Small and To Share

TUNA CRUDO 20
Yuzu Sauce, Wasabi Mayo, Wonton Chips, Furikake

BEEF CARPACCIO 26
Homemade Miso, Tenderloin, Balsamic Reduction, Parmigiano, Arugula, Baguettine

STRACCIATELA 16
Spicy Honey, Golden Berries, Bacon Crumble, Sourdough

JAMON CROQUETAS 16
Cured Ham, Bechamel, Onion

PUMPKIN HUMMUS 15
Fermented & Pickled Veggies, Pita Bread

OKONOMIYAKI 23
Cabbage, Smoked Bacon, Okonomiyaki Sauce, Bonito Flakes, Furikake, Japanese Mayo

MEZZE PLATTER 25
Muhammara, Eggplant Kashk, Tabbouleh, Cucumber, Falafel, Shankleesh Labneh, Pita Bread

GARDEN SALAD 16
Baby Greens, Carrot, Radish, Cucumber, Beets, Tomatoes, Herbs, Lemon Vinaigrette

CARROT SALAD 16
Orange, Hard-Boiled Egg, Olives, Parmesan Cheese, Pecans, Cilantro & Yuzu Vinaigrette

BARLEY SALAD 17
Roasted Zucchini, Onion, Bell Pepper, Heirloom Tomatoes, Arugula, Pumpkin Seeds, Golden Berries, Citronette

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 16
Green Olives, Scallion, Hard Boiled Egg

MUSHROOM EMPANADAS 15
Oyster & Cremini Mushrooms,
Parmesan, Yogurt & Sage Sauce

FRIED CHICKEN EMPANADAS 16
Chicken Thigh, Hogao,
Cilantro Dipping Sauce

GRILLED MUSHROOMS 18
Sikil Pak Spread,
Local Oyster Mushrooms, Pita Bread

TIGER SHRIMPS 38
Red Miso & Chili Butter, Lemon,
Sourdough

HALF CHICKEN 33
Tandoori Spices & Glaze, Pickled Onion,
Raita + Side of your choice

PICANHA STEAK 46
14oz CAB + Chimi & Criolla sauce +
Side of your choice

T-BONE STEAK 68
20 oz Steak, 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 36
Arborio Rice, Shrimps, Calamari,
Chicken Jus, Cilantro Green Curry

HANGER STEAK 42
12oz Hanger Steak, Whipped Potato,
Crispy Shallots, Charred Bok Choy,
Lemon Gel

BUTTERFLY SNAPPER 56
Whole Red Snapper,
Brown Butter & Caper Sauce,
Arugula & Fennel Salad

SMASHED BURGER 24
CAB Beef, Aged Cheddar,
Caramelized Onions, Lettuce, Pickles,
Ms. Piper's Sauce

SIDES

FRENCH FRIES 9
GARDEN SALAD 8
COCONUT RICE 6
WOOD FIRE VEGGIES 8
FINGERLING POTATOES 9
Provençal Herbs
CUCUMBERS 10
Honey Pickle Vinaigrette, Dill

DESSERTS

CARAMELIZED CREPE 15
Dulce De Leche, Vanilla Ice Cream

COCOA PAVLOVA 16
Black Berries, Berry Compote, Chocolate Chantilly, Mint

GRILLED BANOFFEE 14
Grilled Banana, Dulce De Leche Ice Cream, Meringue, Toasted Almonds

BREAD PUDDING 16
Gluten Free Bread, Apple, Caramel Sauce, Gluten Free Walnut Crumble, Vanilla Ice Cream

TIRAMISU 16
Mascarpone, Dark Cocoa, Coffee Liquor Syrup

BURNT BASQUE CHEESCAKE 15
Classic Spanish Cheesecake

COCONUT & MANGO CAKE 16
Vegan White Chocolate, Mango, Coconut

MACEDONIA 14
Fruits Salad, Mango & Mandarin Sorbet

IN HOUSE MADE ICE CREAM SCOOPS 6
Super Dulce De Leche
Pineapple And Coconut Sorbet
Vanilla

DESSERTS

CARAMELIZED CREPE 15
Dulce De Leche, Vanilla Ice Cream

COCOA PAVLOVA 16
Black Berries, Berry Compote, Chocolate Chantilly, Mint

GRILLED BANOFFEE 14
Grilled Banana, Dulce De Leche Ice Cream, Meringue, Toasted Almonds

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Gluten Free Bread, Apple, Caramel Sauce, Gluten Free Walnut Crumble, Vanilla Ice Cream

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Vanilla