









GRENADIAN GRILL

LUNCH MENU

APPETIZERS AND SMALL PLATES

	USD/XCD
Mango and Coconut Shrimp Ceviche   Aji amarillo, leche de tigre, coriander, plantain chips	18.00/49.00
Crispy Calamari Citrus and chadon beni aioli, micro green salad	15.00/41.00
Sweet Potato Cakes   Sweet potato, ginger, lemongrass, coriander and fresh chili pepper served with a cilantro dip	12.00/32.00
Conch Fritters Green bell pepper, onion, chipotle mayonnaise	16.00/43.00
Tuna Tostadas   Avocado, onion, radish, crispy wonton, serranito sauce	20.00/54.00
Kingfish and Passion Fruit Tiradito   Butternut spaghetti, aji amarillo, ginger, cayenne pepper	20.00/54.00



Vegan



Gluten Free









Contain Nuts



Dairy Free

Please inform a team member if you have food allergies
All prices are subject to a 15% Tax and 10% Service Charge

SALADS

	USD/XCD
Soft Shell Crab Salad  Pomegranate, sugar snap peas, lettuce remoulade	26.00/70.00
Silversands Salad    Mixed green salad, avocado, cucumber, radish, pomelos, cherry tomato, coconut, pomegranate dressing	19.00/51.00
GRENROP Cobb   Mixed green salad, lobster, jerked pumpkin, pomegranate, cashew, cherry tomato, Applewood smoked bacon, quail egg, blue cheese and wood fired grilled chicken breast	34.00/92.00
Long Leaf Caesar Salad Organic romaine, croutons, parmesan cheese	18.00/49.00
Add Chicken	24.00/65.00
Add Shrimp	26.00/70.00
Add Grilled or Blackened Catch of the Day	26.00/70.00

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BURGERS AND SANDWICHES

USD/XCD

The Grenadian Grill Burger

Wagyu patty, lettuce, tomato, onion compote and your choice of cheese (Swiss, Cheddar, Blue cheese)

20.00/54.00

Chicken Shawarma Sandwich

Spice marinated chicken, cucumber, coriander, onion, pita bread, cumin yoghurt sauce

16.00/41.00

Falafel Burger

Parsley chickpea patty, lettuce, tomato, cucumber, avocado, cumin yoghurt sauce

15.00/40.00

Catch of the Day Sandwich









Blackened or grilled, spicy mayonnaise, lettuce, tomato and coleslaw on a soft burger bun

18.00/54.00

All sandwiches served on our homemade bread

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MAIN COURSE

	USD/XCD
Catch of the Day  Grilled or blackened served with seasonal vegetables tossed in passion fruit butter and coconut rice	34.00/92.00
Wood-fired Grilled Octopus   Avocado, radish, onion, sesame, chocolate mole poblano	38.00/103.00
Hanger Steak  Niemen Estate Certified Black Angus beef, marinated in sesame oil, chili paste and cilantro served with mousseline of potato and salad	55.00/149.00
Coconut and Aji Amarillo Organic Quinoa    Coconut and aji amarillo organic quinoa, roasted jerk pumpkin, sugar snap peas, pickled onions, cashew, arugula	32.00/86.00
Caribbean Chicken Fettuccini  Spiced marinated chicken, mango, raisin, cashew, coriander	34.00/92.00

SIDES

	USD/XCD		USD/XCD
French Fries	8.00/22.00	Caesar Salad	10.00/27.00
Local Root Chips  	8.00/22.00	Green Salad  	8.00/22.00
Roasted Plantain  	8.00/22.00	Sautéed Seasonal Vegetables  	8.00/22.00

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