

CALABASH

Luxury Boutique Hotel

GRENADA



WELCOME TO RHODES RESTAURANT

At Calabash, we are committed to bringing the island to your plate. Grenada is a small island, therefore it is important to us that we collaborate with local farmers, fishermen, and suppliers as well as our own family estate, L'Esterre, to celebrate the best quality local produce and support our local community.

With this mindset, Executive Chef Ramces Castillo and his team work together to create a menu that reflects and respects Grenada's seasonal produce whilst blending the flavours of modern contemporary cuisine.

Of course, our restaurant would not be what it is today without the tireless work and passion of Chef Gary Rhodes. Although he has sadly passed away, we continue to pay tribute to his legacy with some of his favourite dishes still appearing on our menus.

As Gary would say,
"good cooking is the base to good living"

We hope you enjoy your evening.

The Gabrett Family

Chef Ramces



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CHEF'S DAILY SPECIALS

Wednesday 4th October

STARTERS

CARROT & GINGER SOUP *v*

greek yoghurt & chado beni | focaccia

US22 / EC58.75

YELLOWFIN TUNA SASHIMI *df, gf*

leche de tigre sauce | passion fruit | charred jalapeno | crispy chickpea chana

US27 / EC72.10

CAULIFLOWER TARTLET *v*

mushroom duxelles | roasted breadfruit cream

US25 / EC66.75

MAIN COURSES

LOBSTER RISOTTO *gf*

tarragon | tomato | sweet smoked paprika | parmesan

US45 / EC117.50

ROASTED LAMB CHOPS

lamb shoulder tortellini | braised leeks | red pepper piperade | mint salsa verde

US55 / EC146.90

DESSERT

COCONUT & CHARCOAL MORINGA ENTREMET

black sesame brittle

US22 / EC58.75

All dishes may contain sesame, nuts, nut products or other trace ingredients

Please let us know if you have any allergies or dietary requirements

df - dairy free | gf - gluten free | v - vegetarian | ve - vegan | n - contains nuts



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THE A LA CARTE MENU

STARTERS

LOBSTER GNOCCHI

handmade sweet potato gnocchi | tarragon & local saffron butter
| turmeric tuille | grana padano

US27 / EC72.10

SCALLOP RAVIOLO

cauliflower foam | cucumber | citrus herb crumb | flying fish roe | basil oil

US27 / EC72.10

MAHI CARPACCIO *gf*

horseradish cream & aguachile sauce | cucumber ceviche | maldon sea salt

US25 / EC66.75

L'ESTERRE NUTMEG BARLEY RISOTTO *v*

spiced butternut squash | green peas | goat cheese

US22 / EC58.75

BAKED BEETROOT TARTARE *ve, gf*

spiced sea moss-coconut broth | marinated farm-raised seaweed |
pickled radish | mango 'yolk'

US22 / EC58.75

STUFFED ORGANIC TOMATO *ve, gf*

chilled tomato consommé | quinoa | pickled vegetables

US22 / EC58.75

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THE A LA CARTE MENU

MAIN COURSES

PAN ROASTED DUCK BREAST *gf, n*

L'Esterre cocoa nib & cashew nut crust | potato purée | bok choy | torched papaya | sorrel glaze
sous-vide to medium rare

US\$52 | EC\$138.90

BEEF TENDERLOIN

slow-cooked Caribbean pepper pot stew | cassava gnocchi | buttered leeks
sous-vide to medium rare

US\$57 | EC\$152.20

PAN SEARED GROUPER *gf*

saltfish brandade | herb crumbed mussel | gremolata | lemon butter sauce
locally & sustainably line caught

US\$45 | EC\$117.50

KING CRAB LINGUINE

shellfish bisque | confit tomatoes | zucchini | lemongrass foam
locally & sustainably hand-caught

US\$50 | EC\$133.50

SWEET POTATO "SCALLOPS" *ve*

coconut curry sauce | sweet potato gyoza | baby bok choy | cashew nuts

US\$38 | EC\$101.50

NUTMEG GLAZED ROASTED EGGPLANT *ve, gf*

cashew nut sauce | house-made tofu cream | cilantro | garlic chips | roasted breadnuts

US\$38 | EC\$101.50

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THE A LA CARTE MENU

THE GRILL

served with your choice of sides & sauce

BEEF RIBEYE

US55 | EC146.90

GRENADIAN SPINY LOBSTER

locally & sustainably hand-caught

US60 | EC160.20

ANNATTO SHRIMP SKEWER

US48 | EC128.20

CATCH OF THE DAY

locally & sustainably line-caught

US45 | EC117.50

HERB MARINATED CHICKEN BREAST

US45 | EC117.50

SIDES

truffled calabash fries
tempura batter | parmesan | parsley

mixed leaf salad *gf*
house vinaigrette

sautéed greens *gf*

sautéed vegetables *gf*

creamy mashed potato *gf*

SAUCES

garlic butter *gf*

baernaïse *gf*

herb chimichurri *gf,df*

thyme jus

peppercorn sauce *gf*

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T H E A L A C A R T E M E N U

D E S S E R T

H O U S E - M A D E I C E C R E A M S & S O R B E T S

our wait staff will inform you of tonight's selection of
flavours

US14 | EC37.40

S E A S O N A L F R U I T P L A T E

house made sorbet or ice cream | passionfruit syrup

US16 | EC42.70

C H E F ' S S E L E C T I O N O F C H E E S E

US20 | EC53.40

D O U B L E C H O C O L A T E C R É M E U X

Crayfish Bay 75% chocolate | breadfruit ganache |
bergamot-sesame brittle | white chocolate-almond
crumble

US22 | EC58.75

B A S I L C A K E

chilled pineapple & ginger soup | ginger ice cream

US22 | EC58.75

S O U R S O P P A N N A C O T T A

mixed fruit salad | bergamot cracker

US22 | EC58.75

I C E C R E A M C O C K T A I L S

US16 | EC42.70

N U T M E G

de la Grenade liqueur | nutmeg ice cream

C H O C O L A T E

Kahlua | Grenada chocolate ice cream

I R I S H

Bailey's | whiskey | vanilla ice cream

C O F F E E

F I L T E R E D C O F F E E

US7 | EC18.70

C A P P U C C I N O

US7 | EC18.70

E S P R E S S O

Single US4.50 | EC12.05

Double US6 | EC16

T E A

S E L E C T I O N O F B L A C K & H E R B A L T E A S

US4 | EC10.75

L O C A L S P I C E T E A

US4 | EC10.75

L O C A L C O C O A T E A

US4 | EC10.75

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