» ANIMAL FLOWER CAVE ----

Appetizers

▶ BAJAN FISH CAKES : Traditional Bajan fish cakes with Salt Cod, herbs & spices served with a Marie Rose sauce	\$20
GF SALTFISH BULJOL: Salt cod, lime juice, red & hot pepper, tomatoes &, onions served with grilled bread fruit(when in season)	\$26
GF SHRIMP COCKTAIL: Baby Shrimp poached in a spicy broth served with a mango, ginger & pepper salsa.	\$26

Roti

Roti skins, made in-house, filled with

→ CHICKEN & POTATO \$35

Salad

CEASAR SALAD: Romaine hearts, tossed in a creamy garlic dressing (containing anchovies and eggyolk), topped with parmigiano reggiano & garlic croutons

Poached Baby Shrimp \$17 Grilled Chicken \$13 Fish \$11



Mains

GF CATCH OF THE DAY (ASK SERVER FOR DETAILS): Seasonal Fish - all from local fisherman Served with sweet potato mash, seasonal vegetable & topped with fresh pico-de-gallo	\$51
GF 1/4 JERK SLOW ROASTED CHICKEN: Free Range Leg & Thigh marinated in our in-house herb and spice marinade Served with French fries and coleslaw	\$48
GF SEAFOOD & CAJUN SAUSAGE CALYPSO: Scallops, Shrimp, Fish & Cajun Sausage in Sambuca & Tomato Broth served with Jasmine Rice and a House Salad (*V - can be prepared without the sausage)	\$60
GF V ROASTED PUMPKIN & CHICKPEA CURRY: Roasted Pumpkin, Tomatoes & Chickpeas simmered in mild coconut, cilantro & ginger curry sauce served with jasmine rice & mango chutney	\$42
GF BLACKBELLY LAMB STEW: Our Home Raised, Free-Range Blackbelly Lamb, Potatoes, Carrots and Onions done the 'Bajan Way' served with Jasmine Rice	\$48
GF POUTINE: Larger portion of French Fries topped with locally produced Cheese Curds & Poutine Gravy	\$23
GF MILD WEST INDIAN CHICKEN CURRY: Simmered in a Coconut, Mango & Tamarind Broth. Served with Jasmine Rice and Mango Chutney	\$52

Sides

GF FRENCH FRIES	\$18
GF SIDE SALAD / CEASAR SALAD	\$18
GF GRILLED BREADFRUIT	\$18
GF SWEET POTATO MASH	\$18
GE IASMINE RICE	\$1 8