

Cold Appetizers

Las Ramblas Salad 7.75

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

Wedge Salad 8.00

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

Bruschetta 6.00

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

Ahi Tuna Poke 10.75

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

Avocado topped with Shrimp 11.50

In our own Calypso dressing

Spanish Tortilla 6.50

Potatoes, onions and eggs make up this popular Spanish Omelet

Chicken Liver Terrine 7.00

Homemade chicken liver pâté with brandy and fresh herbs

Hot Appetizers

Lobster Bisque 10.25

The best of the Caribbean sea in one rich creamy soup

Escargot “Bourguignonne” 9.50

French term for “as prepared” in Burgundy France

Grilled Scallops 11.25

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 13.00

Jumbo shrimp seasoned and grilled to perfection

Gambas al Ajillo 11.00

Garlic shrimp, cooked in olive oil with a slightly spicy touch

Grilled Calamari 9.50

Squid marinated in olive oil, garlic and fresh herbs

*All our prices are in US Dollars
A 6% local BBO/BAZV tax is included in your bill*

From the Grill

5 oz Petite Tenderloin 29.00

10 oz Skirt Steak 31.00

Braised Short Ribs 27.00
Creamy garlic mashed potato

Free Range Chicken 27.00
Guava sauce

10 oz New Zealand Lamb Chops 39.00

Mignon n' Mariscos 45.00
Petite tenderloin and lobster tail

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

From the Sea

Catch of the Day 25.00
Ask your waiter for the daily catch

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

Chilean Seabass 32.00
Served with beurre blanc sauce

Caribbean Baked Shrimp 40.00
*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*

Vegan Roasted Pumpkin Risotto 21.00
Sundried tomato pesto

Entrées are served with fresh seasonal vegetables

Sides

Baked Potato 5.00
Cream of Spinach 5.00

Creamy Garlic Mashed Potato 5.00
Asparagus Spears 5.00

Our Anniversary Special
Savour our 3 course dinner for
\$35.00 per person

All our prices are in US Dollars
A 6% local BBO/BAZV tax is included in your bill