

Tapas (Dinner Menu)

Served between 6pm and 9.30pm

Our dinner menu takes influence from the Spanish concept of tapas – small, delicious dishes that are often shared amongst friends. We recommend that our **guests order at least 3 tapas dishes per person**. If you would rather have a traditional main course sized dish, most of our tapas can be served as larger portions – please do ask if you would prefer this option.

All food prices uploaded on our website are subject to change

Fresh Caribbean Lobster Tapas

Mediterranean Lobster	19.000
<i>Grilled local lobster wrapped in prosciutto with an apricot and basil cous cous infused with orange blossom water, accompanied by a balsamic reduction</i>	
Tropical Lobster	21.000
<i>Grilled local lobster bathed in a saffron sauce, served with a refreshingly light orange cous cous aromatized by rosewater, accompanied by crushed Brazil nuts</i>	
Lobster Trio	25.000
<i>Grilled local lobster tasting plate served with three different accompaniments: with fresh mango chilli; with red wine glazed sweet apple; and with fresh oranges bathed in coconut cream</i>	
Lobster Ceviche	22.000
<i>Traditional Peruvian lobster ceviche served fresh with mangoes and peppers in a zesty dressing of coconut milk, coriander and lemon juice</i>	

Fresh Seafood Tapas

Tropical Prawns	18.000
<i>Oven baked prawns stuffed with fresh mango, apricot and Brazil nuts, served with a passion fruit and basil coulis</i>	
Almond Prawns	20.000
<i>Prawns coated in almonds and lightly fried, accompanied by creamed potato and a coconut and avocado sauce</i>	
Crab Ravioli	15.000
<i>Home-made basil ravioli stuffed with local mountain crab in a fresh tomato sauce</i>	
Crab Claws	18.000
<i>Providencia mountain crab claws served in a fresh tomato and garden pesto sauce</i>	

The complexity of shipping supplies to our remote location means that certain dishes might not always be available.

Fresh Fish Tapas

The day's catch varies according to time of year and is usually snapper, grouper or sierra.

Fresh Fish stuffed with octopus <i>Seared filet of fish stuffed with local octopus and herbs, served with caramelized onions, fresh orange and a balsamic reduction</i>	20.000
Fresh Fish stuffed with shrimp <i>Seared filet of fish stuffed with shrimp, accompanied by steamed potatoes and a coconut and coriander sauce (local breadfruit replaces potatoes when in season)</i>	20.000
Fresh Fish Tomatina <i>Grilled fish filet with fresh tomatina, fried capers and a smooth pesto sauce</i>	17.000

Imported Beef Tapas

To enhance flavour and tenderness, our sirloin steaks are aged in house for an average of 21 days.

Sirloin Duo <i>Sirloin steak with brie, baked potato and a red wine jus; and a separate sirloin steak served with grilled polenta, steamed broccoli and roasted red pepper salsa</i>	21.000
Feta Sirloin <i>Sirloin steak served with a tomato and pepper fondat, accompanied by a feta mayonnaise</i>	20.000

Chicken & Duck Tapas

Honey Chicken <i>Roasted Cornish chicken leg with potato croquetas and a sweet local honey and beer reduction sauce</i>	15.000
Mediterranean Chicken <i>Pan roasted Cornish chicken breast in a white wine jus served with a Mediterranean vegetable salad</i>	16.000
Duck Confit <i>Coconut infused duck confit</i>	Ask
Glazed Duck <i>Glazed duck breast served with coconut cream, roasted bananas and a fresh orange sauce</i>	26.000

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