



# 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

