

SMALL AND TO SHARE

TUNA CRUDO 19

Yuzu Sauce, Wasabi Mayo, Wonton Chips, Furikake

STEAK TARTARE 19

Shio-Koji Cured Tenderloin, Shokupan, Truffle

TOMATOES 14

Capers, Olive Oil, Pecorino Cheese, Sourdough

MUSHROOM & CALLALOO CROQUETES 15

Scotch Bonnet, Gruyere Cheese, Basil Aioli

PUMPKIN HUMMUS 14

Fermented & Pickled Veggies, Pita Bread

GARDEN SALAD 15

Baby Greens, Carrot, Radish, Cucumber, Beets, Tomatoes, Herbs, Lemon Vinaigrette

CARROT SALAD 16

Orange, Hard-Boiled Egg, Olives, Parmesan Cheese, Pecans, Cilantro & Yuzu Vinaigrette

CHOPPED SALAD 16

Romaine & Iceberg Lettuce, Carrot, Avocado, Tomato, Spiced Chickpeas, Olives, Pumpkin Seeds, Vegan Ranch

KOREAN PANCAKE 22

Shrimp & Scallion, Kimchi, Soy Dipping Sauce

MEZZE PLATTER 24

Muhammara, Eggplant Kashk, Tabbouleh, Cucumber, Falafel, Shankleesh Labneh, Pita Bread

ADD ON

+ Chicken Yakitori Skewers 10

+ Shrimp Yakitori Skewers 14

All prices are in Cayman dollars.

A 16% service charge will be added to your final bill.

WOOD OVEN AND GRILL

BEEF EMPANADAS 15

Green Olives, Scallion, Hard Boiled Egg

SPINACH & CORN EMPANADA 14

Sofrito, Smoked Ricotta & Gruyere Cheese

GRILLED MUSHROOMS 18

Sikil Pak Spread, Local Oyster Mushrooms, Pita Bread

TIGER SHRIMP 35

Red Miso & Chili Butter, Lemon, Sourdough

HALF CHICKEN 32

Tandoori Spices & Glaze, Pickled Onion, Raita + side of your choice

PICANHA STEAK 43

14oz CAB + Chimi & Criolla sauce + side of your choice

TIRA DE ASADO 48

20oz CAB + Chimi & Criolla sauce + side of your choice



SIGNATURES

PACHERI DORATI 26

Homemade Pasta, Zucchini, Fennel, Pecorino Cheese, Smoked Seabass

KOREAN RIBS 29

Gochujang Glaze, Coconut Rice, Pickled Chayote

BRANZINO 35

Potato Scales, Lemon Gel, Charred Asparagus, Shallots, Peppers

ARROZ MELOSO 35

Arborio Rice, Shrimp, Calamari, Chicken Jus, Cilantro Green Curry

HANGER STEAK 40

12oz Hanger steak, Whipped Potatoes, Charred Bok Choy, Lemon Gel, Crispy Shallots

BUTTERFLY SNAPPER 52

Whole Red Snapper, Brown Butter & Caper Sauce, Arugula & Fennel Salad

SMASHED BURGER 22

CAB Beef, Aged Cheddar, Caramelized Onions, Lettuce, Pickles, Ms. Piper's Sauce

SIDES

FRENCH FRIES 8

GARDEN SALAD 7

COCONUT RICE 6

WOOD FIRE VEGGIES 8

FINGERLING POTATOES 8

Provençal Herbs

CUCUMBERS 10

Honey Pickle Vinaigrette, Dill

DESSERTS

CARAMELIZED CREPE 14

Dulce De Leche + Vanilla Ice Cream

PAVLOVA 16

Passion Fruit Cream + Classic Cream +
Meringue + Berry Coulis

GRILLED BANOFFEE 14

Grilled Banana + Dulce De Leche Ice Cream +
Meringue + Toasted Almonds

CHOCO & COCO CAKE 15

Vegan Chocolate Ganache

TIRAMISU 16

Mascarpone + Dark Cocoa + Coffee Liquor Syrup

BURNT BASQUE CHEESECAKE 14

Classic Spanish Cheesecake

MACEDONIA 14

Fruit Salad + Mango & Mandarin Sorbet

HOUSE MADE ICE CREAM SCOOPS 5

Super Dulce De Leche
Pineapple & Coconut Sorbet
Vanilla

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