

Starters & Small Bites

Local Crisp Nachos (GF) Seasonal Local Crisps, Garlic & Scallion Cream, Mexican Cheese Mix, Spicy Tomato Salsa, Guacamole, Jalapeno Margherita Flatbread 36 Garlic Scented Flatbread, Marinara, Mozzarella. Fresh Basil Spicy Shrimp Tostada 42 Crispy Tortilla, Guacamole, Wasabi Cream Chargrilled Octopus (GF) 47 Roasted Pepper Hummus, Charred Lemon, Spicy Sauce Vierge

Fritto Misto 44 Calamari, Shrimp, Fish, Garden Vegetables, Tartar Sauce

Tomato & Mozzarella Tartine 36 Sourdough, Avocado, Buffalo Mozzarella, Heirloom Tomato, Chili Oil, Fresh Basil

Roasted Sweet Pepper Hummus (V) 24 Chickpea. Feta Cheese. Smoked Paprika. Garlic Flatbread. Fresh Herbs

Prices are in Barbados Dollars, inclusive of applicable VAT & Product Development Levy. A 12% Service Charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies

Sandwiches

Chicken Gyro Grilled Chicken Breast. Tzatziki Sauce. Crispv Bacon, Lettuce, Tomato, Red Onion, Feta, Garlic Flatbread. Seasoned Fries Bajan Fish Cutter 46 Tartar Sauce, Lettuce, Tomato, Red Onion, Sweet Potato Fries Sand Street Burger 49 (Served Medium) 40z Black Angus Beef, Garlic Aioli, Lettuce, Tomato, Caramelized Onion, Crispy Bacon, Cheddar Cheese, French Fries

Salads

Greek Salad (GF) Tzatziki Sauce. Tomato. Cucumber. Feta Cheese. Red Onion, Sweet Pepper, Fresh Mint, Kalamata Olives Local Kale Caesar 45

Kale, Home-made Caesar Dressing, Grated Parmesan, Crispy Bacon, Garlic Croutons, Togsted Almonds

Buddha Bowl (GF) (V) Sweet Pepper Hummus, Sweet Potato, Radish, Avocado, Chickpeas, Kale, Quinoa, Turmeric Tahini Dressing, Fresh Herbs

Sides Citrus Basmati Rice French Fries 16 Truffle Fries 24 Sweet Potato Fries 16 Local Herbs & Garlic Mash 16 Garden Salad

Affogato

Ice-Cream

(2 scoops)

Espresso Shot, Vanilla Ice-cream,

Chocolate, Vanilla, Rum & Raisin, Coconut

Chocolate & Hazelnut Crumble

Viains	
Caribbean Vegetable Coconut Curry (GF) (V) Citrus Basmati Rice, Garden Vegetables, Garbanzo, Red Kidney Beans (Add Shrimp, Chicken, or Fish +18)	46
Creamy Blue Cheese Pasta Caramelized Onion, Parmesan, Chives (Add Shrimp, Chicken, or Truffle Oil +18)	49
Seafood Pasta Shrimp, Mussels, Clams, Onion, Tomato, White Wine, Lemon Juice, Tomato Coulis, Aged Parmesan, Butter, Fresh Parsley	69
Catch of the Day (GF) Local Herbs & Garlic Mash, Steamed Vegeto Spicy Sauce Vierge	62 ables,
BBQ Pork Ribs (GF) Potato & Crispy Bacon Salad, Charred Broc	52 coli
Steak Frites (GF) 8oz Striploin, Truffle Fries, Caramelized Onic Blue Cheese Sauce, Garden Salad	83 on,
Dessert	
Sand Street Cheesecake Mix Berry Coulis	24
Brown Butter Bread Pudding Rum Crème Anglaise, Vanilla Ice-cream	25
Half Baked Oatmeal Chocolate Cookie Rum & Raisin Ice-Cream	26

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