SEA & SURF

Terrace & Bar

Appetizers & Shareables

CHEF'S SOUP OF THE DAY

SHRIMP AND POTATO SALAD
cashew-nut pesto, shellfish tatar sauce, fried leeks

BRAISED OXTAIL RAVIOLI
pumpkin, callaloo, white beans, pepperpot sauce

GRILLED VEGETABLES ON FOCACCIA
grilled zucchini, yellow squash, eggplant, tomato, mozzarella cheese, local lettuce, basil aioli

Salads

ROASTED BEET AND YOGHURT SALAD
roasted beets on a bed of rocket leaves, cocktail onions, crumbled goat's cheese, herb balsamic, dollop of yoghurt, drizzle of honey

GREEK SALAD
tomatoes, cucumbers, olives, pepperoncini, red onion, feta cheese, capers, parsley, herb vinaigrette

PAPAYA SALAD
garden organic green,cashew nuts, crispy rice noodles, quinoa, mint leaves

CAESAR SALAD
romaine greens, housemade croutons, parmesan cheese, smoked bacon, eggs, anchovies(add chicken, our catch of the day or shrimp)

Sandwiches

SPICE ISLE ' BLT ' BURGER
caramelized onions, lettuce, bacon, tomato, pickles, cheddar cheese

JERK CHICKEN BURRITO
fried plantains, sour cream, red beans, romaine lettuce
pineapple chow

(all sandwiches and wraps served with french fries, wedges or salad
choice of white, wheat or multi grain bread)

Main Dishes & Specials

CATCH OF THE DAY
fresh local line caught fish prepared uniquely daily

ROTI OF THE DAY
curried chickpeas, kuchela, mango chutney

STEAK CHURRASCO
marinated grilled skirt steak, grilled tomato, fries, chimichurri sauce

GRILLED WATERMELON POKE NACHOS
wonton chips, seaweed salad, jalapeños, sriracha mayo

BLACKENED FISH
quinoa salad

Desserts

SPICED CHOCOLATE BROWNIE

LOCAL LIME PIE

ORANGE CREME BRULEE
almond biscotti

CHEESE PLATTER WITH BISCUITS

TROPICAL FRUIT PLATTER

ICE CREAM AND SORBET SELECTION