

Elements

RESTAURANT

DINNER

COLD INTRODUCTION

Mediterranean Mezze (Veg)	Chili hummus (chick pea puree with chili pepper), baba ghanoush (roasted eggplant spread), tzatsiki (Greek yoghurt with garlic and cucumber). Served with toasted, whole-wheat pita chips.	11.50
The Tiraditos Trio (GF)	Trio of raw fish sashimi: Salmon marinated with mint, lime and cilantro. Lionfish with mango-passion and mustard. Tuna with sesame, ginger and orange.	17.50
Ahi Tuna Tartare	Raw Ahi tuna chopped with tamari soy sauce and sour cream, spring onions presented with crispy wonton shells, Wakame and avocado salsa.	12.50
Shrimp Salad (GF)	Arctic shrimp gently tossed in our garlic-mayo dressing, enhanced with herbs and avocado salsa.	13.50
Beef Carpaccio (GF-DF)	Thinly-sliced US Choice beef tenderloin served with Frisée - avocado tartare, smoked mayonnaise and traditional garnishes.	12.50
Caesar Salad (Veg)	Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons and Parmesan cheese.	9.50
Burrata on beets (Veg)	Cow milk cheese made locally from Mozzarella and cream on a bed of Aceto – Balsamico marinated red beets and candied dried papaya cubes.	13.95
Lionfish Ceviche (GF)	Made from flaky, buttery lionfish filet cooked in fresh lime juices and enhanced with bell pepper, onions and olive oil which add some creaminess. Completed with Kalamata olives skewer and fried plantains.	15.50

GF = Gluten Free / Veg = Vegetarian / DF = Dairy Free

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WARM INTRODUCTION

French Onion Soup (Veg - GF)	Caramelized onions, enhanced with thyme and rosemary, served in a browned-onion broth, topped with a crouton and melted Gouda cheese.	6.50
Carrot Ginger Soup (Veg - GF)	Unique composition of sweet carrots and zesty ginger with roasted peanuts and topped with a dash of chili coconut oil.	7.50
Artichoke–Arugula Ravioli (Veg)	Homemade pasta shells stuffed with grilled herbed artichoke and garlic-infused arugula; sautéed to a crispy finish and laid on a porcini cloud.	8.50
Mini Crab Cakes (GF)	House-style Blue crab cakes with cucumber tartare, herbed aioli on a bed of mango salsa.	11.50
Pepper Seared Beef (GF - DF)	Marinated and flashed seared US Choice beef tenderloin on a skewer, with bell peppers and Asian spices, flash seared and laid on a mango-passion chutney with chili drizzle.	15.95
Salad Buffet	Extensive salad buffet with various dressings and toppings.	17.95

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ENTRÉE

Local Red Snapper (GF - DF)	Pan fried 6oz snapper fillet on a stew of local organic cucumbers, carrots & potatoes	35.00
Grouper with Fruit Salsa (GF - DF)	Fresh 6oz grouper fillet, pan fried and served on top of a Caribbean scented chilled fruit salsa of papaya, pineapple and black beans.	35.00
Mahi-Mahi Ginger (GF)	Char-grilled 6oz Mahi-Mahi fillet layered on a light ginger-cream sauce flavored with Chardonnay.	32.50
Spicy Shrimp (GF)	Extra-large 6oz shrimp carefully simmered in a delightful chili cream sauce. Our signature dish.	35.00
Mango Chicken (GF - DF)	Seared 6oz free-range, corn-fed chicken breast with fresh mango and pink peppercorn sauce.	24.50
Duck Breast (GF - DF)	Tender 6oz duck breast, pan fried in Cajun spices and served with an orange sauce.	27.50
Prime Black Angus Sirloin Steak (GF)	Masterfully cut prime 8oz Black Angus sirloin steak, a minimum of 21 days aged and grilled to perfection, laid on a three-peppercorn sauce	39.00
Skirt Steak Churrasco Style (GF - DF)	Flavorful USDA Choice 7oz skirt steak grilled to your liking and served with our homemade chimichurri sauce.	34.50
Filet de Boeuf (GF)	6oz Beef tenderloin tips sautéed to order with mushrooms and simmered to perfection in a flamed Scotch Whisky sauce.	35.50

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Chateaubriand (2 person) (12oz) (GF)	USDA Choice beef tenderloin 12oz, grilled to order and served sliced with Hollandaise sauce. (Price per person)	32.50
Wheat Spaghetti (Veg - DF)	Roasted green tomatillos and rainbow squash sautéed in virgin olive oil with garlic, leeks, Quorn (mycoprotein), enhanced with Dijon mustard and Riesling wine.	25.50
Pasta Alfredo (Veg)	Al dente fettucine tossed in a traditional, creamy Parmesan sauce	19.50
	With grilled salmon	26.50
	With grilled free-range chicken	22.50
Potato Gnocchi Delight (Veg)	Potato gnocchi sautéed in a touch of olive oil with a rainbow of colored grilled vegetables.	26.50
Pasta al Salmone (GF)	Gluten-free pasta topped with smoked salmon strips in a creamy sauce with a touch of white wine.	23.50
Salad Buffet	All you can eat as a main course extensive salad buffet with various dressings and toppings	28.50

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Main courses are served with market vegetables sautéed in virgin olive oil and your choice of wild rice, herbed risotto, skin-on garlic mashed potatoes or French fries.

Please note that the restaurant and bar does not accept cash payments.

Payments can be made with credit card, debit card or Bucuti & Tara Beach Resort room charge.

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DESSERT

Assorted Ice Cream	One scoop chocolate, strawberry, vanilla, Ferrero Rocher, rum raisin, dark cherry, Baileys.	3.50
Assorted Sherbet (GF – DF)	Ask your waiter for our daily selection.	3.50
Carrot cake with Strawberries (Veg – DF)	Homemade moist slice of cake with a dairy free Almond ice cream and toasted Pistachios	8.75
Cheese Cake	Creamy cheese cake with strawberry sauce.	7.50
Five High Chocolate	Five layers of dark, moist chocolate cake, with the silkiest smooth chocolate filling and decadent dark chocolate.	12.50
Tiramisu	Biscuits drenched in espresso coffee, topped with whipped mascarpone and cacao dust.	12.50
Grilled Pineapple and Coconut Sorbet (GF-DF)	Golden in color and perfect ripe pineapple chunks marinated in spiced rum and caramelized in raw sugar served with coconut sorbet	9.50

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