



British Virgin Islands



US State Dept Travel Advisory For the latest travel advisories for this country, please consult the U.S. State Department's website, available through the link below.

<https://travel.state.gov/content/travel/en/traveladvisories/traveladvisories.html>

Passport/Visa Requirements For the latest passport and visa requirements for this country, please consult the U.S. State Department's "Learn About Your Destination" search tool, available through the link below.

<https://travel.state.gov/content/travel/en/international-travel/International-Travel-Country-Information-Pages.html>

US Embassy/Consulate None (overseas territory of the UK); US citizens may call US Dept of State (202)-501-4444 for emergencies; alternate contact is the US Embassy in Barbados [1] (246) 227-4000; US Embassy in Bridgetown, Wildey Business Park, St. Michael BB 14006, Barbados, WI

LGBTQIA+, Women, and Special Needs Travelers Additional travel considerations can be found on the US State Department's International Travel page.
<https://travel.state.gov/content/travel/en/international-travel/before-you-go/travelers-with-special-considerations.html>

Telephone Code 284

Local Emergency Phone 999 (British)

Vaccinations For the latest information on required or recommended vaccines, please visit the CDC's website, available through the link below.

<https://wwwnc.cdc.gov/travel/destinations/list>

Climate Subtropical, tempered by easterly trade winds, relatively low humidity, little seasonal temperature variation; rainy season September to November

Currency (Code) Dollar (USD)

Electricity/Voltage/Plug Type(s) 110 V / 60 Hz / plug types(s): A, B



Major Languages English

Time Difference UTC-4 (1 hour ahead of Washington, DC, during Standard Time)

Potable Water Opt for bottled water

International Driving Permit Suggested

Road Driving Side Left



Souvenirs Carved wooden and straw woven items, batik fabric, luxury items, rum, pottery, spices, handmade jewelry

Traditional Cuisine Fish and Fungi — cornmeal and okra cooked into a thick mash served with fried whole fish seasoned Creole-style and topped with a sweet onion gravy