

APPETIZERS



MAHI MAHI CARPACCIO with Moringa, slow baked Tomato and Guacamole	550
BEEF CARPACCIO, ARUGOLA & PARMESAN SHAVING Marinated with Lemon and Truffle Oil	590
HAWAIIAN TUNA POKE Marinated with Soy Sauce, Aguacate, Sesame Seeds and Ginger	550
BROCCOLI SOUFFLE WITH BAGNACAUDA Served with Anchovies Creamy Sauce and Roasted Red Peppers	590
GRILLED CAJUN OCTOPUS With Sauted Potatoes, Olives, Cherry Tomato and Herbs Citronette	590
SNAILS BOURGUINON A Dozen Baked with Pernod and Herbs Garlic Butter	20 minutes 750

SALADS

ITALIAN SALAD IN A CRISPY CHEESE BASKET Avocado, Tomatoes, Mozzarella, Red Onion	550
GOAT CHEESE SALAD lettuce, Caramelized Walnuts, Roasted Tomatoes and Bell Peppers	550
MIX SALAD IN BALSAMIC VINAIGRETTE Lettuce, Arugula, Tomato, Carrots, Beetroot	350

SOUPS

SOUP OF THE DAY	390
GAZPACHO WITH SHRIMP AND AVOCADO Light Spicy Cold Tomato Soup with Tiger Shrimps and Avocado	490
BERMUDIAN FISH CHOWDER Tipical soup of white fish, tomato, black rhum and sherry pepper sauce	590

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OUR HOME MADE PASTA

TAGLIATELLE WITH FISH AND SEAFOOD	1150
Calamari, Mahi Mahi, Shrimp, Salmon, Clams, Mussels, Langostinos	
GNOCCHI WITH MAHI MAHI CARBONARA	850
Cream of Cauliflower and Coconut, with Crispy Pancetta	
TAGLIOLINI WITH LOBSTER FRA' DIAVOLO (July to February)	1150
Lobster Spicy Tomato Sauce - With Shrimp from March to June	
RAVIOLI DEL PLIN	750
Beef ravioli, sauteed with Beef Reduction and parmesan shavings	
PORCINI STUFFED PANZEROTTI	750
Stuffed Pasta with Parmesan Cheese Sauce and Truffle Oil	

THE FISH

Served with Rice and Vegetables

ITALIAN FISH AND SEAFOOD CASSEROLE	1350
Calamari, Mahi Mahi, Shrimp, Salmon, Clams, Mussels, Langostinos	
LOCAL SWEET WATER GRILLED PRAWNS	1100
With Passion Fruit and Mint Sauce	
BAKED CODFISH	1400
Chickpeas Cream, Vegetables Julienne, Potatoes and Almond Pesto	
SPICY CRUSTED SALMON	1100
Walnut Crust, Maple Syrup, Cramberry and Sauteed Spinach	
SESAME SEADS SEARED YELLOWFIN LOCAL TUNA	950
Carrots-Ginger Pure' and Spicy Sauce	

BLISS SURF & TURF

Served with Potatoes and Vegetables

LOCAL SPINY LOBSTER & BEEF TENDERLOIN	1850
8oz Lobster with herbs citronette & 6oz Beef Tenderloin with port sauce	

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THE MEAT

Served with Potatoes and Vegetables

GRILLED LAMB CHOPS	1900
With herbs and red wine reduction	
STUFFED CHICKEN BREAST	850
Stuffed with Ricotta Cheese and Spinach Served with Almond Sauce	
CRUSTED BEEF TENDERLOIN (8oz)	1100
With Bacon and Rosemary Crust, in Port Sauce	
RIB EYE WITH CHIMICHURRY AND CHAMPINON (11oz)	1900
Grilled Rib Eye with chimichurry sauce and sauted mushrooms	
DOUBLE RIB EYE FOR 2 PERSONS (22oz)	3800
Grilled Rib Eye with chimichurry sauce and sauted mushrooms	
CHURRASCO IN GREEN PEPPERCORN SAUCE (8oz)	1390
Skirt Steak with Green Peppercorn Sauce and Mashed Potatoes	

THE DESSERTS

PICASSO (for 2 or more)	20 minutes	1150
4 deserts from the Best Chef selection!		
CRÈME BRULEE DUO		350
Banana & Coconut		
TIRAMISU with Chocolate Shavings		350
WARM CHOCOLATE LAVA CAKE	20 minutes	420
Served with vanilla ice cream		
GOLD MILK PANNA COTTA WITH BLUEBERRIES SAUCE		350
Aromatized with Turmeric, Ginger and Black pepper		
PISTACHO PARFAIT WITH CHOCOLATE SAUCE		350
Creamy Typical Italian desert similar to Ice Cream		
CHOCOLATE AND AVOCADO MOUSSE (Gluten and Dairy Free)		420
With Almonds and Dates		

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