

## Appetizers

- Crab & Saltfish Ackra**, Curry Corn, Green-Coconut Chutney, Mango Achar **125**  
**Avocado Toast**, Tomato Salad, Plantain Paille, Artisan Whole Wheat Bread **85** | *Add Crab 60*  
**Sautéed Mushrooms on Artisan Sourdough Bread**, Baby Spinach, Brie, Balsamic **125**

## Salads ~ Main | 1/2 Portion

- Roasted Beet & Butternut Squash Salad** **95** | half **50**  
 Goat's Cheese, Roasted Almonds, Orange, Cranberries,  
 Pickled Red Onions, Bodi, Kale, Mixed Greens, Mango-Balsamic Vinaigrette
- Middle Eastern Salad** **110** | **60**  
 Crispy Falafel, Feta Cheese, Olives, Grilled Melongene, Tahini-Yoghurt Dressing  
 Red Onions, Bodi, Tomatoes, Cucumbers, Bell Peppers, Pita Crisps, Kale, Mixed Greens, Sumac

## Pasta

- Slow Cooked Beef Ragù**, Mushrooms, Baby Spinach, Tortiglione Pasta, Ricotta Cheese **170**
- Mushroom Farfalle**, Broccoli, Truffle, Cream, Parmesan **115**
- Add ~** Sautéed Shrimp **85** | Seared Mahi Mahi **85** | Grilled Chicken Breast **50** | Grilled Steak Tips **75**

## Sandwiches

- Café 8oz Burger** **110**  
 Cheddar, Roasted Garlic Mayo, House Pickles, Tomato, Red Onion, Lettuce, Kaiser Bun
- Pepper-jelly Butter dipped Fried Chicken** **95**  
 Blue Cheese Fonduta, Creamy Cole Slaw, House Pickles, Kaiser Bun

## Mains

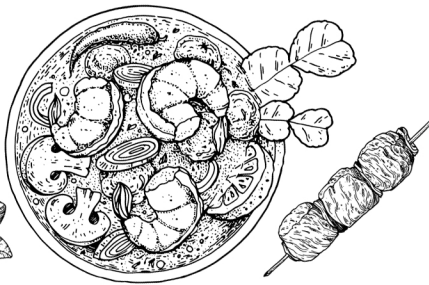
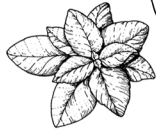
- Charbroiled 12 oz. Rib-Eye Steak** **295**  
 Crispy Potatoes 'Papas Bravas'-Chipotle Aioli, Grilled Bodi, Pico de Gallo, Charred Scallion Chimichurri
- Grilled Double Cut Pork Chop** **195**  
 Cassava Mojo, Za'atar Grilled Vegetables, Pineapple Chow, Tamarind-Black Pepper Sauce
- Guava BBQ Salmon**, Roasted Garlic Whipped Yams, Callaloo Fondue, Pumpkin Broth **195**

## Sides

- Grilled Artisan Sourdough Bread**, Garlic Butter & Mêlée Pesto **45**  
**'Papas Bravas'**, Crispy Potatoes with Chipotle Aioli **50**  
**Café Frites**, Rosemary Salt, Arugula Mayo **45**  
**Crispy Cassava**, Red Onion-Garlic Mojo **50**  
**Zataar Grilled & Roasted Vegetables**, Tahini-Yoghurt Sauce **50**

## Desserts

- Coconut Panna Cotta**, Pineapple Jelly, Gluten Free Ginger Biscotti **75**
- Warm Bread & Butter Pudding**, Butterscotch Sauce, Dried Fruit, Vanilla Ice Cream **75**
- Chocolate Mousse Cake**, Berry Coulis, Gluten Free Almond Tuille **80**



## Appetizers

### Café Mezze ~ Crostini **120**

Crispy Falafel, Fire-Roasted Tomato-Melongene Murtani, Pumpkin Hummus, Marinated Olives

### Cheese Plate, Seasonal Fruit Conserve, Fresh & Dried Fruit, Crostini (serves 2) **150**

### Marinated Olives, Garlic, Herbs, Chili **70**

### Pumpkin Soup, Spiced Pepitas, Coconut **55**

## Salads – Main | 1/2 Portion

### Roasted Beet & Butternut Squash Salad **95** | half **50**

Goat's Cheese, Roasted Almonds, Orange, Cranberries, Pickled Red Onions, Bodi, Kale, Mixed Greens, Mango-Balsamic Vinaigrette

