

LUNCH MENU

Appetizers

Soup of the day

Please refer to the service staff for the daily special 23

Tuna tataki

Togarashi crusted in a sake- soy glazed with pickled watermelon 34

Crispy corn crusted shrimp

With a home-made sweet aioli 36

Salt fish and potato cakes

With sweet pepper dip 24

Crispy chicken wings

Bajan spiced with a honey-mustard bbq sauce 25

Beetroot and goat cheese

With young arugula, walnuts, onion- vinaigrette and dried cranberries 28

Wellness salad

With quinoa, broccoli, carrot, tomatoes, radish, cauliflower, cucumber, onions, mixed greens and orange wedges with a raspberry vinaigrette

With grilled chicken 34

With fresh catch of the day 36

With smoked salmon 38

With roasted beef 38

Island Caesar salad (P)

Young romaine lettuce, parmesan, bacon, croutons and anchovies

With cajun chicken 34

With grilled prawns 36

Chef's Daily Special

Please refer to the service staff 36

Sandwiches and Burger

Fresh flying fish cutter

Served on a salt bread bun with lettuce, tomatoes, onions and avocado salsa 29

Texas wrap

With turkey ham, tomatoes, avocado, bleu cheese and a house- vinaigrette dressing 34

Panini

Brie cheese and chicken 32

Power house burger (P)

Angus beef patty, cheese, lettuce, tomatoes, sautéed mushrooms, caramelised onions, pickled cucumber and a rich brown sauce 34

Veggie express (V)

On wheat bread with avocado, tomatoes, greens, egg, cheese, lettuce and a garlic-cream 26

Super club (P)

Sliced beef, ham, bacon, grilled chicken, egg, cheese, tomatoes, avocado and lettuce 34

All sandwiches and burger are served with coleslaw and country fries, wedges or sweet potato fries

Pizzas

Please see our

Capri Kitchen

Pizza Menu

Al Dente Pastas

Arrabbiata (S)

With tomatoes sauce, chilli and garlic 32

Carbonara (P)

With bacon, egg, cream, white wine and parmesan 35

Seafood

With shrimp, mussels, squid and scallops in extra virgin olive oil and lemon-garlic 55

With your choice of Spaghetti, Penne or Linguine

Main Specialties

Grilled jerk chicken

With pimiento, sautéed greens and a jerks sauce 36

Shrimp gumbo

With creole salsa, okra, crispy onions and steamed rice 40

Seafood kebabs

With couscous and peas, spiced coconut sauce and a tomato chutney 40

Local reef fish fillet

With broccoli, balsamic vinaigrette and grilled sweet potatoes 38

Pork ribs (P)

Slow cooked with plantain, mashed aubergine and a guava bbq sauce 40

New York steak (8 oz.)

With grilled onions, sautéed mushrooms, roasted potatoes and a Cognac pepper sauce 65

Chicken burrito

With guacamole, sour cream and tomato salsa 34

Mild vegetable curry

With coconut cream, tofu, steamed rice and poppadum 36

Sides

Rocket salad with a walnut dressing 15

Crushed herbed potatoes 12

Steamed or sautéed vegetables 12

Sweet potato fries, French fries or wedges 14

Desserts

Flambéed banana

With a vanilla ice cream 20

Raspberry opera cake

With pistachio ice cream and a raspberry coulis 22

Fresh tropical fruits 25

Profiteroles

With a chocolate sauce 20

Baked lemon cheesecake

With fruit compote 25

Ice cream or sorbet

Kindly refer to the service staff 8 (per scoop)

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.

(V) Vegetarian
(P) Contains Pork
(S) Spicy
(N) Contains nuts

All prices are quoted in Barbados Dollars and are inclusive of VAT