



VERANDA

FISH GRILL. SIMPLY DONE.

A SEA SIDE
DINING
EXPERIENCE

LUNCH MENU

BOHO CHIC. VINTAGE INSPIRED. AIRY.

11AM – 2:30PM

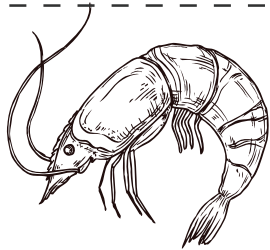
Our oceanfront restaurant offers an inspirational space with vintage inspired décor and an air of bohemian chic. Besides the breathtaking setting, visitors come to Veranda for its innovative & succulent seafood dishes.

STRAIGHT FROM THE SOURCE

CRISPY & FRESH

SALADS

PROTEIN: Chicken / Pork Belly +6,
Grilled Shrimp +8



CAYMAN TOMATO SALAD * – 16

Heirloom tomatoes, shallots, local basil, croutons, mix & house dressing.

HALLOUMI SALAD */** – 16

Spinach, dates, halloumi cheese, red onions, toasted almonds, mix & house dressing, sumac.

ORZO SALAD * – 18

Radicchio, arugula, orzo, mango, sundried tomatoes, cancha corn, roasted pine nuts, goat cheese, basil oil.

WILD RICE SALAD * – 19

Arugula, pomegranate, feta cheese, hazelnuts, rainbow carrots mix, pomegranate molasses dressing

NIBBLES TO SHARE

SHARED BITES

MANICOTTI * – 18

Thin crepes, ricotta cheese, spinach, parmesan, baked tomatoes, bechamel sauce.

FRESH CLAMS – 18

Sautéed clams, garlic white wine sauce, sourdough bread.

PAN SEARED PRAWNS – 18

Parsley garlic oil, sliced lemon, sour dough bread.

HANDCRAFTED CONCH FRITTERS – 18

Conch meat, red & green pepper, coconut milk, scotch bonnet remoulade sauce.

PULPO A FEIRA ** – 19

Octopus, potatoes, Spanish paprika.

SPECIAL EVENINGS:

ASADO NIGHTS (FRIDAYS)

Indulge in the Argentinean tradition of cooking with fire. Our chefs will be grilling a variety of mouth-watering meats, and vegetables on the Asador, an Argentinian style grill built over an open-flame fire pit.

SIMPLY FISH (SUNDAYS)

Join us for Simply Fish where our chefs prepare a delicious 4-course set menu of delicious seafood dishes. Dine seaside while watching the sun go down.

LET'S GET SWEET

DESSERTS

BANOFFEE POPSICLE – 8

Banana, caramel sauce, crushed meringue, pistachio.

DULCE DE LECHE FLAN – 9

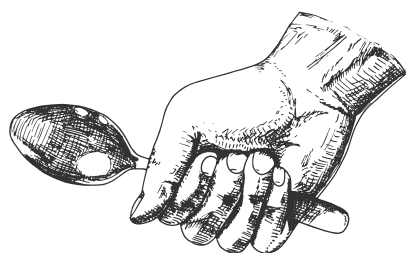
Raspberry coulis, berries, caramel popcorn.

SALTED CARAMEL ICE CREAM JAR – 12

Homemade dulce de leche ice cream, dark chocolate, cookie bites.

7 MILE FUDGE CAKE – 14

Dulce de leche, creamy chocolate filling, toffee, chocolate bark.



LAND & SEA FLAVORS

SIGNATURE DISHES

SUMMER HOUSE BURGER – 21

8oz beef burger patty, gruyere cheese, plantain mayonnaise, pickles, caramelized onions, mushrooms, burger bun.

JERK CHICKEN ROLL – 22

Lettuce, avocado cream, jerk mayo, sweet corn, brioche bun.