### Middle Eastern Salad, **110** | **60**

Crispy Falafel, Feta Cheese, Olives, Grilled Melongene, Tahini-Yoghurt Dressing Red Onions, Bodi, Tomatoes, Cucumbers, Bell Peppers, Pita Crisps, Kale, Mixed Greens, Sumac

## Pasta | Noodles

### Slow Cooked Beef Ragù, Mushrooms, Baby Spinach, Tortiglione Pasta, Ricotta Cheese **170**

### Mushroom Farfalle, Broccoli, Truffle, Cream, Parmesan **115**

### Penne Pomodoro, Roasted Tomatoes, Garlic, Red Onion, Chili, Basil, EVOO, Parmesan **115**

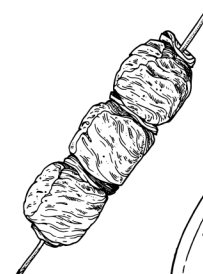
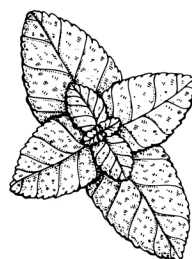
### Seafood Laksa, Shrimp, Mussels, Squid, Fish, **180**

Pak Choy, Bodi, Christophene, Carrots, Broccoli, Bean Sprouts, Rice Noodles, Coconut-Curry Broth

### *Gluten Free Pasta add 35*

## Add on

Sautéed Shrimp **85** | Seared Mahi Mahi **85** | Grilled Chicken Breast **50** | Grilled Steak Tips **75**



## Sandwiches

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### **Café 8oz Burger, 110**

Cheddar, Roasted Garlic Mayo, House Pickles, Tomato, Red Onion, Lettuce, Kaiser Bun

### **Jerked Fish Taco, 115**

Watermelon-Cucumber Salsa, Roasted Salsa Roja, Avocado Crema, Shredded Cabbage, Flour Tortilla

### **Seared Atlantic Salmon Sandwich, 125**

Smashed Avocado, Lime-Caper Remoulade, Brioche Bun

***Gluten Free Bread add 25***

## Mains

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### **Charbroiled 12 oz. Rib-Eye Steak 295**

Crispy Potatoes 'Papas Bravas'-Chipotle Aioli, Grilled Bodi, Pico de Gallo, Charred Scallion Chimichurri

### **Grilled Double Cut Pork Chop 195**

Cassava Mojo, Za'atar Grilled Vegetables, Pineapple Chow, Tamarind-Black Pepper Sauce

### **Seared Atlantic Salmon, Ratatouille Creole, Sautéed Green Figs, Warm Tomato Vinaigrette 195**

### **Arabic 7-Spice Roasted Cauliflower, 140**

Braised Lentils & Kale, Cauliflower Rice, Za'atar Grilled Vegetables, Tahini-Yoghurt Sauce

## Sides

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### **Grilled Artisan Sourdough Bread, Garlic Butter & Mêlée Pesto 45**

