

SandBar

SNACKS

CRISPY CALAMARI

Tartar Dip

TRUFFLED POTATO WEDGES (V)

Tartufata, parsley, parmesan cheese, citrus aioli

YUCA FRIES (V)

Aioli, avocado dip

SWEET POTATO FRIES (V)

Aioli, avocado dip

APPETIZER

BURRATA & SALMOREJO

Grilled endives, fried prosciutto

CRAB CAKE

Herbs salad, green apple, radish, aji sauce

GARDEN FARM SALAD (DF) (GF) (V)

Artisan leaves, arugula, roasted bell peppers, heart of palm, caramelized walnuts, passionfruit dressing

PLANTAIN AND AVOCADO SALAD (DF) (GF) (V)

Arugula, roasted cherry tomato, red onion

DEEP-FRIED COCONUT PRAWNS

Garlic wasabi mayonnaise, wakame salad

WASABI PRAWN

Wakame salad, radish, wasabi mayo

CLASSICS

JUMBY BEEF BURGER

Angus beef, cheddar cheese, tomato, bacon, onion, relish, pickles

IMPOSSIBLE BURGER (V)

Tomato, onion marmalade, pickles, guacamole

WADADLI FRIED CHICKEN BURGER

Lettuce, tomato, onion relish, siracha dressing

GRILLED VEGETABLE BAGUETTE (V)

Zucchini, bell peppers, sundried tomato, pesto, blue cheese, arugula

GRILL

ANGUS BEEF FLANK STEAK (DF) (GF)

Roasted baby potatoes, green asparagus, broccolini, chimichurri

ANGUS BEEF FILLET (DF) (GF)

Roasted baby potatoes, green asparagus, broccolini, chimichurri

ANGUS BEEF RIB EYE (DF) (GF)

Roasted baby potatoes, green asparagus, broccolini, chimichurri

ATLANTIC SALMON (GF)

Roasted vegetables, lime cappers sauce

KING PRAWNS (GF) (DF)

Roasted spicy potatoes & adobo sauce

LEMON BUTTER LOBSTER (GF) (LI)

Roasted vegetables, lime cappers sauce

ADOBO OCTOPUS (GF) (DF)

Roasted sweet potatoes, grill onion & jalapeno aioli

CATCH OF THE DAY (GF) (LI)

Roasted Baby potatoes & grill asparagus

(GF) Gluten Free (V) Vegetarian (VG) Vegan (DF) Dairy-Free (SD) Signature Dish (LI) Local Ingredient