



KAMALAME CAY
PRIVATE ISLAND RESORT & RESIDENCES

TIK| BAR
& BEACH CLUB
RESTAURANT

To START / To SHARE

Sweet corn ribs with freshly squeezed lime juice, smoked paprika and Greek yogurt - 18

Popcorn cauliflower. Served with a spicy sriracha and lemon aioli - 20

Kamalame loaded conch fritters with Jamaican spiced rum calypso sauce - 18

Mezze platter: Baba ghaboush with black sea-salt and **Kamalame Hummus** with caramelised onions, toasted chick peas and extra virgin olive oil. Served with grilled flatbread and Kamalame farm vegetable crudités - 28



SMALL PLATES

Rainbow summer rolls with creamy green goddess sauce on the side - 22

Root Kamalame vegetable larb with your choice of either lettuce wraps or crispy rice wraps - 22

Crispy panko crusted Tofu with homemade ponzu, cherry tomatoes, avocado and crispy shallots - 24

Flame grilled beef skewers with chimi-churri - 24

Bang bang conch. Fresh conch seasoned with lemon and fresh herbs, dusted in corn starch, flash fried and tossed in a spicy chilli crunch aioli - 18

Crispy Za'atar chicken wings with Greek yogurt and Andros honey - 24

SIDES

Sliced avocado / Fried plantain / Bahamian potato salad / Creamy coleslaw / Sweet potato, curly or French fries - 8

Bahamian mac 'n cheese / Parmesan and spicy black truffle mayo fries - 14

SALADS

Singaporean Slaw with Apricot / Sesame dressing

Juliened Kamalame farm vegetables on a bed of fried rice noodles with pickled pink ginger, shallots, red onion, tomatoes, sesame seeds, toasted peanuts and micro-greens and dressed with an apricot and sesame dressing - 28

Add grilled shrimp, grilled beef or grilled snapper - 8

Cobb salad with coconut milk poached chicken

Cherry tomatoes, grilled sweet corn, applewood smoked bacon, blue cheese crumbles, soft boiled egg on a bed of mixed organic greens with coconut milk poached chicken in a light citrus aioli. Served with extra citrus aioli on the side. - 32

Cajun jumbo shrimp salad

Grilled jumbo shrimp marinated with cajun seasoning and piled on a salad of Kamalame farm greens, baby spinach, cherry tomatoes, diced mango, cilantro and scallion. Finished with a cilantro, lime, ginger and Andros honey dressing - 34

LARGE PLATES

Grilled Paillard chicken. Organic chicken breast, pounded thin, then grilled, dressed with a butter, shallot and lemon sauce, topped with arugula and finished with a seed mustard vinaigrette - 32

Caribbean lobster club. Buttery-rich pulled Caribbean lobster in a light lemon aioli between toasted Bahamian bread with applewood smoked bacon, sun ripened tomato, avocado, spring greens and wasabi mayo. Served with your choice of fries- 30

Snapper & avocado burger. Line caught snapper fillet marinated in freshly squeeze line juice and scotch Bonney pepper and fried golden brown served with avocado, lettuce, tomato and tartar sauce on a warm brioche bun and your choice of fries - 28

Loaded Kamalame burger. 8 oz sirloin beef patty grilled to your liking, served with caramelised onions, crisp romaine lettuce, sun ripened tomato, applewood smoked bacon, avocado and tomato chutney on a warm brioche bun. Served with either blue or cheddar cheese and your choice of fries- 28

Add a Kamalame sunny side up farm egg - 4

Blackened mahi-mahi wrap. Blackened line caught mahi-mahi with cajun remoulade, organic greens and sun-ripened tomato in a toasted soft tortilla wrap. 26

Grilled beef wrap Flame grilled flatiron steak with crisp romaine lettuce, sun-ripened tomato, and avocado mayo in a toasted soft tortilla wrap - 26

KFC. Kamalame fried chicken. Tender pieces of organic chicken marinated in coconut milk, drenched in flour and our secret blend of herbs and spices, then fried golden brown. Served with Kamalame's famous orange and tomato chutney, coleslaw and your choice of potato salad or fries - 34

TASTE of THE BAHAMAS

Tropical conch salad with mango, papaya and mint served in a green coconut - 22

Pulled lobster salad on farm greens and Bahamian mac n' cheese - 28

Crispy fried whole snapper with fried plantain, creamy coleslaw and Bahamian mac n' cheese - 34