL CARBONERO \$15 **GF**

Lime chopped dorado filet dressed with charcoal sauce, seasonal mango, coriander, crispy corn teeth & red onion / Trozos de pescado dorado marinado en limón acompañado con jícama de temporada, mango, cebolla morada, y cilantro aderezado con aceite de carbón

THE CLASSIC PINK \$15 **GF**

Shrimps over our homemade pink sauce, avocado, red onion, fermented loroco, crispy yucca, palm heart with a hint of coriander / Camarones sobre nuestra salsa rosa casera, aguacate, cebolla roja, loroco fermentado, yuca crujiente, palmito con un toque de cilantro

COCONUT CEVICHE \$15 **GF**

Fresh fish caught on our local beach, served with mango, red onion and coriander in our homemade tiger milk sauce, with toasted peppers. Served in a coconut from our trees / Pescado fresco Dorado de nuestra playa local, servido con tomate, cebolla roja, pimientos amarillos y cilantro, servido en un coco de nuestras palmeras

EL CARBONERO



TACOS & TOSTADAS

TACO DE POLLO \$3 **GF**

Grilled chicken breast with lime, jalapeño, onion, homemade, pico de gallo and avocado over a homemade corn tortilla / *Pechuga de pollo a la parrilla, jalapeño, cebolla, pico de gallo casero y aguacate acompañado con nuestra salsa verde casera*

TACO DE PESCADO \$3 **GF**

Red snapper filet, pico de gallo, pickled white onions, and smashed avocado with our craft green sauce over a homemade corn tortilla / *Suaves cortes de pescado de dorado, eneldo, pico de gallo, cebolla blanca encurtida y pasta de aguacate*

TACO DE CARNE \$3 **GF**

Soft tenderloin marinated with lizano sauce, pepper, limed white onion and a smashed avocado sauce, over a homemade corn tortilla / *Suaves trozos de lomo asado, pimienta, cebolla blanca en rodajas, y salsa de aguacate*

TACO DE CAMARÓN \$3 **GF**

Fresh caught shrimps, seasoned with paprika, limed red onion pickles and a topping of mashed avocado over a homemade corn tortilla / *Colas de camarón sazonadas con paprika, pico de gallo y cebolla morada encurtida con un toque de pasta de aguacate*

TACO DE CERDO \$3 **GF**

Pork tenderloin in teriyaki sauce over a homemade corn tortilla, pico de gallo, red onion and mashed avocado / *Suaves cortes de lomo de cerdo bañado con salsa teriyaki sobre una tortilla de maíz casera, pico de gallo, cebolla roja y puré de aguacate*

TACO DE ATÚN \$3 **GF**

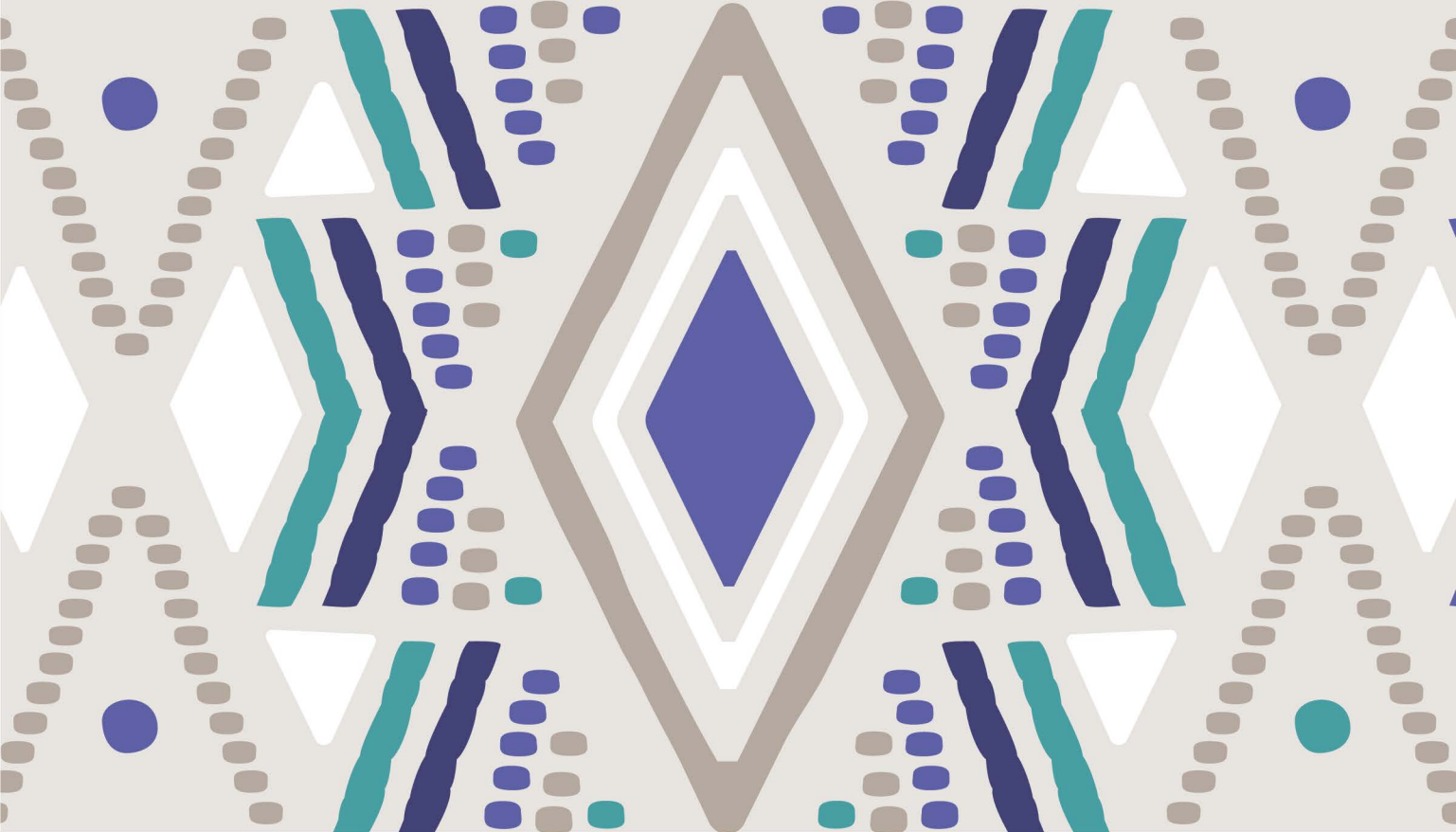
Fresh caught tuna filet seasoned with dill, limed red onion pickles and a topping of mashed avocado over a homemade corn tortilla / *Tortilla de maíz suave con filete de atún sazonado con eneldo, cebolla roja encurtida con una pasta de aguacate*

