

Pane BREADS

- BREAD BASKET, butter 6
CIABATTA with garlic butter 8
COCCOLI (*fried pizza dough*), oregano 10

Antipasti TO START

- EDAMAME (vg) fresh lime, salt crystals 14
COCONUT CEVICHE * (n) local catch, coconut cream, toasted coconut flakes, fresh basil, cilantro & mint, spicy tamarind dressing 25
YELLOWFIN TUNA TARTARE * scallions, tomato, capers, arugula, crostini 25
BURRATA (vg) marinated tomatoes, arugula pesto, kalamata olives, crouton 24
BRUSCHETTA (vg) roasted cherry tomatoes, garlic, basil, grilled sourdough, balsamic, evoo, sea salt 17
GRILLED RADICCHIO (vg) (n) artichokes, crispy apple, almond flakes, romesco sauce 17
CHARRED BROCCOLINI (vg) (n) chili, garlic, capers, sherry vinegar, pistachio, ciabatta 17
MUSSELS tomato, chili, garlic, white wine, herbs, crostini 26
CRISPY FRIED CALAMARI kalamata olives, fried zucchini, mint, chili lime mayo 20
OCTOPUS ALLA LUCIANA in tomato sauce, black olives, capers, oregano, toasted bread 26
CLASSIC CAESAR Romaine lettuce, garlic croutons, Caesar dressing, parmesan shavings 21
BERMUDA FISH CHOWDER black rum, sherry pepper sauce 14

Secondi MAINS

- OCEAN HARVEST (gf) local catch, roasted cherry tomatoes, basil, capers, crushed potatoes 46
GRILLED KING PRAWNS (gf) chorizo & cannellini cassoulet, broccolini, salsa criolla 46
SEARED ORGANIC SALMON (gf) (n) wild rice, green beans, garlic-yogurt-feta dressing, toasted almonds, lemon zest, chili oil 45
ROAST JERK CHICKEN (gf) peas & rice, charred corn, mango-scallions salad, fried plantain 41
BEEF RIB EYE 12oz grilled steak, patatas bravas, fried mushrooms & asparagus, chimichurri 58
LAMB slow roasted shoulder, Middle Eastern spices, cous cous, braised cabbage, zucchini, walnuts, prunes, onion, lamb jus 46
TRUFFLE CARBONARA calamarata pasta, guanciale, free range egg, pecorino Romano, parmesan, cracked black pepper 34
SPAGO DI MARE spaghetti alla chitarra, mixed seafood, fresh local fish, garlic, chili, parsley, white wine, cherry tomatoes, roasted "long hot", toasted oregano breadcrumbs 42
CRUDAIOLA (v) (n) casarecci pasta, roasted cherry tomatoes, feta, toasted pine nuts, basil and mint, arugula 30
ORTOLANA (vegan) fusilli, artichokes, mushrooms, spinach, green beans, zucchini, herbs olive oil 28 (*add parmesan for a vegetarian option*)



Sushi

Sashimi

- SASHIMI (4 pcs) tuna, salmon, yellow tail, shrimp, surimi 15
NIGIRI (3 pcs) tuna, salmon, yellow tail, shrimp, surimi 16
SAKE MAKI organic Scottish salmon 15
TEKKA MAKI yellow fin tuna 15
HAMACHI MAKI inside out, chopped yellow tail, scallions 16
VEGA FUTO MAKI avocado, teriyaki tofu, sweet potato, scallions, wakame 14
EBI TEMPURA MAKI (n) inside out, prawn tempura, toasted almonds 18
CALIFORNIA MAKI inside out, cucumber, avocado, crabstick, sesame seeds 16
PHILLY cream cheese, avocado, smoked salmon, scallions 19
BERMUDA ROLL chopped spicy tuna, salmon, yellow tail, scallions 21
ELBOW ROLL spicy tuna, tempura crumbs, wasabi mayo, scallions, takuwan 19
BREEZE ROLL spicy tuna, salmon, yellow tail, tempura fried 18
FRENCH KISS shrimp, avocado, mango, cucumber, crabstick 20
CRAZY MANILA spicy salmon, avocado, torched salmon, mayo 19
RAINBOW ROLL mango, avocado, shrimp, tuna, salmon, yellow tail 21

Tempura

- PRAWNS 20
ZUCCHINI (vg) 14
TOFU (vg) 14
SWEET POTATOES & SHIITAKE (vg) 16

Pizza

48 HOURS FERMENTATION, NEAPOLITAN STYLE PIZZA

- FOCACCIA (v) garlic, rosemary, evoo 16
CHEESE FOCACCIA (v) mozzarella, oregano, evoo 18
RITA (v) tomato, mozzarella, parmesan, fresh basil 23
VEGA (vg) tomato, zucchini, braised onion, olives, roasted bell pepper relish 25
MARINARA tomato, mozzarella, anchovies, cherry tomatoes, garlic, oregano, olives, capers 25
FOREST (v) rosemary mascarpone, truffle oil, herbs roasted mushrooms, parmesan shavings 27
JACKY tomato, mozzarella, prosciutto cotto, Manchego cheese, mushrooms, olives, oregano 28
DEVILIA tomato, mozzarella, chorizo, chili, roasted bell peppers, parmesan 27
OLIVIA tomato, mozzarella, Parma ham, rocket, artichokes, balsamic reduction, parmesan 30
GOMBEYS' PIE mozzarella, reduced fish chowder, avocado, Sherry pepper sauce, scallions, parsley 27

PLEASE NOTE: 17% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

* raw food item v - vegetarian vg - vegan gf - gluten free n - contains nuts

Despite the best efforts and care of our kitchen, items on our menus may contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. Please make your server aware of any intolerances or allergies, or ask for information on the ingredients in our dishes before placing your order.