

## SNACKS

### DOUBLES <sup>7</sup>

fried roti, spicy chickpeas, grated cucumber

### FLATBREAD <sup>10</sup>

coconut sambal, cultured butter

### TOSTONES <sup>8</sup>

green mango sauce

### CHILLED JICAMA <sup>6</sup>

citrus chili salt

## STARTERS

### FRITTO MISTO <sup>12</sup>

okra, culantro, aioli

### CONCH FRITTERS <sup>15</sup>

lemongrass, celery, crema

### COCONUT AGUACHILE <sup>15</sup>

lime, chile water, brazil nuts

### SNAPPER CEVICHE <sup>16</sup>

local red snapper, cucumber, scotch bonnet

### SHRIMP COCTEL <sup>16</sup>

wild red shrimp, Cayman tomato, avocado

## MEDIUM

### HOTEL CAESAR <sup>12</sup>

romaine, crouton, the original Caesar dressing

### ROASTED EGGPLANT <sup>16</sup>

tomatillo, oregano, smoked chile

### AVOCADO & PAPAYA SALAD <sup>16</sup>

chayote squash, croutons, parsley vinaigrette

### GRILLED OCTOPUS <sup>22</sup>

roasted tomato salsa

### CRISPY LECHON <sup>22</sup>

pork belly, grilled cabbage, ginger

Please inform your server of any dietary restrictions or allergies

## LARGE FORMAT

“good for two”

### COCONUT CRISPY RICE <sup>20</sup>

turmeric rice, local squash, herb salad

### WHOLE GRILLED LOCAL FISH <sup>M/P</sup>

fresh turmeric, garlic

### WILD PRAWN A LA PLANCHA <sup>32</sup>

green tomato, spiced butter

### 1/2 LOCAL HERITAGE CHICKEN <sup>26</sup>

with piri piri

### 240Z DRY AGED RIB EYE <sup>65</sup>

guajillo - seed sauce

### SURF AND TURF <sup>95</sup>

24oz rib eye, wild prawn, lobster butter

## SIDES

### LOCAL GREEN SALAD <sup>10</sup>

curried almonds, lemon vinaigrette

### LOCAL SWEET POTATO MASH <sup>10</sup>

sesame salt

### CAYMAN TOMATO SALAD <sup>10</sup>

local tomatoes, scallion, thai basil

All prices are quoted in KYD and charged in USD (1 KYD = 1.25 USD). For your convenience, an 18 % Service Charge will be added to your check