

FIRE & TRADITION



ASADO

-COASTAL GRILL-

AT VERANDA

THE ARGENTINEAN TRADITION OF COOKING WITH FIRE IS ONE THAT LIES CLOSE TO THE HEART AND HOME. GRILLED MEAT FROM THE ASADO (BARBEQUE) MAKES UP A TYPICAL MEAL IN MANY HOUSEHOLDS ACROSS THE COUNTRY AND THE WORK AND TIME REQUIRED CAN EASILY BE CONSIDERED A LABOUR OF LOVE. SHARE THIS UNIQUE CULINARY EXPERIENCE WITH FRIENDS AND FAMILY IN A MAGICAL SETTING AT OUR OCEANFRONT RESTAURANT.

APPETIZERS

CHORIPAN butifarra chorizo, chimichurri	\$11	PROVOLETA herbs provence	\$12
PAN SEARED SCALLOPS cauliflower puree, black mission fig	\$18	FISH BITES ESCOVITCH homemade tartar sauce	\$16
BEEF EMPANADA (2 pieces)	\$11	GREEN SALAD WATERCRESS local tomato, cucumber, avocado, radish, grapefruit, sorrel dressing	\$14
HUMITA EMPANADA (2 pieces)	\$11		

ON THE GRILL

SHORT RIB ASADOR 8 OZ	\$35	ASADO PLATTER (2 persons)
BEEF TENDERLOIN 8OZ	\$42	
COW GIRL BONE IN RIBEYE 16OZ	\$46	short rib asador, hangersteak, butifarra chorizo, beef empanadas, local charred vegetables
STRIP LOIN CENTER CUT 12OZ	\$40	
HANGERSTEAK 8OZ	\$34	\$85

ENTREES

PAN SEARED SNAPPER local pumpkin, succotash	\$30
VEGETABLE PAELLA asparagus, shitake mushroom, roasted fennel, local peppers, artichoke, kalamata olives, chermoula	\$23
HOMEMADE SHRIMP TAGLIATELLE local tomato, garlic, white wine	\$29

SIDES

CHARRED LOCAL VEGETABLES	\$6
HOMEMADE FRIES PROVENCALE HERBS	\$6
MASHED POTATO	\$6
PARMESAN CORN	\$6

ALL PRICES ARE IN CAYMAN ISLAND'S DOLLARS. A 16% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

BOURBON MIXOLOGY

BOURBON SPRITZER orange zest infused makers mark, aperol, creme de casis, prosecco	\$11	1812 HERITAGE woodford, chambord, mint leaves, simple syrup, blackberries	\$11
MAMMOTH MARK makers mark, grand marnier, averna, black cherry juice, fresh lemon juice	\$12	MAKERS CREEK makers mark, agave syrup, lemon juice, orange slice	\$11
MINT JULEP makers mark, mint, simple syrup, soda	\$10	OLD FASHIONED bulleit bourbon, sugar cube, angostura, amarena cherry	\$11

VINO DE LA CASA

BLANCO

SCHLOSS JOHANNISBERG riesling, rheingau, germany, 2014	\$12	\$50
GINESTA gewürztraminer, penedes, spain, 2014	\$12	\$50
DOG POINT chardonnay, marlborough, new zealand, 2014	\$13	\$55

TINTO

CASA ROJO, HAM FACTORY tempranillo, ribera del duero, spain, 2015	\$12	\$50
PEDRONCELLI pinot noir, sonoma county, usa, 2014	\$12	\$50
ACHAVAL FERRER malbec, mendoza, argentina, 2015	\$13	\$55

VINO

WHITE

CAVIT pinot grigio, venezie, italy, 2014	\$11	\$45
SANTA MARGHERITA pinot grigio, trentino, italy, 2014		\$50
MERLIN'S BARROW sauvignon blanc, marlborough, new zealand, 2015	\$12	\$45

MESTIZAJE Merseguera, terrerazo, spain, 2014		\$55
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LOUIS LATOUR chardonnay, burgundy, france, 2014	\$12	\$50
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KENDALL JACKSON chardonnay, sonoma, usa, 2014	\$13	\$55
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CAKEBREAD chardonnay, napa, usa, 2014		\$110
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RED

CHATEAU GACHON merlot, bordeaux, france, 2012	\$12	\$50
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CUVAISON pinot noir, napa, usa, 2013		\$90
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DUCKHORN merlot, napa, usa, 2012		\$110
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QUERCIABELLA sangiovese, tuscany, italy, 2012	\$15	\$65
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BRUNELLO DI MONTALCINO sangiovese, tuscany, italy, 2009		\$150
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DECERO malbec, mendoza, argentina, 2014	\$11	\$45
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LINDEMAN BIN 50 shiraz, south eastern, australia, 2014	\$11	\$45
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PENFOLDS BIN 28 KALIMNA shiraz, south, australia, 2013		\$90
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PIED A TERRE cabernet sauvignon, sonoma, usa, 2013	\$15	\$65
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CAKEBREAD cabernet sauvignon, napa, usa, 2013		\$140
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