

A TALE OF TWO SEAS
The Caribbean meets the Mediterranean

APPETIZERS

COCONUT SEAFOOD BISQUE (DF.)

EC\$30 | US\$11

Mixed Seafood flavored Coconut and Tomato-Based Soup Infused with Ginger and Lemongrass, served with Fresh Local Herb Focaccia

MANGO GREEK SALAD

EC\$35 | US\$13

Fresh Mango, Onion, Bell Peppers, Olives and Tomatoes served Plain or with your choice of Jerked Chicken or Passionfruit Buttered Shrimp

CALAMARI A LA ROMANA

EC\$35 | US\$13

Deep Fried Breaded Calamari served with Turmeric and Thyme Scented Aioli

ROASTED GREEK MEATBALLS

EC\$38 | US\$14

Pork, Beef and Lamb Meatballs with torched Red Peppers and Basil Sauce, and Marinated Feta

ISLAND CURRIED CRAB & TROPICAL FRUIT BRUSCHETTA

EC\$35 | US\$13

Sauteed Cultured Crab Meat with Fresh Herbs and Curry on Local sliced Bread with Toasted Coconut Shavings and Island Fruit Salsa

MAINS

STEAK ET FRITES WITH BERNAISE SAUCE*

EC\$95 | US\$35

Grilled Steak with Seasonal Provision Fries and Freshly Made Hollandaise with Tarragon Flowers

FISH PAPIILLON IN BANANA LEAF

EC\$75 | US\$27

Freshly Seasoned Catch of the Day served on a Bed of Garden Steamed Vegetables, served with Coconut Curry Pumpkin and Garlic Provision Au Gratin

TRI COLOR VEGETABLE LASAGNA

EC\$55 | US\$20

Freshly made Pumpkin, Beetroot and Spinach Pasta Sheets with Seasoned Vegetable stuffing and Basilic Marinara Sauce, topped with (or without) Stringy Mozzarella

CREOLE SPANIARD SEAFOOD PAELLA

EC\$81 | US\$30

Mixed Creole Seafood and Pork Sausage served with Golden Tomato and Herb Seasoned Spanish Rice

MOROCCAN CHICKEN TAGINE

EC\$70 | US\$25

Chicken Cooked in Homemade Ras El Hanout and North African Spices served with Creole Couscous and Chickpeas

BLACK PUDDING AND PORK STUFFED RAVIOLIS

EC\$55 | US\$20

Black Pudding and Pork Sausage stuffed Pasta with your Choice of White Wine, Butter Sauce or Tomato Basilic Sauce

PIZZAS

ITAL PIZZA (V)

EC\$40 | US\$15

Fresh Tomato and Basilic Sauce, Sweet Peppers, Local Vegetables, Onions and Olives

MIXED SEAFOOD WITH WHITE SAUCE PIZZA

EC\$44 | US\$16

Bay Gardens Signature White Sauce, selection of Island Seafood, topped with Shredded Mozzarella

COCONUT CURRIED LAMB AND CILANTRO PIZZA

EC\$44 | US\$16

Fresh Tomato and Basilic Sauce, Shredded Coconut Curried Lamb topped with Shredded Mozzarella and Parsley Flakes

PEPPERONI PIZZA

EC\$36 | US\$13

MARGARITA

EC\$36 | US\$13

Marinara Sauce topped with Shredded Mozzarella Cheese and Fresh Basil Leaves

HAWAIIAN PIZZA

EC\$38 | US\$14

Honey Glazed Ham and Sweet Pineapple topped with Shredded Mozzarella Cheese

DESSERTS

PASSION FRUIT PANNA COTTA

EC\$20 | US\$8

A Cream-Based Gelatin Italian Dessert with Passion Fruit Glaze

MIXED ISLAND NUT BAKLAVA

EC\$28 | US\$11

Greek Pastry with Local Coconut, Walnut, Roasted Cashews served with Freshly Churned Coconut Ice-Cream and Warm La Tournée Honey

LEMON OLIVE OIL CAKE

EC\$24 | US\$10

A Moist Lemon and Olive Oil Cake, served with a Cream Based Chairman's Spice Rum Sauce and Icing Sugar Dust

() Surcharge for MAP/All Inclusive Guests EC\$68 | US\$25 plus taxes*

(V.) Vegetarian or Vegan | (DF.) Dairy Free

PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS

PRICES ABOVE ARE SUBJECT TO 10% SERVICE CHARGE & 10% VAT