

CALABASH

Luxury Boutique Hotel

GRENADA



RHODES RESTAURANT

STARTERS

	US\$	EC\$
CAULIFLOWER VELOUTÉ ^v watercress charbroiled breadnuts	15.00	40.05
STUFFED CALAMARI crispy poached egg tapenade mixed leaves	22.00	58.75
SQUASH & MASCARPONE TORTELLINI ^v curried split pea cream chives parmesan	18.00	48.05

MAIN COURSES

SLOW COOKED PORK RIBS fried plantain christophene dauphinoise jerk sauce	36.00	96.10
BUTTER POACHED LOBSTER TAIL christophene bell pepper confit green peas lobster ravioli tumeric sauce	45.00	120.15
HOMEMADE PAPPARDELLE PASTA ^v courgette ribbons tomatoes cashews grana padano lime zest	30.00	80.10

THE GRILL

served with mashed potatoes or French fries, grilled tomato, mixed leaf salad with herb vinaigrette & your choice of sauce: chimichurri, Béarnaise, thyme jus or garlic butter

10 OZ RIBEYE STEAK	48.00	128.20
GRILLED LOBSTER TAIL	50.00	133.50
SHRIMP SKEWER	40.00	106.80
GRILLED CATCH OF THE DAY	36.00	96.10

DESSERTS

MOLTEN CHOCOLATE & BANANA PUDDING banana ice cream chocolate sauce	15.00	40.05
COCONUT RUM BRULEE shortbread	15.00	40.05
HOUSE-MADE ICE CREAMS & SORBETS a selection of local flavours	11.00	29.35

All dishes may contain **nuts** or **nut products**
Please inform a member of staff if you have **food allergies**
All prices include 10% service & 15% VAT
All prices are in US\$ with approximate EC\$ equivalent