LOBSTER ROLL – 24

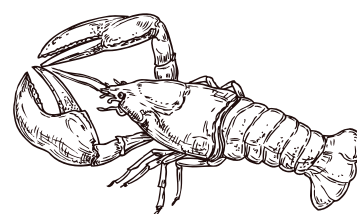
Brioche bun, lobster meat, roll sauce, green onions, chives.

LINGUINE TUTTOMARE – 25

Fresh clams & mussels, Argentine shrimp, cherry tomato sauce, garlic crumbs.

HALIBUT FISH – 29

Lemon garlic butter, house salad.



SCRUMPTIOUS!

Ask your server for gluten/dairy/nut-free options.
Please advise of any food allergies.

VG (*) GF (**)

Prices are in Cayman dollars. An 18% gratuity will be added.



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11AM – 2:30PM

WHITES

PINOT GRIGIO

SANTA MARGHERITA - 12 | 55
Trentino, Italy

BOTEGGAVINAIA - 16 | 65
Trentino, Italy

VIE DI ROMANS - 16 | 75
(Orange) Friuli, Italy

LIVIO FELUGA - 100
Friuli, Italy

CHARDONNAY

DONNA FUGATTA - 13 | 60
(La Fuga) Contessa Entellina, Italy

LANDMARK - 15 | 70
Sonoma County, USA

POST & BEAM - 85
Napa Valley, USA

WILLIAM FEVRE - 120
Chablis, Fourchaume, France

SAUV. BLANC

ATTITUDE - 12 | 55
Pascal Jolivet, Touraine, France

DOG POINT - 13 | 60
Marlborough, New Zealand

CADE - 80
Napa Valley, USA

WANDERLUST

DAFNIOS - 12 | 55
Vidiano, Crete

GENTIL HUGEL - 13 | 60
Riesling, Alsace, France

LA MARIMORENA - 13 | 60
Albariño, Rías Baixas, Spain

SCHIOPETTO - 70
Pinot Blanco, Collio, Italy

EL GORDO - 90
Verdejo, Rueda, Spain

SPECIALLY HAND CRAFTED

COCKTAILS - 14

ASSEMBLAGE

Hendricks, elderflower
liqueur, grand marnier,
lime juice, bartender's mix.

FLAMINGO

Botanist gin, raspberry
coconut lemonade, agave
syrup, elderflower tonic.

TWISTED MULE

Woodford reserve, lime &
pineapple juice, simple syrup,
ginger beer, orange bitters.

DOLCE FRESA

Strawberry-infused titos,
cointreau, strawberry shrub,
club soda, fresh lime juice.

GRAND 75

Grand marnier, drambuie,
orange bitters, prosecco.

ONCE IN ANTIGUA

Charred pineapple infused
dark rum, drambuie, fresh
lemon juice, orange bitters.

ALFRESCO LEMONADE

Absolut citron, peach
schnapps, lemonade,
cranberry juice.

TOMADOR

Mezcal, don julio blanco,
limoncello, pineapple
& jalapeno syrup, lime
juice, lemon juice.