### **Quinoa-Pak Choy Tabouleh, Tomatoes, Cucumber, Red Onion, Mint, Lime, EVOO 50**

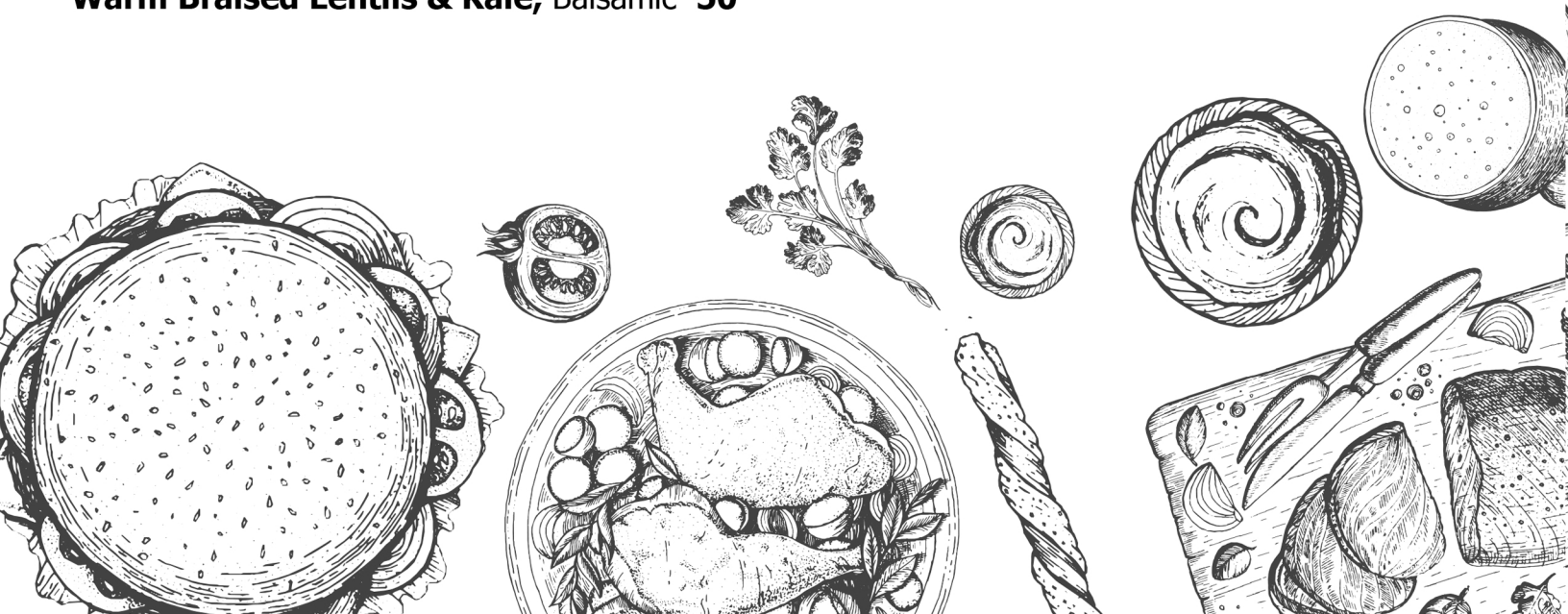
### **'Papas Bravas', Crispy Potatoes with Chipotle Aioli 50**

### **Café Frites, Rosemary Salt, Arugula Mayo 50**

### **Crispy Cassava, Red Onion-Garlic Mojo 50**

### **Zataar Grilled & Roasted Vegetables, Tahini-Yoghurt Sauce 50**

### **Warm Braised Lentils & Kale, Balsamic 50**



## Small Plates

- Pomegranate Glazed Lamb Kebabs**, Quinoa-Pak Choy Tabouleh, Labneh, Chermoula **170**
- Korean BBQ Pork Ribs**, Cucumber Kimchi, Asian Slaw **175**
- Handmade Beef Meatballs**, Marinara Sauce, Pesto, shaved Parmesan **125**
- Portuguese-Garlic Pork Belly**, Mojo Verde **140**
- Pepper-jelly Glazed Sticky Chicken Wings**, House Pickled Vegetables, Blue Cheese Fonduta **110**
- Hot Pepper Fried Calamari**, Avocado Green Goddess, Lime **130**
- Gambas al Ajillo** **150**  
Spanish Garlic Shrimp, Pimentón, Chili, Virgin Olive Oil, Grilled Artisan Sour Dough Bread
- Crab & Saltfish Ackra**, Curry Corn, Green-Coconut Chutney, Mango Achar **125**
- Mahi Mahi Ceviche**, **130**  
Pimento-Lime Aquachile, Coconut Jelly, Crispy Ochroses, Red Onion, Radish, Shandon Beni
- Spicy Salmon Tartare**, Crispy Rice Cakes, Christophene Som Tam, Avocado **140**
- Avocado Toast**, Tomato Salad, Plantain Paille, Artisan Whole Wheat Bread **85 | Add Crab 60**
- Crispy Falafel**, Pumpkin Hummus, Spiced Pumpkin Seeds, Lavender Honey, Toum ~ V **80**
- Sautéed Mushrooms on Artisan Sourdough Bread**, Baby Spinach, Brie, Balsamic **125**
- Café Nachos**, Salsa Fresca, Guacamole, Queso Sauce, Sour Cream, Corn Tortillas Chips **130**  
*Add 40 – Grilled Steak Tips | Grilled Chicken | Crispy Pork Belly Burnt Ends*

