

CALABASH

Luxury Boutique Hotel

GRENADA



CHEF'S DAILY SPECIALS

SAMPLE MENU

| | US\$ | EC\$ |
|--|-------|-------|
| LEEK & SWEET POTATO SOUP anchovy croute | 12.00 | 32.05 |
| BRAISED LAMBIE scorched onion, black bean puree, coconut salsa | 17.00 | 45.40 |
| WALNUT & PARMESAN SABLE ^v toasted camembert, caramelised onion, nutmeg preserved chutney | 12.00 | 32.05 |

MAIN COURSES

| | | |
|--|-------|--------|
| BUTTER ROASTED CHICKEN BREAST potato big thyme gnochhi, greens, olive, caper & tomato sauce | 35.00 | 93.45 |
| SEARED TUNA shitake, nori & miso broth, taro dumplings | 39.00 | 104.15 |
| LOBSTER MACARONI grilled lobster tail, roasted tomato, rocket pesto | 48.00 | 128.20 |
| BUBBLE & SQUEAK ^v poached egg, roasted bell pepper, pumpkin puree | 33.00 | 88.10 |

A TOUCH OF
RHODES

STARTERS

| | US\$ | EC\$ |
|--|-------|-------|
| GAZPACHO ^v pineapple & cantaloupe | 13.00 | 34.75 |
| SEARED TUNA moringa flower, soy, watermelon, wasabi, crispy sesame seed granola | 20.00 | 53.50 |
| SCORCHED MARINATED SHRIMP green apple, mascarpone, crème fraiche, tarragon | 20.00 | 53.50 |
| CORNISH HEN BREAST soy glaze, fried plantain, green plantain crisp, charred corn, miso broth | 20.00 | 53.50 |
| GOAT CHEESE CROQUETTE ^v pomegranate molasses, pumpkin seed brittle, mixed leaf | 17.00 | 45.50 |

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

A TOUCH OF
R H O D E S

MAIN COURSES

| | US\$ | EC\$ |
|--|-------|--------|
| CALLALOO & GOAT CHEESE RAVIOLI ^v callaloo fritters, dasheen veloutè | 28.00 | 74.75 |
| KINGFISH saffron fondant potato, wilted greens, shellfish bisque | 36.00 | 96.20 |
| PAN SEARED TUNA coconut oil mash, charred tomato, spiced salsa | 36.00 | 96.20 |
| LAMB CUTLET chive & potato mash, red onion, jus | 50.00 | 133.50 |
| SOUS VIDE DUCK BREAST confit duck leg & plantain croquettes, potato pavè, broccoli crumb, jus | 40.00 | 107.00 |
| PORK TENDERLOIN pork belly, glazed carrots, fondant potato, plantain puree, Earl Grey jus | 40.00 | 107.00 |

THE GRILL

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

| | | |
|----------------------|-------|--------|
| NEW YORK STRIP STEAK | 50.00 | 133.50 |
| SHRIMP SKEWER | 40.00 | 107.00 |
| GRILLED LOBSTER TAIL | 48.00 | 128.20 |

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GRENADA



SMALL PLATES

simpler dishes, smaller portions

| | US\$ | EC\$ |
|---|-------|-------|
| PARMESAN CRUSTED CHICKEN slow roasted tomato, mixed leaf salad, house vinaigrette | 23.00 | 61.50 |
| SHRIMP & CALLALOO TARTLET lemon butter sauce <i>The Calabash Classic</i> | 20.00 | 53.50 |
| ROASTED BELL PEPPER ^v pumpkin, christophene, bulgar wheat salad, pomegranate molasses | 23.00 | 61.50 |
| GRILLED CATCH spicy salsa, grilled mushroom & leek | 23.00 | 61.50 |

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