



## APPETIZERS

### **CAPRESE SALAD - V**

*Cherry tomatoes, fresh mozzarella, basil pesto*

### **MEDITERRANEAN WEDGE**

*Iceberg lettuce, crispy apple wood smoked bacon chip, gorgonzola, sundried tomato vinaigrette*

### **MARINATED OLIVES - V**

*Green olives, black olives, thyme, extra virgin olive oil, whipped ricotta, grilled ciabatta*

### **ESCARGOTS A LA BOURGUIGNONNE**

*Tender snails drenched in melted garlic-herb butter, grilled baguette*

### **CHARRED OCTOPUS & CHICKPEA SALAD**

*Oregano, lemon dressing, greens, smoked paprika oil*

### **CALAMARES AL AJILLO**

*Calamari, garlic, parsley, extra virgin olive oil, grilled country bread*

### **MEDITERRANEAN LENTIL BISQUE - VV**

*Root vegetables, thyme, chili oil, mint*

## MAIN COURSES

### **POTATO GNOCCHI - VV**

*Cherry tomatoes, chili flakes, spinach, pine nuts*

### **LINGUINE AI SCAMPI**

*Linguine pasta, shrimp, sautéed zucchini, garlic, tomatoes, white wine*

### **RIOJA-BRAISED LAMB SHANK**

*Spicy roasted potatoes, green beans, olives*

### **CHICKEN CORDON BLEU**

*Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables, lingonberry relish*

### **PAN-SEARED ATLANTIC SALMON**

*Navy beans, chili butter sauce, cous cous, snow peas*

### **MEDITERRANEAN STEAK & HUMMUS**

*Striploin steak, quinoa, eggplant, hummus, yogurt, Feta Cheese*

### **DUCK A L'ORANGE**

*Pink-roasted Maple Leaf Farm duck breast, braised red cabbage, almond croquet, orange & Grand Marnier gastrique*

## LES DESSERTS

### **TIRAMICHOUX**

*Smooth mascarpone cream, choux pastry, coffee drenched joconde biscuit, coffee veil*

### **BAKLAVA BAKED CHEESECAKE**

*Flaky phyllo pastry, chopped nuts soaked in syrup, baked cheesecake, apricot compote*

### **BABA AU RHUM**

*White chocolate whipped ganache, Amarena cherries*

Vegetarian - V      Vegan - VV

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.