



Modern Mediterranean Seafood & Grill

A contemporary seaside lunch experience celebrating the bold flavors of the Mediterranean. Thoughtfully crafted with vibrant seasonal ingredients, aromatic spices, and balanced textures, each dish offers a light yet satisfying take on modern coastal dining—effortlessly refined and full of character.

FRESH & VIBRANT

Bright, crisp, and ingredient-driven dishes inspired by the Mediterranean coastline.

Chilled Tomato & Basil Gazpacho (V,VG, DF)

Fire-roasted heirloom tomatoes, cucumbers, and red peppers, blended with sherry vinegar, garlic breaded nuggets.

Watermelon & Orange Ricotta Tabbouleh (V)

Crisp watermelon and bulgur wheat, whipped Ricotta, fresh parsley, orange honey vinaigrette, toasted pistachios.

Greek Salad (V,GF)

Diced red onion, tomatoes, cucumber, peppers, Kalamata olives, feta cheese, garlic olive oil grilled pita bread and herbs vinaigrette dressing – add chicken or shrimp.

Mediterranean Fishcakes (SF)

Syro Island codfish & snapper, green onion, Dijon mustard, herbs, spices, apple slaw with mint & garlic yogurt sauce.

FROM THE SEA

Refined seafood dishes showcasing bold Mediterranean Flavors.

Gremolata Marinated Dorado (GF,DF,SF)

Char-grilled fillet of Dorado, served over Israeli vegetable couscous, chimichurri & lime infused sumac olive oil.

Saffron & Prawn Linguine

Linguine tossed in saffron-infused seafood bisque, sautéed prawns, blistered cherry tomatoes, and a touch of chili, finished with lemon zest and fish roe

Mussels in White Wine & Harissa Broth (DF)

Black mussels, simmered in a white wine and harissa-infused broth, served with roasted fennel and charred ciabatta.

BOLD & HEARTY

Rustic, spice-forward dishes celebrating Mediterranean comfort and warmth.

Carrot & Cashew Nut Falafel (VG)

Crispy carrot and cashew falafel, served with turmeric hummus, fermented lime yogurt, pomegranate molasses, finished with toasted sesame, served in a warm pita.

Baharat-Spiced Grilled Chicken Wrap (DF)

Tender Baharat-marinated grilled chicken, wrapped in a warm calaloo tortilla wrap with pickled cucumber, served with fries and sumac aioli.

Lamb Quesadilla (SF)

Mediterranean flavor ground lamb ragout in tortilla flour with peppers, red onion, kalamata olives, tzatziki dressing, salsa & sweet potato fries.

. Garlic Butter Steakhouse Burger (SF)

A rich beef patty basted in garlic butter, topped with grilled onions, melted provolone, bacon jam and horseradish mayo, served on a toasted bun.

Traditional Jamaican style Jerk Chicken

Zesty Caribbean cabbage slaw, spiced French fries and jerk sauce.

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | SF - Shellfish-Free | NUTS - Contains Nuts

*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems