

# *Cold Appetizers*

## ***Las Ramblas Salad 8.00***

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

## ***Wedge Salad 7.50***

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

## ***Brie en Crout Seasonal Fruits Salad 7.00***

*Baked Brie cheese with caramelized seasonal fresh fruit and balsamic vinaigrette*

## ***Ahi Tuna Poke 10.50***

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

## ***Bruschetta 6.00***

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

## ***Avocado topped with Shrimp 12.00***

*In our own Calypso dressing*

# *Hot Appetizers*

## ***Grilled Beef Paillard 10.50***

*Thinly Angus fillet cured with sea salt and topped with tossed sundried tomatoes, capers and arugula in EVOO*

## ***Escargot "Bourguignonne" 9.00***

*French term for "as prepared" in Burgundy France*

## ***Green Lip Mussels Marinière 10.00***

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

## ***Seafood Treasure 11.00***

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

## ***Lobster Bisque 9.00***

*The best of the Caribbean sea in one rich creamy soup*

## ***Eggplant Rollatini 7.75***

*Grilled and filled with mushrooms, onions and ricotta cheese*

## ***Grilled Scallops 11.00***

*Jumbo scallops wrapped in bacon with a chimichurri sauce*

## ***Shrimp Skewer 13.25***

*Jumbo shrimp seasoned and grilled to perfection*

*All our prices are in US Dollars  
A 6% local tax will be added to the bill  
Entrée sharing fee of \$10.00 per plate*

# *From the Grill*

**5 oz Petite Tenderloin 32.00**  
**10 oz Tenderloin 38.00**

**Braised Short Ribs 28.00**  
*Creamy garlic mashed potato*

**16 oz Bone in Ribeye 49.00**

**Veal Picatta 29.00**  
*With risotto*

**14 oz Bone in Pork Chop 38.00**  
*Morel sauce*

**10 oz New Zealand Lamb Chops 42.00**

**Free Range Chicken 27.00**  
*Guava sauce*

**Mignon n' Mariscos 49.00**  
*Petite tenderloin and lobster tail*

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

# *From the Sea*

**Catch of the Day 26.00**  
*Ask your waiter for the daily catch*

**Black Grouper Meunière 29.00**  
*Pan fried, finished with a lemon butter sauce*

**Grilled Tuna Loin 29.50**  
*Pistachio rub*

**Seabass Fillet 32.00**  
*Served with beurre blanc sauce*

**Norwegian Salmon 30.00**  
*Served with beurre blanc sauce*

**Caribbean Baked Shrimp 39.00**  
*Topped with our signature spicy curry coconut cream sauce*

**Seafood Paella 29.00**  
*A Spanish rice with assorted seafood and a touch of saffron aroma*

**Entrées are served with fresh seasonal vegetables**

**Vegan Roasted Pumpkin Risotto 20.00**  
*Sundried tomato pesto*

## *Sides*

**Baked Potato 3.50**  
**Cream of Spinach 3.50**  
**Risotto 3.50**

**Creamy Garlic Mashed Potato 3.50**  
**Asparagus Spears 3.50**  
**Sautéed Wild Mushroom 3.50**

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