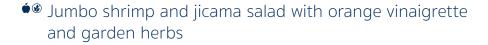




## **SALADS**





# **SOUPS**

Seafood bisque with rouille "tropezones"

Seafood soup with squid, scallops, crab and fish with alioli toasts

# **COLD APPETIZERS**

- Crab cakes with chipotle remoulade sauce accompanied with green apple and parsley salad
- Scallop ceviche with "leche de tigre" sauce, sweet corn, orange and coriander

# **HOT APPETIZERS**

- @ Grilled octopus with potatoes, olive pesto and saffron aioli
- ← Coconut fried shrimp in horseradish sauce, mustard and honey





# **PASTAS & RICES**

Scallops in lemon sauce and capers with linguine pasta and garlic bread

• Seafood risotto with grilled vegetables and "romesco" sauce

**GLUTEN FREE PASTA AVAILABLE** 

# **MAIN COURSES**

Grilled Salmon, dill scented, served with Chardonnay sauce with a touch of jumbo shrimp bisque

- ♠ Red tuna, grilled steak, roasted tomatoes and asparagus, mashed potatoes with chimichurri
  - Surf & Turf, grilled flank and jumbo shrimp grilled with Béarnaise sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- These are healthy dishes which help in mantaining balanced diet
- **⊗**These are gluten free dishes
- This dish contains dairy and/or milk
- Whole Food Plant-Based option





### **JUMBO SHRIMP**

- Thermidor, classic creamy french, mushrooms, shallots, mustard and tarragon, oven finished gratin
- Meunière, pan fried in butter, lemon juice and fresh parsley

#### **SAUCE SELECTION**

- Lemon butter sauce

  Melted butter, lime juice and pinch of salt added
- White wine garlic sauce

  Butter simmered garlic, finished
  with reduced white wine

#### 

Butter emulsion of black pepper, tarragon and shallot white wine reduction

• Honey dijonnaise

Dijon mustard and honey

#### **SIDES**

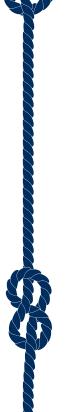
- **•** Baked Potato With cream and fresh herbs
  - French fries

- - Garlic butter pasta

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# **DESSERTS**

- **♦•** Chocolate bar, peanut butter and milk chocolate mousse, orange peanut biscuit, orange passion and fruit sauce
  - Apple tart, served with vanilla ice cream
- **♦♦** Fruit, seasonal fruit with lime sorbet
  - **o** lce creams: Banana, rhum, chocolate
  - Piña colada, coconut mousse, pineapple and rhum marmalade, chocolate sauce

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# WHOLE FOOD PLANT-BASE MENU

# **APPETIZERS**

• Cucumber salad with natural yogurt and fresh mint

Rice croquette with broccoli, beand and carrot

# **SALADS**

Mixed salad, lettuce, potato, onion, apple cide vinegar and oregano

Veggie ceviche, mixed vegetables marinated with lemon, garlic oil and chopped cilantro

# **SOUP**

Tomato and avocado soup flavored with rosemary

# MAIN COURSES

- Stewed potato with truffle esscence, bell peppers, eggplant and tomato
- Vegetable patties with tomato and chipotle sauce
- Veggie fajitas garnished with guacamole, mexican sauce and roasted "serrano" chilis on the side



