

CALABASH RESTAURANT

Monday Dinner - Lendi Diné



US\$

EC\$

APPETIZERS

Dominican Heritage Sampler Platter

13 63

Codfish, smoked herring & grilled plantain. A taste from many villages of the Nature Island.

SOUPS

Green Papaya Soup

13 63

Purée of green papaya fresh from our garden, onions, garlic, homemade broth.

Fish Soup

13 63

Local fish, vegetables, homemade broth. A 'must try'.

SALADS

Roasted Beet & Goat Cheese Salad

13 63

Fire roasted beets, balsamic vinaigrette, topped with goat cheese and roasted pumpkin seeds.

Caesar Salad

13 63

Fresh lettuce, fresh croutons, parmesan cheese, lime wedge and homemade Caesar dressing.

MAIN COURSES

Jerk Chicken Stir-Fry

13 63

With local vegetables, seasonal herb and soy sauce, served over rice and topped with toasted coconut.

Nut Crusted "Catch of the Day"

13 63

Fresh line-caught local fish, coated with peanuts, fried and served with seasonal and root vegetable.

Pasta alla Rum

Pasta infused with homemade tomato & BB Rum sauce and parmesan cheese.

Vegetarian

13 63

With grilled chicken, fish or tofu

13 63

With sautéed shrimp

13 63

Rasta-Man Ital

13 63

"Ital" is a diet and way of life deeply rooted in Rastafarians, emphasizing natural, unprocessed foods and a spiritual connection with nature. The dish contains stewed pumpkin, okras, and local spinach in a coconut sauce.

DESSERT

Taste of Dessert

13 63

This evening's desserts may include a selection of sorbet, ice-cream, fruit salad, tarts, cakes or mousse.



Vegetarian option available · Prices shown in US\$ / EC\$

Our dinner menu rotates throughout the week. Prices are inclusive of 15% Government Taxes (VAT).

