



TAPAS MENU

VEGAN

PUMPKIN & BLACK BEAN CROQUETTES \$11

Tamarind Ketchup, Cilantro Crema

TRIO OF BRUSCHETTA \$10

Chef’s daily selection of fresh, vibrant toppings on crostini

SAUTÉED SPINACH WITH POTATOES \$11

Tossed with Garlic, Wilted Spinach, and a hint of Nutmeg

TWICE-FRIED PLANTAIN TOSTONES \$10

Topped with Avocado, Pickled Vegetables

CUCUMBER CURRY SALAD \$13

Cucumber Ribbons, Light Curry-Yogurt Dressing, Fresh Herbs Toasted Coconut Flakes

GRILLED VEGETABLE SKEWERS \$12

Plantain or Pineapple, Island Herb Oil and Lightly Charred

PASTURE

BEEF FILET MIGNON BITES \$16

Cocoa Butter Drizzle, Herb Chimichurri, Sweet Potato Mash

CHICKEN WINGS TWO WAYS \$14

Curry Rubbed with Lime Yogurt Dip or Honey-Garlic Glazed with Pickled Chili

BBQ RIBS \$17

Passion Fruit & Ginger Bbq, Hint Rum, Chili Flakes Charred Corn Salsa

ISLAND-SPICED LAMB WONTONS \$15

Cilantro Crema, Tamarind Glaze

SEAFOOD

CAJUN SHRIMP SKEWERS \$14

Brushed with Honey-Cajun Glaze, Served with Caribbean Slaw

MAHI MAHI ESCOVITCH BITES \$16

Cream, Pickled Peppers Slaw

COCONUT & CALLALOO FISH CAKES \$15

Shredded Coconut, Callaloo, Mild Spices, Served with Lime Aioli

WAHOO TIRADITO \$15

Dressed with Creole Citrus Sauce, Cucumber, & Micro Herbs

GRILLED CITRUS SNAPPER BITES \$18

Orange-LimeGlaze, Caribbean Slaw

TROPICAL LOBSTER TACOS \$19

Crispy or Soft Tortillas, Poached Lobster, Avocado Crisp Cabbage, Mango Pico

SWEET CORNER

PINEAPPLE SKEWERS WITH CHILI SUGAR \$6

Coconut Sorbet, Savory Biscuit Crumble

RUM BABA \$8

Mini Johnny Cakes Soaked in Vanilla Spiced Rum Syrup Topped with Whipped Cream

CHOCOLATE CHEESECAKE \$11

Nutmeg Glaze, Whipped Cream

PASSION FRUIT LEMON CRÈME BRÛLÉE \$9

Caramelized Ginger, Fresh Fruits Berries

HOMEMADE ICE CREAM OR SORBET \$12

