

Calabash

BEACH BISTRO

DINNER MENU

APPETIZERS

Soup of the Day \$18

Ahi Tuna Salad \$42

Sesame crusted ahi tuna, seaweed cucumber salad, miso wasabi dressing, crushed pine nuts

Thai Chicken Spring Roll \$25

Sweet chili, watercress, parmesan tuile

Tartine \$32 **V** **N**

Avocado mousse, buffalo mozzarella, house-made molasses toast, slivered almonds, swiss chard, balsamic reduction

Octopus Carpaccio \$40

Calamari tomato concasse dressing, herb chili oil, mustard greens

PIZZAS

6" Personal Pizza \$22 / 12" Personal Pizza \$32

With two (2) toppings of your choice. Additional topping for \$5

Toppings: Pepperoni | Bacon | Ham | Chicken | Pineapple | Olives | Onion | Corn | Sweet pepper
(Please allow 45 minutes)

MAINS

Chicken Basil Pesto Penne \$48 **N**

Fresh basil pesto, creama, sautéed chicken, onions, broccoli, bell peppers, aged parmesan, toasted pine nuts

Tofu available \$58 **V**

Calabash Burger \$38

Grilled 6oz organic all beef burger, Mt. Gay BBQ reduction, caramelized onions, toasted chive brioche bun, lettuce, tomato, blue cheese mayo, steak fries

Braised Beef Short Rib \$55

Wild mushroom ragu, velveteen potatoes, watercress greens

Sriracha Lemongrass Shrimp \$60

Black wild rice, ginger garlic paste, turmeric, fresh cilantro, sesame seed broccoli stir-fry

Tofu available

Catch of The Day \$55

Local fresh fish, blackened, grilled or fried, roasted red bliss potatoes, home grown green beans, dill white wine sauce

Herb Crusted Pork Tenderloin \$75

Rosemary, thyme, parsley, parmesan, brown butter gnocchi, wilted spinach, Dijon cream sauce

Fenugreek Lamb Shank \$66

Slow roasted lamb shank, au jus, fenugreek gremolata, saffron mint cous cous, pea shoot greens

DESSERTS

Dark & White Napoleon \$24

Belgian chocolate mousse and berry compote

French Apple Pie \$20

Vanilla ice-cream, toffee sauce

Vanilla Bean Crème Brulee \$20

XO Chocolate fudge sauce

Mango Cheesecake \$22

Passion fruit coulis

Chocolate Kahlua Gateau \$22 **N**

Pomegranate coulis, praline cream

Traditional Ice-cream Flavors \$14

Rum & Raisin | Chocolate | Strawberry | Vanilla

Calabash Signature Ice-cream Flavors \$16

Popcorn | Date, Rum and Pecan **N**

Sorbets \$14 **V**

Mango Mint | Lemon Lime

V - Vegan **N** - Contains nuts

Please advise your server of any allergies

*Prices in Barbados Dollars and inclusive of 10% VAT
Subject to 10% Service Charge and 2.5% PDL* ■