

# Cold Appetizers

## **Las Ramblas Salad 7.00**

Mélange of greens, cherry tomatoes, red onions and cucumber



## **Ahi Tuna 9.75**

Complimented with wasabi rémoulade, chili soy dressing, microgreens and toasted sesame seeds

## **Avocado topped with Shrimp 12.00**

In our own Calypso dressing



## **Gravlax 43 10.00**

Cured Salmon with Licor 43



## **Bruschetta 5.00**

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

Vegan cheese available upon request

# Hot Appetizers

## **Angus Gruyère 9.75**

On a bed of sweet plantain and crumbled Gruyère cheese with arugula



## **Escargot “Bourguignonne” 8.75**

French term for “as prepared” in Burgundy France.

## **Green Lip Mussels Marinière 9.00**

Cooked in a light fish broth, with fresh garlic and a dash of white wine.



## **Seafood Treasure 9.50**

Baby scallops and fish in a creamy wine sauce, sprinkled with breadcrumb and parmesan cheese

## **Lobster Bisque 9.00**

The best of the Caribbean Sea in one rich creamy soup

## **Eggplant Rollatini 7.50**

Grilled and filled with mushrooms, onions and vegan cheese.



## **Grilled Scallops 10.75**

Jumbo scallops wrapped in bacon with a chimichurri sauce.



## **Shrimp Skewer \$13.00**

Jumbo shrimp seasoned and grilled to perfection.



**Gluten Free**



**Vegan**

*All our prices are in US Dollars  
A 3.5% local tax will be added to the bill  
Entrée sharing fee of \$10.00 per plate*

# *From the Grill*

**6 oz Petite Tenderloin 29.00**  
**10 oz Tenderloin 35.00**

**10 oz Flat Iron Steak 36.00**

**14 oz Rib Eye Steak 35.00**

**16 oz T-Bone Steak 46.00**

**8 oz Pork Tenderloin 25.00**

**12 oz New Zealand Lamb Chops 39.00**

**Stuffed Chicken Breast 24.00**  
*Grilled, filled with spinach  
and ricotta cheese.*

**Mignon n' Mariscos 36.00**  
*Petite tenderloin, shrimp and  
scallop wrapped in bacon.*

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

# *From the Sea*

**Catch of the Day 24.00**  
*Ask your waiter for the daily catch.*

**"Filet di Pargo" 28.00**  
*Grilled marinated red snapper with  
mango relish and pickled onions.*

**Grilled Salmon Almondine 31.00**  
*Caper lemon sauce*

**Black Grouper Meunière 27.00**  
*Pan fried, finished with a lemon  
butter sauce.*

**Seafood Paella 28.00**  
*A Spanish rice with assorted seafood and  
a touch of saffron aroma.*

**Chef Willie's Baked Shrimp 36.00**  
*Topped with his signature coconut  
cream sauce*

*All entrées are served with your choice of sautéed baby potatoes or saffron rice*

**Vegan Dish 20.00**  
*Tamarind marinated grilled Tofu with*  
 *avocado relish*

## Sides

**Baked Potato 3.50**  
**Cream of Spinach 3.50**  
**Sautéed Mushrooms 3.50**

**Sautéed Green Beans & Bacon 3.50**  
**Asparagus Spears 3.50**  
**Potato Au Gratin 3.50**

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