

Salt*Plage

Beach Bar & Restaurant

SIBONEY BEACH CLUB

APPETIZERS

SOUP OF THE DAY US\$ 10 / EC\$27

GF CHICKEN TERRINE US\$ 17 / EC\$ 45

Country Style Chicken | Pineapple Chutney | Chicken Chicharron

V LOBSTER MEDALLIONS (SEASONAL) US\$25 / EC\$65

Carrot Vinaigrette | Tomato Gazpacho | Mini Rosti Potato | Micro Greens

V GF CAPRESE US\$14 / EC\$38

Balsamic Vinegar Reduction | Olive Oil | Buffalo Mozzarella | Basil | Tomato

GF POACHED PRAWNS US\$22 / EC\$58

Jumbo Prawns | Sweet Corn Broth | Basil Oil

GF TUNA TARTAR US\$18 / EC\$ 48

Ginger Soy Dressing | Avocado | Sesame Seed

V WATERMELON & FETA SALAD US\$15 / EC\$40

Romaine Lettuce | Pumpkin Seeds | Balsamic Reduction

V CRAB CAKE US\$17 / EC\$46

Pico de Gallo | Mango Mayo | Micro Greens

HOME-MADE PASTA

V FETTUCINE EVOO US\$15 / EC\$40

Garlic | Carrots | Olives | EVOO | Garlic Bread

+ ADD: Shrimp US\$5 / EC\$15. Chicken US\$4 / EC\$12

V PENNE ARABIATA US\$17 / EC\$45

Marinara Sauce | Spinach | Olives

V SWEET POTATO GNOCCHI US\$17 / EC\$45

Mushrooms | Broccoli | Bechamel Sauce | Parmesan Cheese

V SPINACH & GOAT CHEESE CANNELONI US\$19 / EC\$49

Sun Dried Tomato Pesto | Feta Crumble | Fresh Herbs

MAINS

GF SURF & TURF US\$47 / EC\$127

Grilled 6 oz Striploin of Beef | Jumbo Shrimp | Ripe Plantain & Yam Mash | Orange & Beet Beurre Blanc | Wilted Brussel Sprouts | Demi Glace

GF 5 - SPICE CHICKEN BREAST US\$33 / EC\$89

Thyme & Scallion Wild Rice Pilaf | Pancetta | Carrot Terrine | Chicken Jus

V PAN SEARED TOFU US\$26 / EC\$68

Portobello Mushrooms | Sautéed Spinach | Coconut Sweet Pepper Reduction

V CADES REEF HALF LOBSTER (SEASONAL) US\$46 / EC\$124

Thermidor or Grilled or Creole | Lemon Grass Butter | Citrus Salad | Garlic Bread

V SWEET POTATO & BUTTER NUT SQUASH SAUTEE US\$26 / EC\$68

Coconut Bouyon | Roasted Walnuts | Thyme Basmati Rice | Poppadum

GF MAHI MAHI US\$30 / EC\$81

Poached or Blackened Fillet | Carrot Ginger Puree | Grilled Polenta Cake | Pineapple Tomato Salsa

GF COCONUT CURRY SHRIMP US\$32 / EC\$85

Scented Cous Cous | Wilted Spinach | Chorizo | Black Pineapple | Steamed Broccoli

V HERB CRUSTED SALMON US\$33 / EC\$89

Spinach and Herb Crushed Potatoes | Basil | Tomato | Lemon and Olive Oil Glaze

GF PORK MEDALLIONS US\$27 / EC\$72

Sous Vide & Pan Seared Pork Tenderloin | Sweet Potato Fondant | Blanched Kale | Raisin Jam | Apple Puree

GF BEEF TENDERLOIN US\$42 / EC\$111

8 oz Beef Tenderloin | Parmesan Mashed Potatoes | Wilted Spinach | Truffle & Pink Peppercorn Sauce

GF GLUTEN FREE

V VEGAN

W CONTAINS WHEAT

15% ABST INCLUDED, 10 % GRATUITY AUTOMATICALLY ADDED TO BILL