



## 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 breaded nuggets.*

#### Watermelon & Orange Ricotta Tabbouleh (V)

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

#### Greek Salad (V)

*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)

*Golden-crisp fishcakes with fresh herbs and citrus zest, served smoked eggplant puree with a dill-cucumber yogurt sauce.*

### 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.*

#### 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.*

#### 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 (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.*

#### 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.*

#### Spiced Lamb Meatballs (GF,DF, NUTS)

*Succulent lamb meatballs, served over smoky baba ghanoush, finished with toasted pistachios, dill cucumber yogurt sauce, and fresh mint.*

#### 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.*

#### 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.*

#### 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