



TO START

ANGUILLIAN CONCH CHOWDER 30

*Potatoes, Carrots, Celery, Island Herbs & Seasonings
Paired with Cuban Tostones with Conch Salad, Avocado & Tomato Pico (d, m)*

FARM TO TABLE SALAD 26

*Shaved Brussels Sprout & Kale, Roasted Broccoli, Goat Cheese Croquette,
Dried Cranberries, Pine Nuts, Tomatoes, Truffle-Honey Mustard Vinaigrette (d, g)*

HEIRLOOM TOMATO TARTARE 25

Aged Balsamic Crème Fraîche, Baby Rocket, Chive Oil, Tomato Powder (d)

TABLESIDE CATCH-OF-THE-DAY CEVICHE 26

*Chilis, Coconut, Mango, Green Papaya, Red Onion, Palm Sugar, Lime,
Sesame, Plantain Chips (f)*

SPECIALTIES

WEST INDIAN COD FISH FRITTERS 24

Tamarind Pepper Chutney, Scotch Bonnet Aioli, Chayote & Moringa Slaw (d, g)

BRAISED OXTAIL SPRING ROLL 25

Pulled Braised Oxtail, Cabbage, Ginger, Scallions, Braising Jus (g)

MALLIOUHANA ROTI & CURRY 24

*Vegetarian Pumpkin & Chickpea Curry or Chicken Curry (g)
Tangy Mango Chow, Cumin & Garlic Aioli, Papaya Pepper Sauce*

P A S T A

CARIBBEAN ANGEL HAIR FRUTTI DI MARE 55
Lobster Thermidor Tail, Mussels, Mahi, Shrimp, Roasted Tomato, Garlic, Leeks, Oregano, White Wine Cream Sauce (g, d, f, c, m)

LOCAL PUMPKIN & COCONUT CASARECCE 36
Roasted Caribbean Pumpkin Purée, Coconut Cream, Charred Sweet Peppers, Baby Vegetables, Toasted Pumpkin Seeds (g)

F R O M T H E S E A

GRILLED SWORDFISH 65
Creole Bisque, Carrot & Ginger Purée, Plantain & Broccoli Sambal (d, f)

BIGEYE RED SNAPPER 49
Coconut Curry Velouté, Basil Emulsion, Chili Oil, Green Papaya & Citrus Slaw, Pumpkin Pilaf, Long Beans (f)

FIRE-GRILLED LOCAL LOBSTER 60
Passion Fruit Butter (d, c)

F R O M T H E L A N D

JERK PORK TENDERLOIN 50
Bone Marrow Jus, Crackling, Whipped Plantain, Creamed Kale, Yellow Corn Salsa (d)

CONFIT CHICKEN BREAST 44
Fowl Jus, Crispy Cajun Chicken Skin, Roasted Baby Carrots, Bacon Mirepoix, Parmesan Polenta (d)

THE MALLIOUHANA STEAK COLLECTION:
14 OZ RIBEYE / 8 OZ FILET MIGNON 75 / 72
Choice of Crust: Malliouhana Style (d) 5 | Island Jerk (d) 5 | Lobster Thermidor (d, c) 25
Choice of Sauce: Dark Rum & Tamarind Jus | Au Poivre (d) | Chimichurri | Bordelaise (sy)

O N T H E S I D E

SAUTÉED MUSHROOMS	8	STEAK FRIES	8
AU POTATO GRATIN	15	GRILLED VEGETABLES	14
RICE & PEAS	10		

d - dairy | g - gluten | n - nut | p - peanut | e - eggs | f - fish
c - crustacean | m - mollusks | se - sesame | su - sulfites
sy - soy | ce - celery | mu - mustard | l - lupin

Please inform us of any allergies or dietary requirements.
All prices are in USD and subject to an 18% service charge.



SWEET FINALE

FLOATING ANGUILLITA

18

Meringue, Guava Jelly, Mango, Passion Fruit Jus, Myers's Rum & Coconut Custard (e)

BANANA CIGAR

18

Brown Butter Wafer, Banana Mousse, Passion Fruit Jelly, Peanut Crèmeux, White Chocolate Crumb, Ginger Ice Cream (d, g, p)

CHOCOLATE MOLTEN CAKE

18

Pistachio Ice Cream, Aged White Balsamic Marinated Strawberries, Nutmeg & Brandy Anglaise (d, g, n)

COCONUT SOUFFLÉ

18

Lemongrass Anglaise, Caramelized Pineapple Chips, Coconut Granola Crumble, Coconut Sorbet (d, g, n)

