

STARTERS

Image: SEA SCALLOPS

Seared, served with New Orleans remoulade sauce

BEEF EMPANADA

With green leaves mezclum and basil vinaigrette

O S PROVOLETA

Served with roasted bell peppers, garlic and oregano-tamarind dressing

SALADS

GREEN SALAD

 Green beans, celery, endives, tomato, mixed lettuces, onion, peas, red and green bell pepper and honey mustard dressing

CHICKEN SALAD

Fried chicken, grilled corn, green beans, radishes and cherry tomatoes, tossed in a buttermilk ranch dressing

CREAM AND SOUP

O CORN CREAM

With spiced bread croutons

With mushrooms flavored and Sherry

FISH

SALMON

Seared fillet, served with al dente asparagus and zucchini, carrot puré

Image: Image

Cajun style marinated served with beans and roasted red peppers

FROM THE GRILL

• BEEF RIBS

• BEEF TENDERLOIN

- BABY PORK RIBS
- RIB EYE

SPECIALTIES

WBURGER 7oz.

Ground beef with bacon, onion, roasted portobello mushroom, Gorgonzola cheese and chimichurri mayonnaise

HALF CHICKEN

Marinated in yogurt and mustard, then charcoal grilled



DESSERTS

BROWNIE

Double chocolate, signature recipe

• CHEESECAKE

With banana and caramel sauce

▲ Ô APPLE PIE

With custard in a sweet cinnamon pastry

• ICE CREAM CAKE

Creamy and tasty peanut butter special

RUIT SALAD

🥙 🔴 Seasonal Caribbean fruits, diced and perfumed

• These are healthy dishes which help in mantaining balanced diet

These are gluten free dishes

• This dish contains dairy or/and milk

Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

STARTERS

Ô ● VEGETABLES EMPANADA

With green leaves mezclum and basil vinaigrette

CREAM

CORN CREAM With spiced bread croutons

SALADS

GREEN SALAD

Green beans, celery, endives, tomato, mixed lettuces, onion, peas, red and green bell pepper and honey mustard dressing

MAIN COURSES

O Ó CANNELLONI

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Spinach and ricotta filled, tomato and bechamel sauce

GARDEN'S BURGER

Rice, lentils and beans patty, served with onion, roasted Portobello mushroom, vegan cheese and chimichurri mayonnaise

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACE BY A VEGETAL ORIGIN CHEESE

FAMILY STYLE DINNER

MEAT EMPANADA

Chicken and bell pepper, tomato sauce

O 🕸 GREEN SALAD

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Green beans, celery, endives, tomato, mixed lettuces, onion, peas, red and green bell pepper and honey mustard dressing

MACARONI & CHEESE

Pasta in a creamy and Cheddar cheese sauce

CORN CREAM With spiced bread croutons

MIXED GRILL

Beef ribs and tenderloin, chicken breast, baby ribs

SAUCES

Dijón mustard, mushrooms and BBQ

SIDES

Home fries with Parmesan, creamed spinach, grilled vegetables

• APPLE PIE

With sweet custard in a sweet cinnamon pastry

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Solution These are gluten free dishes

• This dish contains dairy or/and milk

KID'S MENU

LETTUCE AND TOMATO SALAD Crispy and healthy, in basil ranch dressing

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MACARONI & CHEESE Pasta in a creamy and Cheddar cheese sauce

FISH & CHIPS Fish filet in crispy batter and French fries

CHICKEN PARMESAN With sweet custard in a sweet cinnamon pastry

• GRILLED CHEESE SANDWICH Cheddar with French fries

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• This dish contains dairy or/and milk