V – Vegetarian | VG – Vegan | GF – Gluten | EF – Egg Free

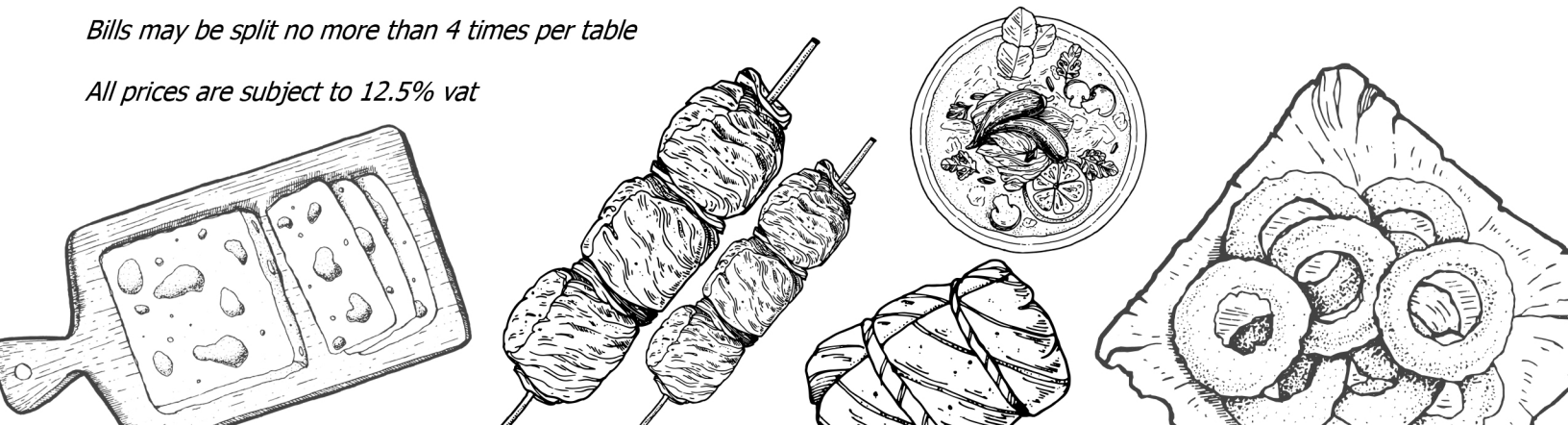
## Desserts

- Coconut Panna Cotta**, Pineapple Jelly, Gluten Free Ginger Biscotti **75**
- Warm Bread & Butter Pudding**, Butterscotch Sauce, Dried Fruit, Vanilla Ice Cream **75**
- Chocolate Mousse Cake**, Berry Coulis, Gluten Free Almond Tuille **80**

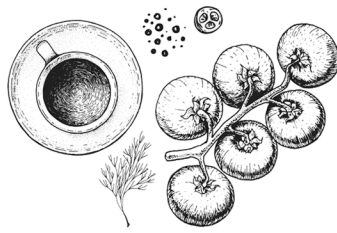
*Please advise your Server of any nut, gluten, dairy or seafood allergy*

*Bills may be split no more than 4 times per table*

*All prices are subject to 12.5% vat*







## Starters

**Handmade Beef Meatballs**, Marinara Sauce, Pesto, shaved Parmesan **125**

**Spicy Salmon Tartare**, Crispy Rice Cakes, Christophene Som Tam, Avocado **140**

**Mahi Mahi Ceviche** **130**

Pimento-Lime Aquachile, Coconut Jelly, Crispy Ochroes, Red Onion, Radish, Shandon Beni

**Avocado Toast**, Tomato Salad, Plantain Paille, Artisan Whole Wheat Bread **85 | Add Crab 60**

**Roasted Beet & Butternut Squash Salad** **95 | half 50**

Goat's Cheese, Roasted Almonds, Orange, Cranberries,  
Pickled Red Onions, Bodi, Kale, Mixed Greens, Mango-Balsamic Vinaigrette

**Crispy Falafel**, Pumpkin Hummus, Spiced Pumpkin Seeds, Lavender Honey, Toum ~ V **80**

**Sautéed Mushrooms on Artisan Sourdough Bread**, Baby Spinach, Brie, Balsamic **125**

**Pumpkin Soup**, Spiced Pumpkin Seeds, Coconut ~ VG **55**

## Brunch

**English Fry Up** **160**

2 Fried Free-Range Eggs, English Sausage, Bacon, Black Pudding,  
Home-Fried Potatoes, Mushrooms, Tomatoes, Baked Beans, Brioche Toast

