

Appetizers

TRUFFLE SCENTED BUTTERNUT SQUASH VOLUTE (V)	15
Farm Fresh Goat Cheese, Toasted Seeds & Paprika Palmier	
ARABIC "SOUK" PLATTER (CS, V)	16
Hummus, Tzatziki, Fattoush, Marinated Olives & Freshly Baked Pita	
SLOW ROASTED BEETS, QUINOA, CITRUS SALAD (VG)	22
Fresh Mint, Orange Segments, Goji Berries & Raspberry Dressing	
GRILLED SPICY BLACKENED SHRIMPS (S2, DF)	28
Hand Pounded Chili & Honey, Guacamole & Fried Tostada	
PERUVIAN CEVICHE (S2, DF, GF)	18
Fresh Fish Cured in Lime, Red Onion, Peppers, Leche de Tigre, Plantain Chips	
TIJUANA'S CAESAR SALAD (DF, CE)	37
Romaine, Anchovies, Bacon, Parmesan, Croutons, Egg, Dijon Mustard Add Chicken or Shrimps	
CHARGRILLED JERK CHICKEN BROCHETAS (CS, S2, GF)	22
Pickle Dip, Sweet N' Sour Papaya Relish & Plantain Chips	
CHILI CON CARNE & NACHOS (GF)	25
Chili Con Carne, Pica de Galo, Sour Cream, Guacamole & Nachos	

Pizzas

CLASSIC MARGHERITA (V)	23
Tomato, Fresh Mozzarella, Basil	
PIZZA ALLA PRIMAVERA (V)	24
Tomato, Mozzarella, Garlic Mushrooms, Red Onions, Eggplant, Zucchini & Olives	
PESTO CHICKEN PIZZA (CS)	25
Pesto Cream, Grilled Chicken, Sundried Tomatoes, Mushroom & Olives	
GARLIC SHRIMP PIZZA (S1)	31
Freshly caught Shrimps, Roasted Garlic, Peppercino & Basil	
BACAWAIAN (CS)	26
Tomato, Mozzarella, Bacon & Pineapple	
PEPPERONI PIZZA (S1)	25
Tomato, Mozzarella & Pepperoni	

Shenanigans

Mains

VEGETABLE THAI GREEN CURRY (VG, GF, DF, S2)	25
Soothing Green Curry served with Rice & Crackers Add 5 USD for Chicken or 10 USD for Shrimp (DF, GF, S2)	
RIGATONI ARRABIATA (V, S1, CS, DF)	25
Fresh Red Chili, Garlic, Basil, Tomato & Olive Oil	
CATCH OF THE DAY (GF)	38
Freshly Caught Grilled Fish Fillet, Green Beans, Potato Salad & Island Greens	
SHRIMP SPAGHETTI (DF, S1)	34
Fresh Tomato, Basil, Garlic Shrimps & Olive Oil	
POLLO ALLA MILANESE (CE)	28
Garlic String Beans, Roasted Baby Potato & Cherry Tomato House Salad	
SHENANIGANS CARBONARA (CE)	28
Spaghetti, Bacon, Parmesan Cheese & Cream	
LAMB RAGÚ ALLA BOLOGNESE (D)	32
Butter Tossed Spaghetti, Parmesan Cheese & Basil	
GRILLED RIBEYE STEAK (CS, GF, CE)	47
Béarnaise sauce or Merlot Jus & Two Sides of your Choice.	

Sides

FRENCH FRIES	6
STEAMED VEGETABLES	8
STEAMED RICE	5
MASHED POTATO	7
MINTED PEAS	8
HOUSE SALAD	7

V - Vegetarian VG - Vegan GF - Gluten Free CS - Chef's Special S - Spicy (Level 1-3)
DF - Dairy Free CE - Contains Egg

All prices are in USD and are subject to 16% tax and 10% service charge

Signature Sushi

CRUNCHY SAKE MAKI (DF)	28
Fresh Salmon, Spicy Shim Chi Mayo, Cucumber, Seaweed	
SPICY TUNA MAKI (S1, DF)	28
Freshly caught Tuna, Scallion, Sriracha & Spicy Mayo	
CRUNCHY YASAI MAKI (VG, CS, DF)	24
Pickled Vegetables, Avocado & Wasabi Mayo	

Between the Breads

Your choice of Crispy French Fries or House Salad

FRIED MOZZARELLA & BEAN WRAP (V)	25
Crunchy Lettuce, Jalapeno, Red Onions, Refried Beans & Tomato Salsa	
ROASTED ROOT VEGETABLES & CHICKPEAS BURGER (VG)	24
Multi Seed Bun, Crunchy Lettuce, Vegan Cheese Slice & Pickle	
CAJUN SPICED FISH TACO (CS, S1)	25
Refried Beans, Pineapple Salsa, Lettuce & Sour Cream	
CRISPY CHICKEN BURGER (CE)	30
Crispy Fried Chicken Breast, Fried Egg, Cheese, Crisp Lettuce, Sliced Tomatoes & Gherkins	
CUBAN PULLED PORK PANINI (CS, S1)	30
Dijon Mayo, Swiss Cheese, Pickles, Pulled Pork & Signature Spice Mix	
8oz BLACK ANGUS BEEF BURGER	30
Bacon, Cheese, Crispy Romaine, Tomato, Sweet Pickles & Fries	

Sweet Finish

MISSISSIPPI MUD CAKE (V, CS)	17
Milk Chocolate Sauce & Vanilla Ice Cream	
CLASSIC TIRAMISU (CE)	17
Savoardi, Coffee Liqueur & Sabayon	
HOMEMADE ICE CREAMS (GF)	17
HOMEMADE SORBETS (D)	17
SEASONAL SELECTION OF ISLAND FRUITS	14