



## DINNER MENU

### STARTERS

#### **Salmorejo Andaluz (GF)**

*chilled roasted tomato soup, feta cheese, crispy serrano ham, and extra virgin olive oil*

#### **Garden Farm Salad (GF)(VG)**

*artisan greens, roasted peppers, hearts of palm, walnuts, and passion fruit dressing*

#### **Crabcake**

*pan seared lump crab cake with aji chili sauce, citrus, and fresh herbs.*

#### **Croquetas de Pollo**

*golden, crispy chicken croquettes served with traditional catalan aioli*

### MAIN COURSES

#### **Filet Mignon Marsala**

*served with mashed potato, honey glazed carrots and fire-charred onions*

#### **Catch al Limone**

*charred brussel sprouts, parsnip puree, roasted peppers and lemon-caper butter sauce*

#### **Costa Brava Prawns (GF)(DF)**

*tossed in a smoky paprika-tomato adobo with charred lemon*

#### **Lobster Thermidor**

*gratinated lobster with creamy cognac and dijon mustard sauce & truffle-parmesan potatoes*

#### **Catalan Octopus (GF)**

*romesco sauce, canarian potatoes and garlic aioli.*

#### **Coconut Risotto (GF)(DF)**

*creamy coconut risotto, plantain, tamarind glaze, crispy puffed rice & ginger-orange oil*

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan  
(DF) Dairy Free | (L) Local Produce

## SANDBAR

*Jumby Bay Island*