TOSTADA DE POLLO \$3 **GF**

Homemade crispy corn tortilla with a bed of our seasoned chicken, dressed with a homemade chipotle sauce, crispy corn, fried egg and bacon / *Tortilla de maíz casera con una cama de nuestro tradicional pollo navideño, aderezada con salsa de chipotle, maíz crujiente, huevo frito y tocino*

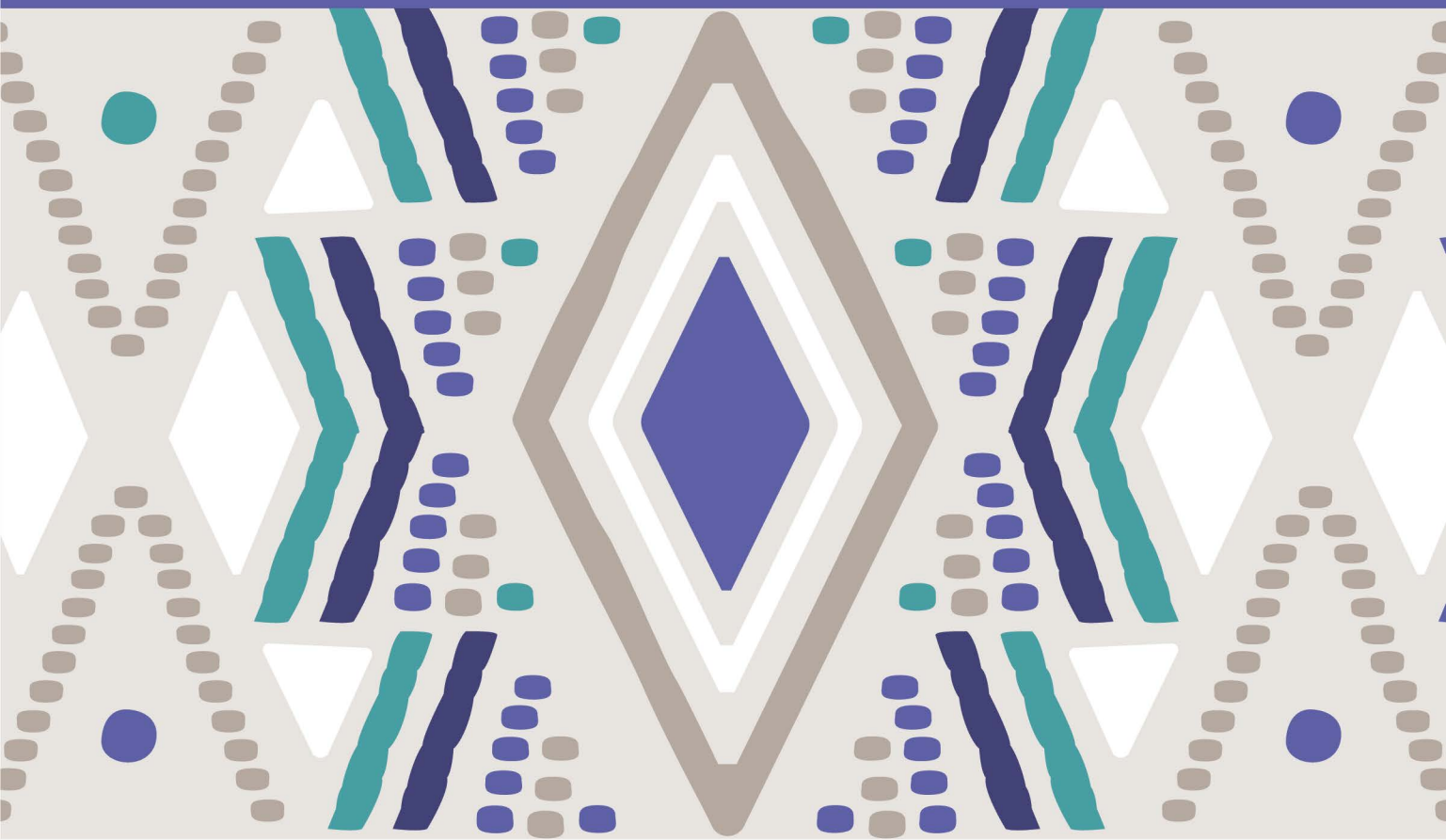
TACO DE PESCADO





BEBIDAS Y POSTRES

DRINKS + DESERTS



BEBIDAS DRINKS

RAW JUICES \$6

TIERRA

Broccoli, radish, pineapple juice, orange wedges, fresh spinach, apple cider vinegar with local farm honey / Brócoli, rábano, jugo de piña, gajos de naranja, hojas de espinaca, vinagre de manzana, miel de abeja

AIRE

Cucumber, basil, lemon juice, parsley sprig, celery, orange juice with local farm honey / Pepino en trozos, hojas de albahaca, jugo de limón fresco, ramita de perejil, apio, jugo de naranja fresco, miel natural

AGUA

Watermelon, strawberries, orange juice, salt with local farm honey / Pulpa de sandía, fresa fresca, jugo de naranja, sal, miel de abeja

FUEGO

Fresh pineapple juice, ginger root, mint with local farm honey / Jugo de piña, jengibre raíz, hierbabuena, miel de abeja

NATURAL FROZEN'S \$4.5

STRAWBERRY • PAPAYA • MELON •
WATERMELON • PINEAPPLE • COCONUT •
PASSION FRUIT • LIME

SMOOTHIES

COCO NANO \$5

Coconut, pineapple, banana / coco, pina, banano

FRESH K \$5

