



**A LA CARTE
DINNER**

MICKEY'S BEACH BISTRO

6.00 PM – 9.00 PM

STARTERS

TO SHARE: ANTIPASTO ITALIANO 24.00 PER PERSON
(MINIMUM TWO)

SELECTION OF ITALIAN COLD CUTS, SELECTION OF CHEESES, PICKLES & BREAD

CLASSIC CAESAR (V) 19.00
ROMAINE LETTUCE, AIOLI DRESSING, PARMESAN,
GARLIC CROUTONS

CEVICHE 22.00
CORN LECHE DE TIGRE, PICKLED ONION, POLENTA
POP FRITTERS, CHERRY TOMATOES FILLET, CHILI

ROASTED CARROTS & QUINOA SALAD (N)(V) 18.00
HONEY & BLACK PEPPER, RAISINS, ALMONDS,
BRAISED SHALLOTS, ORGANIC BERMUDA GOAT CHEESE
MUSTARD, TAHINI DRESSING

WARM OCTOPUS SALAD 20.00
ROASTED SPANISH OCTOPUS, GREEN SAUCE,
POTATOES, LEMON MAYO, PAPRIKA

POACHED SHRIMPS, AVOCADO & ORANGE (GF) (SF) 23.00
COCKTAIL & MARIE ROSE SAUCE

PASTA

RIGATONI FROM GRAGNANO WITH BOLOGNESE 28.00
TRADITIONAL BEEF RAGOUT, PARMESAN CHEESE

SARDINIAN FREGOLA WITH CLAMS & ZUCCHINI (SF) 29.00
SEMOLA PASTA, FRESH CLAMS, WHITE WINE,
LIME ZEST JUICE & GARLIC CHIPS

TAGLIOLINI NORMA STYLE 28.00
FRIED EGGPLANT, TOMATO SAUCE, DRIED AGED
SHEEP RICOTTA, FRESH BASIL

PACCHERI SEAFOOD (GF) (SF) 32.00
CALAMARI, SHRIMPS, CLAMS, MUSSELS, IN A
LIGHT TOMATO & CHILI SAUCE

SHRIMPS & ASPARAGUS RISOTTO (SF) 32.00
RICE CARNAROLI, GREEN ASPARAGUS & SHRIMP

FRIED CALAMARI 18.00
DEEP FRIED CALAMARI, SALSA BRAVA

BUFFALO MOZZARELLA OR BURRATA (GF) (V) 24.00
(MARKET AVAILABILITY)
FRESH APULIA BURRATA, CHERRY TOMATOES,
TROPEA RED ONIONS, MARINATED BLACK OLIVES
BALSAMIC VINEGAR & FRESH BASIL

FRESH TUNA TARTARE (N) 22.00
AVOCADO MOUSSE, ZUCCHINI NOODLES,
CAPERS, TABASCO, SPICY TOP CRACKERS

MUSSELS & MANILA CLAMS CASSEROLE (SF) 22.00
CHERRY TOMATOES, GARLIC & WHITE WINE,
CROUTONS

BERMUDA FISH CARPACCIO 22.00
PINK PEPPERCORN, CITRUS DRESSING, BLACK
HAWAIIAN SALT, GRAPEFRUIT, SPINACH LEAF

TRADITIONAL BERMUDA FISH CHOWDER (GF) 11.75
BLACK RUM & SHERRY PEPPER

SIDE ORDERS

ROASTED VEGETABLES 9.00
BROCCOLINI 9.00
WARM VEGETABLES SALAD 9.00
MIXED GREEN SALAD 7.00
THYME ROASTED POTATOES 7.00
FRENCH FRIES 7.00

PRICE'S ARE SUBJECT TO A 17% GRATUITY CHARGE.

V= VEGETARIAN

GF = GLUTEN FREE

N=NUTS

SF=SHELLFISH

MAIN COURSES

SEAFOOD CASSEROLE (SF) 47.00
SHRIMPS, WHITE LOCAL FISH, BAY
SCALLOPS, CALAMARI, MUSSELS, COCKLES, OCEAN
BROTH, FRESH HERBS, CRUSTY BREAD

LOCAL CATCH OF THE DAY (GF) 36.00
CHEF'S PREPARATION, ROASTED VEGETABLES

CHICKEN KOFTA 32.00
YOGURT MARINATED GROUND CHICKEN, GREEK SALAD

MAHI-MAHI AL CARTOCCIO (GF) (SF) 36.00
BAKED IN A PARCEL WITH MUSSELS, CHERRY TOMATOES,
POTATOES, BLACK OLIVES & FRESH OREGANO

SEARED "ORA KING SALMON" (GF) 37.00
GINGER-HONEY GLAZED, BEETROOT QUINOA SALAD,
HONEY MUSTARD SOUR CREAM

LEMON VEAL SCALLOPPINI 35.00
BABY SPINACH SALAD

GRILLED 10 OZ CAB RIBEYE STEAK (GF) 42.00
ROASTED GARLIC & HERBS DIPPING SAUCE,
ROASTED POTATOES

GRILLED 8 OZ CAB TENDERLOIN (GF) 44.00
MALDON SALT, ROASTED VEGETABLES

GRILLED NEW ZEALAND LAMB CHOP (GF) 55.00
CAPERS – MINT DRESSING, VEGETABLE SALAD

GRILLED MIXED SEAFOOD (GF) (SF) 47.00
OCTOPUS, CATCH OF THE DAY, SCALLOPS,
SHRIMPS, CALAMARI, MAHI-MAHI, SALMORIGLIO
DRESSING

GRILLED FRESH BERMUDA TUNA (GF) 36.00
BROCCOLINI, BLACK OLIVES,
CAPERS & DILL SAUCE