

# TOTEKI



## AREPITAS DI PAMPUNA 🍂

Golden pumpkin fritters with local spicy peanut sauce. *Sweet, crispy, craveable.*

## DUTCH CHEESE STEAK KIPASHI

Shaved beef, caramelized onion, oozy Edam, soft slice bread and island aioli.

## FRIKANDEL SPECIAL DI ISLA

Dutch-style Frikandel sausage, sliced and topped with island aioli, papaya "Pika" sauce and pickled red onion.

## ISLAND GOAT SMASH

Smash style Goat patty, charred chilli & plantain jam, caramelized onions, crispy slaw.

## TRUKI PAN KRIYOYO

A street feast from the island truck; Jerk chicken, arepita di pampuna, sweet fried plantain, coconut rice, Cho-cho pickles.

## KABRITU STOBA

Tender goat stew over roasted okra, sweet plantain and island herb jus. *Deep flavor, no shortcuts.*

## KARKO CREOLE

Tender conch slow braised in rich Creole spices with stewed vegetables, topped with crisp plantain chips, a spoon of cultured cream and savory herb crumble.



**BALANCED LIFESTYLE**  
Healthier preparations  
and lower calorie counts



**VEGETARIAN**



**VEGAN**



**GLUTEN-FREE**  
Can be prepared gluten free



**LACTOSE-FREE**  
Can be prepared lactose free

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredient.