

Cold Appetizers

Las Ramblas Salad 9.25

Local farm to table mixed greens, roasted fresh beets, cucumber, red and yellow cherry tomatoes, fresh mango with a citrus vinaigrette



Wedge Salad 9.00

Iceberg lettuce, walnuts, bacon bits with a creamy homemade chunky blue cheese dressing

Bruschetta 7.00

Tomato concassé, garlic, dressed with EVOO and shaved pecorino cheese

Ahi Tuna Poke 11.75

Complimented with Asian seasoning, tamarind soy dressing, microgreens and herb seasoned crackers

Avocado topped with Shrimp 13.00

In our own Calypso dressing

Lobster & Mango Salad 13.50

Dressed with microgreens and drizzled with a lemon vinaigrette



Hot Appetizers

Lobster Bisque 11.00

The best of the Caribbean sea in one rich creamy soup

Escargot “Bourguignonne” 10.25

French term for “as prepared” in Burgundy France



Grilled Scallops 12.00

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 13.75

Jumbo shrimp seasoned and grilled to perfection



Beef Brochettes 11.50

Tenderloin with romesco and topped with chimichurri sauce

Grilled Calamari 10.00

Squid marinated in olive oil, garlic and fresh herbs



*All our prices are in US Dollars
A 6% local BBO/BAZV tax is included in your bill*



From the Grill

5 oz Petite Tenderloin 33.00

10 oz Skirt Steak 36.00

10 oz New Zealand Lamb Chops 45.00

Braised Short Ribs 30.50
Creamy garlic mashed potato

Mignon n' Mariscos 48.00
Petite tenderloin, shrimp and scallops

Free Range Chicken 29.75
Guava sauce

House Dippers: Chimichurri Sauce • Peppercorn Sauce • Wild Mushroom Sauce

From the Sea

Catch of the Day 29.00
Ask your waiter for the daily catch

Black Grouper Meunière 31.50
*Pan fried, finished with a lemon
butter sauce*

Chilean Seabass 35.00
Served with beurre blanc sauce

Caribbean Baked Shrimp 42.50
*Topped with our signature spicy
curry coconut cream sauce*

Seafood Paella 31.00
and a touch of saffron aroma

Vegan Roasted Pumpkin Risotto 23.00
Sundried tomato pesto



Entrées are served with fresh seasonal vegetables

Sides

Baked Potato 6.50
Cream of Spinach 6.50

Creamy Garlic Mashed Potato 6.50
Asparagus Spears 6.50

*Savour our special 3 course dinner for
\$38.00 per person*

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Vegan



Gluten Free