

MAIN COURSES

FRIED CALAMARI , homemade Thai sauce	18€
GRILLED BLACK PUDDING and pickled vegetables condiment	18€
TATAKI , beef or tuna (160gr), tomato relish, tamarind gel and spicy cashew nuts	19€
SPICY TUNA & CRISPY RICE , fried sushi rice, slightly spiced marinated tuna	20€
KAH BURGER , brioche bun, pulled pork, fried sausage meat, coleslaw, onion compote, pineapple/chili condiment, BBQ sauce	22€
SWORDFISH CEVICHE , green papaya, lemon gel, peanuts	23€
GRILLED OCTOPUS (200gr), chimichurri sauce	25€
GRILLED CATCH OF THE DAY , (200gr), sauce of the day	25€
CILAOS SALAD , Cilaos lentils, kale, heart of palm, feta, organic vanilla salad dressing	26€
TOMATO STRACCIATELLA , Kalamanta olive and black lemon powder	27€
CRISPY CHICKEN LEG , sriracha mayo sauce	30€
NEW YORK STRIP STEAK , beef sirloin (300gr), chimichurri sauce	33€
PORK CHOP (500gr), sauces : pineapple/chili, mustard, BBQ	36€
GRILLED LOBSTER , sauces : lemon butter, tartar, pineapple/chili	39€
OCEAN'S PARILLADA (1kg), sauces : tartar, pineapple/chili, chimichurri	78€/25€*
BONE-IN RIBEYE STEAK (1kg), sauces : bearnaise, chimichurri, BBQ	119€/48€*
BANANA BLOSSOM CARRY , rice, Cilaos lentils, relish	28€
VANILLA DUCK CARRY , rice, Cilaos lentils, relish	30€
BLACK PORK STEW , rice, Cilaos lentils, relish	36€
LOCAL FISH STEAK CARRY , rice, Cilaos lentils, relish	39€
TIGER PRAWN CARRY , heart of palm, rice, Cilaos lentils, relish	45€/15€*

THE SIDE DISHES

HOMEMADE FRIES , fresh herbs	5€
SUCRINE , slightly charred	5€
RICE BOWL , fried with sesame	6€
VEGETABLES , grilled	7€
QUINOA , with pickled vegetables	9€
CHAYOTE , baked	9€

DESSERTS

BANANA FOSTER , flambé with rum, vanilla ice cream	12€
CHOCOLATE MOUSSE	13€
NORWEGIAN OMELETTE	13€
CHURROS , homemade sauces	14€
FRESH FRUIT PLATTER	14€
XXL FLOATING ISLAND	24€/10€*

*Extra charge on the main course for half-board plan or Kah Zen day pass

