

Cold Appetizers

Las Ramblas Salad 8.75

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

Wedge Salad 8.22

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

Brie en Crout Seasonal Fruits Salad 7.69

Baked Brie cheese with caramelized seasonal fresh fruit and balsamic vinaigrette

Ahi Tuna Poke 11.40

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

Bruschetta 6.63

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

Avocado topped with Shrimp 12.99

In our own Calypso dressing

Hot Appetizers

Grilled Beef Paillard 11.40

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

Escargot "Bourguignonne" 9.81

French term for "as prepared" in Burgundy France

Green Lip Mussels Marinière 10.87

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

Seafood Treasure 11.93

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

Lobster Bisque 11.93

The best of the Caribbean sea in one rich creamy soup

Eggplant Rollatini 8.48

Grilled and filled with mushrooms, onions and ricotta cheese

Grilled Scallops 11.93

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 14.31

Jumbo shrimp seasoned and grilled to perfection

*All our prices are in US Dollars
A 6% local BBO/BAZV tax is included in your bill
Entrée sharing fee of \$10.00 per plate*

From the Grill

5 oz Petite Tenderloin 34.72
10 oz Tenderloin 41.08

Braised Short Ribs 30.48
Creamy garlic mashed potato

16 oz Bone in Ribeye 52.74

Veal Piccata 31.54
With risotto

14 oz Bone in Pork Chop 41.08
Morel sauce

10 oz New Zealand Lamb Chops 45.32

Free Range Chicken 29.42
Guava sauce

Mignon n' Mariscos 52.74
Petite tenderloin and lobster tail

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

From the Sea

Catch of the Day 28.36
Ask your waiter for the daily catch

Black Grouper Meunière 31.54
Pan fried, finished with a lemon butter sauce

Grilled Tuna Loin 32.07
Pistachio rub

Chilean Seabass 34.72
Served with beurre blanc sauce

Norwegian Salmon 32.60
Served with beurre blanc sauce

Caribbean Baked Shrimp 42.14
Topped with our signature spicy curry coconut cream sauce

Seafood Paella 31.54
A Spanish rice with assorted seafood and a touch of saffron aroma

Entrées are served with fresh seasonal vegetables

Vegan Roasted Pumpkin Risotto 22.00
Sundried tomato pesto

Sides

Baked Potato 3.98
Cream of Spinach 3.98
Risotto 3.98

Creamy Garlic Mashed Potato 3.98
Asparagus Spears 3.98
Sautéed Wild Mushroom 3.98

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