

Bayside Bar Tapas

✓ GF Green Olives

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GF Fresh Goat Cheese

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✓ GF Eggplant Caviar

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GF Marinated Anchovies

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✓ GF Tomato Caviar

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✓ GF Bell Pepper Caviar

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GF Feta Cheese

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✓ GF Olive Tapenade

✓ GF Sundried Tomatoes

✓ GF Grilled Zucchini Caviar

Select any three

Serve with a selection of Croutons & Tortilla Chips

Cold Tapas

✓ Tomato Gaspacho

GF Stuffed Piquillo Peppers, Goat Cheese

Kaisen Salad, Fresh Seafood of the Day, Heirloom Tomato, Avocado, Ginger Dressing, Micro Shiso

Homemade Smoked Salmon, Anise Crostini, Sour Cheese, Chives, Lime

Shrimp Sambal Focaccia, Charred Piquillo Peppers

Tomato & Proscuitto Bread

Sushi

Salmon Curricanes, Creamy Yusu-Miso Sauce, Spicy Mayo, Kanikama, Avocado, Salmon Roe

Tuna Sashimi Serranito, Serrano Pepper, Yuzu Juice Scallions, Pickled Japanese Plum

Spicy Tempura Cuttlefish Roll, Kanikama, Avocado, Cucumber

Super Crunchy Roll, Fresh Salmon, Cream Cheese, Tenkasu Chips, Tobiko, Eel Sauce

Cilantro Tiradito, Charred Mahi Mahi, Avocado, Creamy Cilantro Sauce

✓ Indicates Vegetarian option.

GF Indicates Gluten Free option.

Prices are subject to 10% service charge and 10 % VAT;

All prices are quoted in United States Dollars.

Bayside Bar Tapas

Hot Tapas


 **Hot Jerk Chicken Skewers**, Fruit Compote, Pineapple Salsa

Conch Fritters, Chipotle Aioli

Grilled Lamb Cutlets, Rouille, Roasted Cherry Tomatoes

Glazed Octopus Anticucho “A la Plancha”, Fingerling Potatoes, Bean Sprouts, Eel Sauce

 **Sautéed Mussels**, Garlic, Tomatoes

 **Roasted Shrimp Skewers**, Rosemary, Espelette Aioli, Micro Greens, Lime Wedge

Slow Cooked Caribbean Jerk Pork Ribs, Smoky Barbecue Sauce, Sweet-Potato Chips

Grilled Beef Kebab, Teriyaki Sauce, Battered Onion Rings

 **Sautéed Clams**, Garlic, Chives, White Wine

 **Shrimp Al Ajillo**, Garlic, White Wine, Lime Juice, Dried Guajillo Pepper

Mini Beef Burger, Mayonnaise, Mushroom, Tomato, Onion Rings, Cheddar Cheese, French Fries


Dessert

Profiteroles Pastry Choux, Diced Exotic Fruits, Organic Mango Sorbet, Chocolate Sauce

Grand Cru Chocolate Mousse, Island Spiced Coconut Sorbet

Beach Bar Verrine, Sweet Wine Marinated Fruit Jelly

Sugar Beach Croustis, Chocolate Stuffed Homemade Caramel

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