



Modern Mediterranean Seafood & Grill

A contemporary seaside lunch experience celebrating the bold flavours 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

(VV, DF)

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

“El Grecco” Salad

(V, GF)

A modern Mediterranean salad consisting of heirloom tomatoes, cucumbers, and red onions, crumbled feta, kalamata olives, rainbow potatoes, lemon-sumac dressing.

Watermelon & Orange Ricotta Tabbouleh

(V)

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

Mediterranean Fishcakes

(SF)

Golden-crisp fishcakes with fresh herbs and citrus zest, served with a dill-cucumber yogurt sauce and preserved lemon relish.

FROM THE SEA

Refined seafood dishes showcasing bold Mediterranean Flavors.

Charred BBQ Marlin Steak

(DF, SF)

Seared marlin steak, served over Israeli couscous with citrus gremolata, finished with grilled lemon and sumac oil.

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.

Neptune’s Fisherman’s Pie

A luxurious selection of market seafood, baked in a silky white wine and herb cream sauce, topped with gratinated potato purée infused with Mediterranean herbs.

BOLD & HEARTY

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

Carrot & Cashew Nut Falafel

(VV)

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

Spiced Lamb Meatballs

(GF, DF)

Succulent lamb meatballs, served over smoky baba ghanoush, finished with toasted pistachios, pomegranate drizzle, and fresh mint.

Baharat-Spiced Grilled Chicken Wrap

(DF)

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

Garlic Butter Steakhouse Burger

(SF)

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

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.

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