

OUR PLATES ARE DESIGNED TO BE SHARED

Recommended order is three to four plates per person.

The dishes are served hot and cold, celebrating the bounty of the Caribbean inspired by tapas bars in Spain.

**INGREDIENT-
FOCUSED
TAPAS,
SIMPLY
PREPARED.**

starters

PAN CON TOMATE

Toasted Bread with Fresh Tomato
Add: Manchego Cheese
Add: Smoked Mackerel

PATATAS BRAVAS

Crispy Potato, Alioli,
Spicy Tomato Sauce

CROQUETAS DE POLLO

Chicken & Bechamel Fritter

HAMACHI EN ESCABECHE

Hamachi Marinated in Smoked
Paprika, Sherry Vinegar, Olive Oil

seafood

GAMBAS AL AJILLO

Garlic Shrimp with Parsley,
Scotch Bonnet, Brandy

CALAMARES FRITOS

Crispy Calamari, Pickled Onions,
Alioli

PESCADO A LA VIZCAÍNA

Marinated Snapper,
Sweet Pepper Sauce

vegetables

ISLAND ESCALIVADA

A Caribbean Inspired Catalonian Dish,
Roast Pepper, Pineapple, Onion

ESPINACAS A LA CATALANA

Warm Spinach, Raisins, Apple,
Pine Nuts

COLIFLOR ASADA

Grilled Cauliflower, Pine Nuts, Raisins,
Moorish Spices

ENSALADA DE MANZANA

Salad of Apple, Fennel, Manchego,
Sherry Dressing, Walnuts

ESPARRAGOS CON ROMESCO

Grilled Asparagus,
Roasted Tomato-Almond Sauce

meat

CARNE A LA PARRILLA

Grilled Flank Steak, Red Pepper Confit,
Green Olive Chimichurri

SOLOMILLO A LA PIMIENTA

Marinated Pork Tenderloin,
Jamaican Pepper Sauce

POLLO ASADO

Grilled Chicken Leg, Papaya Sauce

desserts

FLAN

Traditional Caramelized Custard

ENSAIMADA

MALLORQUINA
Mallorcan Spiral Pastry,
Jamaican Chocolate

TARTA DE QUESO

CON PAPAYA *Serves 2*
Basque Style Cheesecake,
Local Papaya & Honey

COCKTAILS

WHITE SANGRIA



Local Citrus, White Rum, Apricot Liqueur,
Tropical Fruits, Dry White Wine

RED SANGRIA



Local Citrus, Gold Rum, Orange Liqueur,
Tropical Fruits, Dry Red Wine

PARASAIL



Dry Gin, Tonic, Campari with
Mint Garnish and Half Wheel of Orange

7 MILE



Tonic with Local Botanicals, Garnished with
All Spice and Grapefruit

TINTO DE VERANO



Orange Soda, Dry Red Wine