

# CARIBAMONCO

## BAR ■ KITCHEN

### SMALL PLATES

Conch Crudo.....	16
<i>Local Citrus, Compressed Melon, Tarragon Oil</i>	
Crispy Pork Belly.....	17
<i>Starfruit Chutney, Braised Cabbage, Smoky Chipotle</i>	
Tuna Tataki.....	19
<i>Mango Salsa, Avocado Cream, Sesame, Crispy Coriander</i>	
Chicken Satay.....	15
<i>Lemongrass, Peanut, Coconut Milk, Spring Onion Julienne</i>	
Okra Crisps.....	9
<i>Lime, Chili, Virgin Islands Sea Salt</i>	
Cucumber Salad.....	12
<i>Chickpea Textures, Mint Yogurt Dressing</i>	
Pineapple Gazpacho.....	10
<i>Grilled Pineapple &amp; Tomato Broth, Scotch Bonnet &amp; Ginger Accents</i>	
Ackee & Callaloo Spring Rolls.....	12
<i>Guava Dip</i>	
Crispy Shrimp.....	16
<i>Tempura Battered, Tossed in Local Honey &amp; Jerk Seasoning</i>	
Mini Oxtail Paddies.....	15
<i>Green Papaya Slaw</i>	
Grouper Tartar.....	18
<i>Pomegranate, Lime &amp; Angostura Bitters, Plantain Chips</i>	

## MEDIUM PLATES

Goat Cheese & Pumpkin Ravioli.....	28
<i>Roasted Pumpkin Purée, Black Olive Powder, Basil Crisp</i>	
Cauliflower Steak.....	29
<i>Brown Butter Poached Cauliflower, Curried Lentils, Walnuts, Popcorn</i>	
Coconut Crusted Mahi.....	39
<i>Sweet Potato Dauphinoise, Crispy Kale, Curry Sauce</i>	
Crispy Duck Breast.....	41
<i>Sweet Corn Purée, Soursop Pickle, Tempered Radish, Snow Peas</i>	
Braised Beef Short Rib.....	45
<i>Johnny Cake, Warm Tomato Salad, Spiced Rum Jus, Grilled Broccoli</i>	
Lobster Tail.....	49
<i>Saffron Cream, Shado Beni Oil, Crispy Green Peas, Roasted Fennel</i>	

## LARGE PLATES

Drunken Hen.....	47
<i>Malibu Roasted, Pineapple Relish</i>	
Whole Roasted Snapper.....	52
<i>Lemon Grass Sambal</i>	
Chateaubriand.....	69
<i>Coriander Chimichurri, Allspice Demi Glaze</i>	

## SIDES

Cashew Butter Tossed Veggies.....	8
Roasted Fennel.....	8
Sweet Potato Dauphinoise.....	9
Thai Basil Parmesan Steak Fries.....	12

## TASTING MENU CHEF'S SELECTION

5-Course Tasting \$127pp

Add Paired Wines \$79pp