Apple juice, soda / jugo de manzana, agua mineral

ORANGE BERRY \$5

Orange, pineapple, strawberry / naranja, pina y fresa

FRESADA \$5

Milk with strawberry and banana / leche con fresa y banano

LA PASSION \$5

Mint, passionfruit / menta, maracuya

REFRESHERS

HOMEMADE LEMONADE / LIMONADA \$2.5

CONGA \$3

ICED TEA / TE HELADO \$3

SODAS \$3

Coca-Cola, Ginger Ale, Sprite, Fanta

FRESH COCONUT \$4

ACQUA PANNA \$3



BEBIDAS

COFFEE + DESERT

COFFEE

DRIP COFFEE \$2.5

ESPRESSO \$3

ESPRESSO DOUBLE \$4

LATTE \$4.5

ICED LATTE \$4.5

CAFE CON LECHE \$4

MOCHA \$4

CAPPUCCINO \$4

CARAJILLO \$8

Liquor 43 and a double espresso,
shaken on Ice

*Double shot coffee our syrup for
+\$1*

TEA

CHAI LATTE \$4

TE HELADO \$3

GREEN TEA \$2

CHAMOMILLE TEA \$2

LEMON TEA \$2

DESERT

OREO CHEESECAKE \$6.5

Homemade cheesecake on a crispy oreo
base / Delicioso pastel helado a base
de queso y crocante de galleta

SWEET YUKA BUNS \$6

Homemade fluffy cassava buns with
cream cheese filling, topped with
syrup and rum / Buñuelos de yuca |
Esponjosos bollitos de yuca con
relleno de queso acompañados de sirope
con un toque de menta y ron

CORN CAKE \$6

Homemade, moist cake based on sweet
corn accompanied by toasted almonds. /
Pastel suave a base de maíz dulce
acompañado de almendras tostadas

*Ask us for our Ice Cream and seasonal
desert specialties!*