**Eggs Royale** **195**

Smoked Salmon, 2 Poached Free-Range Eggs, Sautéed Spinach, Capers, Red Onions, Bearnaise Sauce

**Mina's Eggs** **110**

3 Free-Range Eggs, Spicy Tomato-Sweet Peppers Stew, Grilled Artisan Bread

**Steak & Eggs** **325**

Roasted Prime Rib & 2 Fried Organic Eggs,  
Sautéed Mushrooms, Garlic Spinach, Roasted Tomatoes, Crispy Potatoes, Red Wine Sauce

**Crispy Black Pudding & 2 Free-Range Fried Eggs** **110**

smothered with Onions, Sweet & Hot Peppers, Creole Sauce, Coconut Bake

**Saltfish & Provision Hash** **110**

2 Free-Range Fried Eggs, Pimento Jus, Coconut Bake

**Omelettes** **110**

3 Free-Range Eggs, Home-Fried Potatoes, Brioche Toast

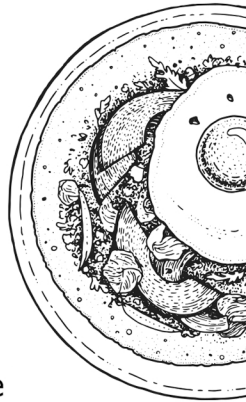
*3 Fillings: Bell Peppers| Onions| Mushrooms| Spinach| Tomatoes| Cheddar| Bacon*

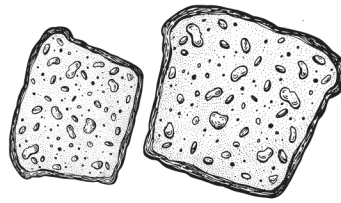
**2 Free-Range Eggs** **80**

Home-Fried Potatoes, Brioche Toast

## ADD ONS

<b>Grilled Shrimp</b>	<b>85</b>	<b>Black Pudding</b>	<b>25</b>
<b>Seared Mahi Mahi</b>	<b>85</b>	<b>Bacon</b>	<b>30</b>
<b>Grilled Chicken Breast</b>	<b>50</b>	<b>Sausage</b>	<b>50</b>
<b>Grilled Steak Tips</b>	<b>75</b>	<b>Scrambled Eggs</b>	<b>40</b>





## Mains

### Sunday Roast

**Prime Rib 12oz. 325 | Half Rotisserie Chicken 175**

Sautéed Mushrooms, Garlic Spinach, Crispy Potatoes, Horseradish Cream & Red Wine Sauce

**Café 8oz Burger, 110**

Cheddar, Roasted Garlic Mayo, House Pickles, Tomato, Red Onion, Lettuce, Kaiser Bun

**Pepper Jelly-Honey Glazed Fried Chicken & Wild Rice Waffles 160**

Poached Egg, Smashed Avocado, Hollandaise

**Shrimp 'n' Grits 190**

Creamy White Corn-Cheddar Grits, Quick-Braised Kale, Bacon, Roasted Tomatoes, Maque Choux, Crispy Fried Ochros

**Cioppino, Fisherman's Stew with Shrimp, Squid, Crab, Mussels & Fish, 190**

Potatoes, Garlic, White Wine, Basil, Tomato Broth, Grilled Artisan Bread

**Guava BBQ Mahi Mahi, Roasted Garlic Whipped Yams, Callaloo Fondue, Pumpkin Broth 175**

**Arabic 7-Spice Roasted Cauliflower 140**

Braised Lentils & Kale, Cauliflower Rice, Za'atar Grilled Vegetables, Tahini-Yoghurt Sauce

**Penne Pasta Pomodoro, Roasted Tomatoes, Garlic, Red Onion, Chili, Basil, EVOO, Parmesan 115**

**Add ~Sautéed Shrimp 85 | Seared Mahi Mahi 85 | Grilled Chicken Breast 50 | Grilled Steak Tips 75**

## Sides

**Grilled Artisan Sourdough Bread, Garlic Butter & Mêlée Pesto 45**

**Café Frites, Rosemary Salt, Arugula Mayo 45**

**Zataar Grilled & Roasted Vegetables, Tahini-Yoghurt Sauce 50**

## Sweet

**Pancakes, Lime Chantilly, Berries, Maple-Butter 80**

**Seasonal Fresh Fruit Plate 80**

