







# GRENADIAN GRILL

## LUNCH MENU

### APPETIZERS AND SMALL PLATES

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	USD/XCD
<b>Mango and Coconut Shrimp Ceviche</b>   Aji amarillo, leche de tigre, coriander, plantain chips	18.00/49.00
<b>Crispy Calamari</b> Citrus and chadon beni aioli, micro green salad	15.00/41.00
<b>Pumpkin and Ricotta Agnolotti</b> Spiced pumpkin puree, brown butter, pumpkin seeds	15.00/41.00
<b>Conch Fritters</b> Green bell pepper, onion, chipotle mayonnaise	16.00/43.00
<b>Tuna Tostadas</b>   Avocado, onion, radish, crispy wonton, serranito sauce	20.00/54.00
<b>Belmont Estate Goat Cheese</b>   Beet and passion puree, cashew praline, ripe plantain, parmesan and thyme sable	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


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	USD/XCD
<b>Roasted Eggplant Salad</b>   Roasted eggplant, zucchini, tomato confit, grilled halloumi, tahini dressing, harissa oil, pomegranate molasses	26.00/70.00
<b>Silversands Salad</b>    Mixed green salad, cucumber, radish, pickled watermelon, mixed seeds, tomato, plantain crisp, coconut, pomegranate dressing	19.00/51.00
<b>Caesar Salad</b> 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







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	USD/XCD
<b>The Grenadian Grill Burger</b> Wagyu patty, lettuce, tomato, onion compote and your choice of cheese (Swiss, Cheddar, Blue cheese)	20.00/54.00
<b>Buttermilk Chicken Sandwich</b> Buttermilk fried chicken, potato bap, spicy slaw	16.00/41.00
<b>Falafel Burger</b>  Parsley chickpea pate, lettuce, tomato, cucumber, seven spice green tomato chutney, cumin yoghurt sauce	15.00/40.00
<b>Catch of the Day Sandwich</b> Blackened or grilled, spicy mayonnaise, lettuce, tomato and coleslaw on a soft burger bun	18.00/49.00

All sandwiches served on our homemade bread

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## MAIN COURSE

	USD/XCD
<b>Catch of the Day</b>  Grilled or blackened served with our house salad	34.00/92.00
<b>Wood-fired Grilled Octopus</b>   Avocado, radish, onion, sesame, chocolate mole poblano	38.00/103.00
<b>Striploin Steak</b> Niemen Estate Certified Black Angus beef served with potato puree, café de Paris butter, tomato provencal, sautéed mushrooms	55.00/149.00
<b>Coconut and Aji Amarillo Organic Quinoa</b>    Coconut and aji amarillo organic quinoa, spiced pumpkin, sugar snap peas, pickled onions, cashew, arugula	32.00/86.00

## SIDES

	USD/XCD		USD/XCD
French Fries	8.00/22.00	Caesar Salad	10.00/27.00
Sweet Potato Fries	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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