



DINNER MENU

Las Ramblas

APPETIZERS

LAS RAMBLAS

Salad Local farm to table mixed greens, roasted fresh beets, cucumber, red and yellow cherry tomatoes, fresh mango with a citrus vinaigrette

or

AVOCADO TOPPED WITH SHRIMP

In our own calypso dressing

or

LOBSTER BISQUE

The best of the Caribbean sea in one rich creamy soup

MAIN COURSE

RED SNAPPER FILET & CUCUMBER STOBA

Pan fried red snapper filet on a locally sourced cucumber stew with creole potato and micro greens

or

COCONUT CURRY SHRIMP

Served with steam rice, seasonal vegetables and pickled okra

or

BRAISED SHORT RIBS

Creamy garlic mashed potato and roasted pumpkin

DESSERTS

PANBOYO WITH DULCE DE LECHE

or

PASSION FRUIT CRÈME BRÛLÉE

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE
DINNER

\$40