



TIKI BAR  
& BEACH CLUB  
RESTAURANT



KAMALAME CAY  
PRIVATE ISLAND RESORT & RESIDENCES

## TO START / TO SHARE

### Marinated White Anchovies with Pane Fritto

Marinated anchovies in olive oil and garlic with fried bread - **28**

**Sweet corn ribs** with freshly squeezed lime juice, smoked paprika and Greek yoghurt - **18**

**Popcorn cauliflower.** Served with a spicy sriracha and lemon aioli - **22**

**Kamalame-loaded conch fritters** with Jamaican spiced rum calypso sauce - **18**



## SMALL PLATES

**Rainbow summer rolls** with spicy Vietnamese nuoc cham dipping sauce on the side - **22**

**Flame grilled flatbread.** Farm tomato, avocado, caramelised onion and wild arugula flatbread - **24**

**Flame grilled ribeye beef skewers** with chimi-churri - **24**

**"Cracked" Conch.** Fresh conch seasoned with lemon and fresh herbs, dusted in corn starch, flash fried and served with Jamaican spiced rum calypso sauce - **22**

## SIDES

Sliced avocado / fried plantain / Bahamian potato salad / Creamy coleslaw / sweet potato, curly or French fries - **12**

Bahamian mac 'n cheese / Parmesan fries **16**

Truffle fries **22**

## SALADS

**Singaporean Slaw with apricot / sesame dressing** Julienned Kamalame farm vegetables on a bed of fried rice noodles with pickled pink ginger, shallots, red onion, tomatoes, sesame seeds, toasted peanuts and micro-greens and dressed with an apricot and sesame dressing - **28**

Add grilled shrimp, grilled beef or grilled snapper - **8**

**Cobb salad with coconut milk poached chicken** Cherry tomatoes, grilled sweet corn, applewood smoked bacon, blue cheese crumbles, soft boiled egg on a bed of mixed organic greens with coconut milk poached chicken in a light citrus aioli. Served with extra citrus aioli on the side - **32**

**Cajun jumbo shrimp salad.** Grilled jumbo shrimp marinated with cajun seasoning and piled on a salad of Kamalame farm greens, baby spinach, cherry tomatoes, diced mango, cilantro and scallion. Finished with a cilantro, lime, ginger and Andros honey dressing - **34**

## LARGE PLATES

**Seafood stuffed avocado.** Tender pieces of conch, shrimp, snapper and mahi, in a light citrus mayo piled high in an avocado. Served with a micro green salad and a citrus vinaigrette - **30**

**Grilled Paillard chicken.** Organic chicken breast, pounded thin, then grilled, dressed with a butter, shallot and lemon sauce, topped with arugula and tomato salad and a seed mustard vinaigrette - **34**

**Lion-fish and Chips.** Lion-fish fillets dipped in egg and dusted in herbed breadcrumbs and flash fried until golden brown. Served with creamy coleslaw and your choice of potato fries - **28**

**Snapper & avocado burger.** Line caught snapper fillet marinated in freshly squeezed lime juice and fried golden brown served with avocado, lettuce, tomato and tartar sauce on a warm brioche bun and your choice of fries - **28**

**Loaded Kamalame burger.** 8 oz sirloin beef patty grilled to your liking, served with caramelised onions, romaine lettuce, sun ripened tomato, applewood smoked bacon, avocado and tomato chutney on a brioche bun. Served with either blue or cheddar cheese and your choice of fries- **28**  
Add a Kamalame sunny side up farm egg - **4**

**Grilled Atlantic Shrimp wrap.** Grilled Shrimp with cajun remoulade, organic greens and sun-ripened tomato in a toasted soft tortilla wrap. **26**

**Grilled beef wrap.** Flame grilled flat-iron steak with romaine lettuce, sun-ripened tomato, and avocado mayo in a toasted soft tortilla wrap - **26**

**KFC. Kamalame fried chicken.** Organic chicken marinated in coconut milk, drenched in flour and our secret blend of herbs and spices, then fried golden brown. Served with Kamalame's famous orange and tomato chutney, coleslaw and your choice of potato salad or fries. **36**



## TASTE OF THE BAHAMAS

**Flame grilled whole snapper** with citrus dressing, feta summer salad and your choice of fries **38**

**Crispy fried whole snapper** with fried plantain, coleslaw and Bahamian mac n' cheese - **38**

**Tropical conch salad** with mango, papaya and mint served in a green coconut - **24**

**Seafood salad** - conch, shrimp, snapper and mahi, in a light citrus mayo on farm greens - **34**