



# LUNCH

## SMALL PLATES

### MIXED GREEN SALAD

Fennel, Tomatoes & Cucumbers

12

### WATERMELON SALAD

Avocado, Orange, Mint and Feta Cheese

13

### STRAWBERRIES & TOMATO SALAD

Fennel, Grapes

12

### ROASTED CAULIFLOWER

Raisin-Chili Dressing, Pumpkin Seeds, Mint

12

### ROASTED BEETS

Goat Cheese, Pickled Mustards seeds

12

### PATATAS BRAVA

(crispy potatoes)

7

### SWEET POTATO WEDGES

7

### GRILLED ASPARAGUS

10

### GRILLED BROCCOLINI

10

### CONCH FRITTERS (8)

Bahamian Sauce

12

### CRISPY BROCCOLINI

Orange & mustard sauce

14

### WHOLE CRISPY WINGS (4)

Fried or Grilled Plain or House made BBQ

14

## MAIN PLATES

### GRILLED CHICKEN SALAD, Romaine

Sourdough Croutons & Orange Segments

18

### BEEF BURGER, Slow Roasted Sweet Onions

Provolone Cheese, Spicy Aioli & Pickles, Patatas Bravas

18

### SPICY CARNITAS SLIDERS

Slow Roasted Pork

21

Herb Aioli, Spicy House Sauce & Purple Cabbage Slaw

### TACOS

Spicy Shrimp, Avocado, Goat Pepper Aioli, Fennel Slaw

15

### CRISPY LOCAL FISH

Chipotle Sauce, Pickled Onions

18

### SHEEP TONGUE

Pico de Gallo, Crispy Onions

15

### GRILLED CHICKEN

Onions, Cilantro, Salsa Verde

15

## KIDS MENU

BEEF SLIDERS (2) with or without Cheese

15

CHICKEN FINGERS Panko Crusted

14

FRESH LOCAL FISH FINGERS

16

SHRIMP Grilled or Fried Breaded

15

Served with Choice of: Salad, French Fries or Jasmine Rice

## DESSERTS

### DULCE DE LECHE FLAN

Toasted Sesame Seeds

12

### DAILY SELECTIONS

House Made Ice Cream & Sorbets

12

FOOD AND BEVERAGE IS SUBJECT TO 15% SERVICE GRATUITY FEE  
AND 12% VALUE ADDED TAX (VAT)