

CALABASH

Luxury Boutique Hotel

GRENADA



CHEF'S DAILY SPECIALS

	US\$	EC\$
SOUP _v pumpkin, coconut & ginger	16.00	42.70
PAN SEARED SHRIMP watermelon cashew dressing rocket leaves	23.00	61.40
SQUASH & RICOTTA TORTELLINI _v sweetcorn cream salted caramel popcorn	19.00	50.75

MAIN COURSES

SEARED BARRACUDA shitake, nori & miso broth greens rice noodles	38.00	101.50
POACHED LOBSTER spiced cauliflower & christophene purée quinoa cilantro butter emulsion	45.00	120.00
ROAST BEEF TENDERLOIN tarragon butter caramelised onion tart plantain kale sherry reduction	50.00	133.50
BUBBLE & SQUEAK _v poached egg roasted bell pepper pumpkin puree	32.00	85.45

All dishes may contain **nuts** or **nut products**

Please inform a member of staff if you have **food allergies**

All prices include 10% service charge & 15% VAT

All prices are in US\$ with approximate EC\$ equivalent

Please be aware that smoking and the use of e-cigarettes is not permitted in the Bar & Restaurant

A TOUCH OF
RHODES

STARTERS

	US\$	EC\$
GAZPACHO _v tropical fruits	15.00	40.05
CURED MAHI MAHI pickled pearl onions radish beetroot sour cream & orange jelly	23.00	61.40
SEARED SHRIMP citrus souscaille curry cherry tomato	23.00	61.40
POT ROAST GRENADIAN QUAIL quail breast green pea velouté cured ham	26.00	69.40
BEETROOT & PEPPERED GOATS CHEESE TOWER _v grapefruit watermelon honeycomb nuggets grapes	19.00	50.75
LOBSTER GNOCCHI fresh turmeric parmesan shavings	26.00	69.40

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A TOUCH OF
R H O D E S

MAIN COURSES

	US\$	EC\$
CALLALOO & GOAT CHEESE RAVIOLI v callaloo fritters dasheen velouté	32.00	85.45
BUTTERED KINGFISH fondant potato greens shrimp & scallop ginger butter sauce passionfruit & pineapple vinaigrette	42.00	112.15
PAN SEARED TUNA coconut oil mash charred tomato spiced salsa	38.00	101.50
LAMB CUTLET chive & potato mash red onion jus	50.00	133.50
SOUS VIDE DUCK BREAST confit duck leg & plantain croquettes fondant potato jus	49.00	130.85
PORK TENDERLOIN glazed carrots dasheen pave spiced pumpkin puree Earl Grey jus	42.00	112.15

THE GRILL

*served with triple cooked fries, grilled tomato, mixed leaf salad with herb vinaigrette & your choice of
sauce: peppercorn, Bearnaise, herb butter, garlic butter*

10oz RIBEYE STEAK	52.00	138.85
GRILLED LOBSTER TAIL	58.00	154.85
SHRIMP SKEWER	42.00	112.15
GRILLED MAHI MAHI	38.00	101.50

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SMALL PLATES

simpler dishes, smaller portions

	US\$	EC\$
PARMESAN CRUSTED CHICKEN slow roasted tomato mixed leaf salad house vinaigrette	28.00	74.75
SHRIMP & CALLALOO TARTLET lemon butter sauce <i>The Calabash Classic</i>	28.00	74.75
BULGUR WHEAT SALAD ^v roasted bell pepper pumpkin christophene pomegranate molasses	25.00	66.75
GRILLED CATCH spicy salsa mushrooms & leek	28.00	74.75

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