



DINNER MENU

SALADS & APPETIZERS

MINI CAPRESE BRUSCHETTA

Basil, Buffalo Mozzarella, Vine Ripe Tomato, Balsamic Reduction

MIXMELON & CHEESE SALAD

Pickle Onions, Feta Cheese, Mint, Caramelized Nuts, Blueberry Vinaigrette

PERUVIAN TIRADITO

Tiradito Fish of The Day with Traditional Peruvian Tiger Milk, Ginger, Garlic, Lime, Yellow Pepper

BEEF EMPANADA

Rice Beef Empanada, Garlic Oil, Fresh Avocado, Chimichurri

FROM OUR WOOD OVEN PIZZAS & CALZONES

MARGHERITA

Tomato sauce, Mozzarella, Basil

TARTUFFA

Tomato Sauce, Mozzarella, Goat Cheese, Basil, Truffle Oil

PARMIGIANA DI MELANZANE

Tomato sauce, Mozzarella, Eggplant confit, Parmesan & Basil

PROVENCA FLATBREAD

Tomatoes, Olive oil, Aubergine, zucchini, Feta, Black Olives, Herbs

CARIBBEAN FLATBREAD

Tomatoes, Pulled Pork, Chicken, Arugula



ENTRÉE

WOOD FIRE GRILLED MEATS & SAUCES

5 oz Pork Loin Bearnaise Sauce
5 oz Beef Tenderloin Green Peppercorn Sauce
5 oz New York Strip Rum Jus

Served with a Choice of Caribbean Rice, Green Salad, Caribbean Vegetable Chips or French Fries

CATCH OF THE DAY

Coconut Quinoa, Steamed Broccoli, Carrots, Greens, Passion fruit sauce

1461 VEGETABLE STIR FRY

Glazed Cilantro Infuses Tofu, Green Tea Noodles, Charred Tomatoes, Eggplant, Zucchini, Cauliflower, Broccoli, Mushroom

ST LUCIAN ROOT CHIPS & DIPS

Seasonal Root Chips, Guacamole, Chickpea Hummus

EGGPLANT & NORLANDER BREAD TARTINE

Caponata, Sliced Asparagus, Watermelon Radishes, Mizuna Green

ROASTED CAULIFLOWER TACOS

Corn Tortillas, Avocado, Black Beans, Souskaille Red Onions

DESSERT

LEMON MERINGUE PIE

Whipped Cream, Coconut Ice Cream, Berry Compote

CRÈME CAMEL

Whipped Cream, Blueberry preserve

COCONUT BOUNTY

Coconut Cheesecake, Fruit Coulis

For Your Security We Advise You Not to Eat Raw Foods. If You Have Any Allergies, Please Inform the Manager of This Restaurant.



Gluten Free
Libre de Gluten



Vegetarian
Plantillos Vegetarianos



Vegan
Vegetariano