



TAPAS MENU

- GRILLED SHRIMP KEBOBS \$13

Cilantro & Lime Sauce, Pickled Pumpkin
Curried Mayo
- ROASTED PATATAS BRAVAS \$6 

FRESH HERBS, PAPRIKA SAUCE, TAMARIND CHILI
- GUAVA AHI TUNA TARTAR \$15  

Sliced Jalapeno, Avacodo Crema, Wonton Shells
- SESAME CRUSTED WAHOO LOIN TATAKI \$12

Vegetable Slaw, Burnt Butter & Ginger Soy Sauce
- JERK FILET MIGNON BITES \$16 

Spiced Mashed Plantain, Cucumber Salsa
Demi-Glace
- CARIB BRAISED BBQ BABY BACK RIBS \$15

Homemade BBQ Sauce, Garlic Toast Point
- CONCH FRITTERS \$14 

Jalapeno & Bacon Jam, Sauce Chien
- CHICKEN WINGS \$14  

Brown Sugar Buffalo Sauce, Lemon & Garlic Sauce
- VEGETABLE GLASS NOODLES SALAD \$12   

Spicy Sauce, Fresh Herbs, Toasted Peanuts
Add Lobster Chunks \$13
Add Coconut Marinated Chicken \$10
- MOJITO RISOTTO \$13 

Sautéed Zucchini, Toasted Spiced Walnuts, Pickled Raisin
Add Shrimps \$7
- Corn Chips & Dip \$10 

Ask about our House Dips
- SWEET POTATO & CORN FRITTERS \$11 

Chickpeas Hummus, Feta Cheese Crumbs
Vegan Feta Cheese Crumbs available
- TRIO OF BRUSCHETTA \$10 

Ask about Today's Choices - Gluten free available

SWEET CORNER

- PASSION FRUIT CHEESECAKE \$10 
- FLOURLESS CHOCOLATE CAKE \$13 

Banana Sorbet, Toasted Almonds Praline
- HOMEMADE ICE CREAM OR SORBET \$12



EXECUTIVE CHEF HALVA BROWNE
13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL