

SMALL

FRITTO MISTO ¹²
okra, culantro, aioli

CONCH FRITTERS ¹⁵
lemongrass, celery, crema

COCONUT AGUACHILE ¹⁴
lime, chile water, brazil nuts

SNAPPER CEVICHE ¹⁶
local red snapper, cucumber, scotch bonnet

SHRIMP COCTEL ¹⁸
wild red shrimp, Cayman tomato, avocado

MEDIUM

HOTEL CAESAR ¹⁵
romaine, crouton, classic Caesar dressing

ROASTED EGGPLANT ¹⁶
tomatillo, oregano, smoked chile

CHO CHO PANZANELLA ¹⁷
chayote squash, pickled papaya, avocado, parsley

LOBSTER CONCON ²⁰
crispy coconut rice, herb salad

CRISPY LECHON ²²
pork belly, grilled cabbage, ginger

SIDES

LOCAL GREEN SALAD ⁸
curried almonds, lemon vinaigrette

LOCAL SWEET POTATO MASH ¹⁰
sesame salt

CAYMAN TOMATO SALAD ¹⁰
local tomatoes, scallion, thai basil

CALLALOO RICE ⁸
coconut braised callaloo, jasmine rice

Please inform your server of any dietary restrictions or allergies

LARGE

WHOLE GRILLED MARKET FISH ^{M/P}
fresh turmeric, garlic, sour orange

WILD PRAWN A LA PLANCHA ³²
green tomato, spiced butter

^{1/2} GRILLED HERITAGE CHICKEN ²⁶
sugar cane chili dip

^{240Z} DAY DRY AGED RIB EYE ⁶⁵
guajillo - seed sauce

SIGNATURE COCKTAILS 14

TILLIE'S COLADA
plantation 3 star rum, coconut cream, cucumber, pineapple, lemon

COCONUT CLUB RUM PUNCH
plantation 3 star rum, appleton signature blend rum, pineapple, papaya, lime, angostura bitters

EL MALECÓN
havana club 3 yr rum, dragonfruit, eucalyptus, green tea, vanilla, lime

NEGRIL MARGARITA
plantation 3 star rum, mezcal vida, giffard crème de peche, scotch bonnet tincture, lime, spicy salt rim

BOCA CHICA OLD FASHION
el dorado 5 yr rum, appleton signature blend rum, giffard banane du bresil, salted sugar cane syrup, angostura & orange bitters

THE JACMEL
diplomatico reserva rum, barbancoart 4 yr rum, flor de cana espresso coffee liqueur, giffard banane du bresil, coconut cream, coconut ash

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