

APPETIZERS



MAHI MAHI CARPACCIO (local) with Moringa, slow baked Tomate and Guacamole	720
BEEF CARPACCIO, ARUGOLA & PARMESAN SHAVING Marinated with Lemon and Truffle Oil	720
HAWAIIAN TUNA POKE (local) Marinated with Soy Sauce, Aguacate, Sesame Seeds and Ginger	720
BROCCOLI SOUFFLE WITH BAGNACAUDA Served with Anchovies Creamy Sauce and Roasted Red Peppers	790
GRILLED CAJUN OCTOPUS (local) With Sauted Potatoes, Olives, Cherry Tomato and Herbs Citronette	790
SNAILS BOURGUINON A Dozen Baked with Pernod and Herbs Garlic Butter	20 minutes 950

SALADS

ITALIAN SALAD IN A CRISPY CHEESE BASKET Avocado, Tomatoes, Mozzarella, Red Onion	670
GOAT CHEESE SALAD lettuce, Caramelized Walnuts, Roasted Tomatoes and Bell Peppers	670
MIX SALAD IN BALSAMIC VINAIGRETTE Lettuce, Arugula, Tomato, Carrots, Beetroot	450

SOUPS

SOUP OF THE DAY	450
GAZPACHO WITH SHRIMP AND AVOCADO Light Spicy Cold Tomato Soup with Tiger Shrimps and Avocado	590
BERMUDIAN FISH CHOWDER Tipical soup of white fish, tomato, black rhum and sherry pepper sauce	690

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OUR HOME MADE PASTA

TAGLIATELLE WITH FISH AND SEAFOOD	1290
Calamari, Mahi Mahi, Shrimp, Salmon, Clams, Mussels, Langostinos	
GNOCCHI WITH MAHI MAHI CARBONARA	950
cream of cauliflower and coconut with crispy Italian bacon	
TAGLIOLINI WITH LOBSTER FRA' DIAVOLO (July to February)	1290
Lobster Spicy Tomato Sauce - With Shrimp from March to June	
RAVIOLI DEL PLIN - TIPICAL FROM PIEDMONT	950
Beef ravioli, sauteed with Beef Reduction and parmesan shavings	
PORCINI STUFFED PANZEROTTI	950
Stuffed Pasta with Parmesan Cheese Sauce and Truffle Oil	

THE FISH

Served with Rice and Vegetables

ITALIAN FISH AND SEAFOOD CASSEROLE	1490
Calamari, Mahi Mahi, Shrimp, Salmon, Clams, Mussels, Langostinos	
LOCAL SWEET WATER GRILLED PRAWNS	1300
With Passion Fruit and Mint Sauce	
BAKED CODFISH	1550
Chickpeas Cream, Vegetables Julienne, Potatoes and Fine Herb Oil	
SPICY CRUSTED SALMON	1390
Walnut Crust, Maple Syrup, Cramberry and Sauteed Spinach	
SESAME SEADS SEARED YELLOWFIN LOCAL TUNA	1250
Carrots-Ginger Pure' and Spicy Sauce	

BLISS SURF & TURF

Served with Potatoes and Vegetables

LOCAL SPINY LOBSTER & ANGUS BEEF TENDERLOIN	2400
8oz Lobster with herbs citronette & 6oz Beef Tenderloin with port sauce	

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THE MEAT

Served with Potatoes and Vegetables

GRILLED LAMB CHOPS (New Zealand) With herbs and red wine reduction	2300
STUFFED CHICKEN BREAST (local) Stuffed with Ricotta Cheese and Spinach Served with Almond Sauce	1100
ANGUS BEEF TENDERLOIN (8oz) Creamy Porcini Mushrooms Sauce	2300
RIB EYE WITH CHIMICHURRY AND CHAMPINON (Angus 11oz) Grilled Rib Eye with chimichurry sauce and sauted mushrooms	2400
DOUBLE RIB EYE FOR 2 PERSONS (Angus 22oz) Grilled Rib Eye with chimichurry sauce and sauted mushrooms	4800
CHURRASCO IN GREEN PEPPERCORN SAUCE (Angus 8oz) Skirt Steak with Green Peppercorn Sauce and Mashed Potatoes	1850

THE DESSERTS

PICASSO (for 2 or more) 4 deserts from the Best Chef selection!	20 minutes	1250
CRÈME BRULEE DUO Banana & Coconut		390
TIRAMISU with Chocolate Shavings		390
WARM CHOCOLATE LAVA CAKE Served with vanilla ice cream	20 minutes	450
GOLD MILK PANNA COTTA WITH BLUEBERRIES SAUCE Aromatized with Turmeric, Ginger and Black pepper		390
PISTACHO PARFAIT WITH CHOCOLATE SAUCE Creamy Typical Italian desert similar to Ice Cream		390
CHOCOLATE AND AVOCADO MOUSSE (Gluten and Dairy Free) With Almonds and Dates		430

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