

Bayside Bar Tapas

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in all our cuisine. We hope you enjoy the taste of St. Lucia!

All our restaurants are known for their market-driven cuisine, full of bold flavours. Our suppliers work in an ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.

 Fresh Goat Cheese

ooooo

  Guacamole

ooooo

  Eggplant Caviar

ooooo

  Tomato Caviar

ooooo

  Bell Pepper Caviar

ooooo

  Grilled Zucchini Caviar

  Green Olives

  Olive Tapenade

Select any three \$19

Serve with a selection of Croutons & Tortilla Chips

Cold Tapas

Kaisen Salad , Fresh Seafood of the Day, Tomato, Avocado, Ginger Dressing	20
Yellowfin Tuna Ribbons , Julienne Cucumber, Wakame, Eel & Serranito Sauce	24
Homemade Smoked Salmon , Anise Crostini, Sour Cheese, Chives, Lime	19
Iberico de Bellota Pata Negra , Ham, Toasted Tomato Bread	26

 Vegetarian

 Gluten Free

All items subject to market availability

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

All prices are quoted in United States Dollars.

While Sugar Beach Culinary team will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee that any item is completely free of any given allergen. This is due to the potential of trace allergens or cross contamination in the working environment and supplied ingredients. Please inform your server of any allergies.

Bayside Bar Tapas

Hot Tapas

Line Caught Traditional Fish & Chips , Scented Mint Pea Purée, Homemade Chips, Tartar Sauce	24
GF Hot Jerk Chicken Skewers , Fruit Compote, Pineapple Salsa	19
Grilled Lamb Cutlets , Rouille, Roasted Cherry Tomatoes	29
Glazed Octopus Anticucho "A la Plancha" , Fingerling Potatoes, Eel Sauce	20
GF Roasted Shrimp Skewers , Rosemary, Espelette Aioli, Microgreens, Lime Wedge	26
Slow Cooked Caribbean Jerk Pork Ribs , French Fries, Smoky Barbecue Sauce	19
Grilled Beef Kebab , Battered Onion Rings, Teriyaki Sauce	22
GF Shrimp Al Ajillo , Garlic, Dried Guajillo Pepper, White Wine, Lime Juice	29
Mini Beef Burger , Mayonnaise, Mushroom, Tomato, Onion Rings, Cheddar Cheese, French Fries	19

Dessert

Profiteroles Pastry Choux , Chairman's Raisin Ice Cream, Local Toasted Almonds, Chocolate Sauce	11
GF Hot Lava Chocolate Coffee Cup , Vanilla Ice Cream	14
Local Mango Panna Cotta , Diced Mango, Mint	14
Sugar Beach Cromesqui , Chocolate Stuffed Homemade Caramel	10

For guests on AI/LDM meal plans, included dishes are limited to three items per person. Additional items will be charged.

GF Gluten Free

All items subject to market availability

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

All prices are quoted in United States Dollars.