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## SOMETHING LIGHT

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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>Kingfish and Passion Fruit Tiradito</b>   Butternut spaghetti, aji amarillo, ginger, cayenne pepper	20.00/54.00
<b>Falafel</b>   Chickpeas, onion, cumin, coriander and parsley served with a cumin yoghurt sauce	15.00/41.00
<b>Tuna Tostadas</b>   Avocado, red onion pickles, radish, serranito sauce	20.00/54.00
<b>Wood Fired Wagyu Beef Sliders</b> Sweet and sour caramelized onions and cheddar cheese	24.00/65.00
<b>Crispy Coconut Shrimp</b>   Sweet chili sauce	18.00/49.00
<b>Chicken or Fish Caesar Wrap</b> Romaine lettuce, parmesan cheese, Caesar dressing	15.00/41.00
<b>Grenadian Salt Fish Fritters</b>  Spiced fish beignet, served with a curried mango chutney	16.00/43.00
<b>Sweet Potato Cakes</b>  Sweet potato, ginger, lemongrass, coriander and fresh chili pepper served with a cilantro dip	12.00/32.00
<b>Conch Fritter</b> Green bell pepper, onion, and chipotle sauce	16.00/43.00
<b>Local Root Chips</b>  Chipotle mayonnaise dip	10.00/27.00
<b>French Fries</b>	8.00/22.00



Vegan



Gluten-Free



Dairy-Free



Contains Nuts