

Cold Appetizers

Las Ramblas Salad 11.00

Local farm to table mixed greens, roasted fresh beets, cucumber, cherry tomatoes, fresh mango with a citrus Vinaigrette



Wedge Salad 10.50

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

Bruschetta 8.50

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

Ahi Tuna Poke 13.75

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

Avocado topped with Shrimp 14.75

In our own Calypso dressing

Lobster & Mango Salad 15.00

Dressed with microgreens and drizzled with a lemon vinaigrette



Hot Appetizers

Lobster Bisque 14.25

The best of the Caribbean sea in one rich creamy soup

Escargot "Bourguignonne" 12.50

French term for "as prepared" in Burgundy France



Grilled Scallops 14.50

Jumbo scallops wrapped in bacon with a chimichurri sauce

Shrimp Skewer 15.50

Jumbo shrimp seasoned and grilled to perfection



Beef Brochettes 13.75

Tenderloin with romesco and topped with chimichurri sauce

Grilled Calamari 11.50

Squid marinated in olive oil, garlic and fresh herbs



*All our prices are in US Dollars
A 7% local BBO/BAZV tax is included in your bill*



From the Grill

5 oz Petite Tenderloin 38.50
10 oz Tenderloin 47.50

12 oz NY Striploin 38.75

10 oz New Zealand Lamb Chops 50.75

Braised Short Ribs 34.50
Creamy garlic mashed potato

Mignon n' Mariscos 52.00
Petite tenderloin, shrimp and scallops

Free Range Chicken 34.00
Guava sauce

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

From the Sea

Catch of the Day 31.50
Ask your waiter for the daily catch

Black Grouper Meunière 35.00
Pan fried, finished with a lemon
butter sauce

Chilean Seabass 46.00
Served with beurre blanc sauce

Caribbean Baked Shrimp 46.50
Topped with our signature spicy
curry coconut cream sauce

Seafood Paella 34.00
A Spanish rice with assorted seafood
and a touch of saffron aroma

Fisherman's Platter 44.00
Grilled mahi mahi, shrimp, lobster tail,
clams and half mussels

Entrées are served with fresh seasonal vegetables

Vegan Roasted Pumpkin Risotto 25.00 
Sundried tomato pesto

Sides

Baked Potato 7.50
Cream of Spinach 7.50

Creamy Garlic Mashed Potato 7.50
Asparagus Spears 7.50

**Savour our daily 3 course special dinner
for \$46.00 per person**

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Vegan



Gluten Free