APPETIZERS - SOUP - SALADS

TRADITIONAL FISH CHOWDER 11.75 GF
black rum, sherry pepper

CLASSIC CAESAR 19
Romaine, aioli , Parmesan, garlic croutons V
add grilled chicken or steamed shrimps 25

AVOCADO & CELERY, SHRIMPS SALAD 18 GF
ginger and saffron dressing

WARM GOAT CHEESE, SPRING SALAD 16 V
mix leaves, herbes de Provence, red wine vinaigrette

MOZZARELLA & BEETS SALAD 17 GF V
hazelnuts, basil oil

CHICKEN MANGO 26 GF
spinach, grilled chicken, mango, strawberries, grapes, avocado, curry dressing

WARM OCTOPUS SALAD 18 GF
potatoes, cranberry beans, lemon -herb dressing

MUSSELS "POULETTE" 17 / 27 GF
steamed in white wine, Dijon, cream & chives

FALAFEL WITH YOGURT-DILL SAUCE 20V
red quinoa, cucumber- carrot salad

PIZZA & PASTA

PENNE 19/ 27
Bolognese sauce, shaved Parmesan

GARGANELLE 19/ 27V
roasted root vegetables, tomatoes, olives, Rosemary

HOME MADE, SALMON & SPINACH LASAGNA 20 / 28
herbs Béchamel, Mozzarella & Parmesan

POTATO GNOCCHI 20 / 28
lobster, mushroom ragu, green peas

9" PIZZA MARGHERITA 18 V
additional toppings 1.50 each
mushrooms, bell peppers, pepperoni, ham, olives, artichokes, pineapple

BURGER AND SANDWICHES

MICKEY'S BURGER *brioche bread, Cheddar, bacon, fries or house salad* 20

FISH SANDWICH CIABATTA *herb marinated grilled fish, avocado, lettuce, tomato, tartar sauce* 25

CHICKEN BREAST KAISER ROLL *island jerk spiced grilled chicken breast, ancho mayo, lettuce, tomato* 23

SHREDDED PORK & PEPPERED MONTEREY JACK WRAP *house made barbecue sauce* 23

MAINS

PLANCHA SEARED "ORA" SALMON *tomato chutney, Beluga lentils, carrot sauce* 30 GF

GRILLED, BALSAMIC MARINATED LARGE PRAWNS *Mediterranean salsa, Tuscan black rice* 33 GF

PORK TENDERLOIN MILANESE *topped with tomato-Mozzarella and basil salsa, Arugula salad* 28

GRILLED BEEF PAILLARD *Maître D's rosemary butter, matchstick fries, broccolini* 33

Prices are subject to 17% Service Charge. Prices and availability are subject to change without prior notice.