ROSÉ & BUBBLES

ROSÉ

FOREVER SUMMER - 12 | 55
Provence, France

WHISPERING ANGEL - 13 | 60
Provence, France

LA TOUR MELAS - 70
Fthiotida, Greece

BUBBLES

DE CHANCENY, BRUT - 13 | 60
Cremant de Loire, France

TORASELLA, PROSECCO - 14 | 65
Veneto, Italy

TAITTINGER BRUT - 140
Champagne, France

MOËT CHANDON BRUT - 25 | 120
Champagne, France

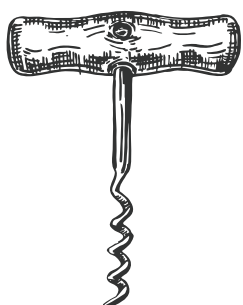
LAURENT PERRIER - 130
Champagne, France

RUINART BLANC DE BLANC - 225
Champagne, France

DOM PERIGNON - 475
Champagne, France



REDS



WANDERLUST

THE INVISIBLE MAN - 13 | 60
Rioja, Tempranillo, Spain

SCHIOPETTO BLUMERI - 16 | 75
Venezia, Italy

MMM, MACHO MAN - 85
Monastrell, Spain

THE PRISONER - 95
Red Blend, Napa Valley, USA

PENFOLDS 128 - 100
Shiraz, Coonawarra, Australia

**ALEXANDER &
THE HAM FACTORY - 120**
Rebera, Tempranillo, Spain

BRUNELLO DI MOLTACINO - 150
Tuscany, Italy

ANTINORI TIGNANELLO - 170
Tuscany, Italy

MALBEC

DECERO - 13 | 60
Mendoza, Argentina

CATENA ALTA - 16 | 75
Mendoza, Argentina

DECERO AMANO - 90
Mendoza, Argentina

CAB. SAUVIGNON

MUSSO - 12 | 55
Casa Rojo, Spain

SILVERPALM - 15 | 70
North Coast, USA

KITH & KIN - 95
Cab Sav, Napa Valley, USA

OAKVILLE - 140
Robert Mondavi,
Napa Valley, USA

CAKEBREAD - 150
Napa Valley, USA

MERLOT

ROBERT MONDAVI - 13 | 60
Napa Valley, USA

DUCKHORN - 16 | 75
Napa Valley, USA

STAGS LEAP - 110
Napa Valley, USA

PINOT NOIR

DELOACH - 13 | 60
Napa Valley, USA

CUVAISON - 16 | 75
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**PAUL HOBBS
CROSSBARN - 80**
Russian River Valley, USA



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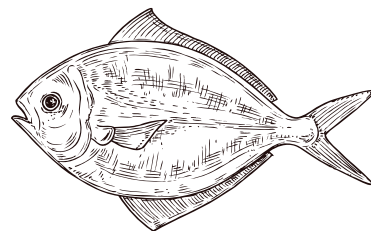
DINNER MENU

BOHO CHIC. VINTAGE INSPIRED. AIRY.

5:30 – 10PM

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STRAIGHT FROM THE SOURCE



SPECIAL EVENINGS:

ASADO NIGHTS (FRIDAYS)

Indulge in the Argentinean tradition of cooking with fire. Our chefs will be grilling a variety of mouth-watering meats, and vegetables on the Asador, an Argentinian style grill built over an open-flame fire pit.

SIMPLY FISH (SUNDAYS)

Join us for Simply Fish where our chefs prepare a delicious 4-course set menu of delicious seafood dishes. Dine seaside while watching the sun go down.

NIBBLES TO SHARE

SMALL BITES

HANDCRAFTED CONCH FRITTERS – 18

Conch meat, red and green peppers, coconut milk, scotch bonnet remoulade sauce.

SMOKED FISH – 20

Snapper, celery, capers, lemon, cilantro, parsley, sour cream, cucumber, sourdough bread.

BURRATA & ESCALIVADA* – 22

Burrata, red peppers, eggplant, cherry tomatoes, pesto sauce, crackers.

MOROCCAN SHRIMPS – 23

Shrimps, tomato moroccan spice sauce, herb yogurt, naan bread.

POTATO MOUSSE WITH YELLOWFIN TUNA TATAKI – 26

Potato, carrots, green olives, capers, yellowfin tuna, crackers.

BAKED SCALLOPS – 26

Scallops, mornay sauce, parmesan cheese.

MAINS

SIGNATURE DISHES

MUSHROOM RISOTTO*/** – 22

Arborio rice, portobello and trumpet mushrooms, white wine, parmesan cheese.

BEEF CHEEKS MELLOW – 24

Sweet purée, Oporto wine, fried onions and leeks.

NERO PASTA VONGOLE – 26

Black tagliatelle, fresh clams, garlic, chili, cherry tomatoes.

LAMB MOUSSAKA – 28

Eggplant, tomato, lamb, feta cheese, béchamel sauce.

KING PRAWN** – 35

Lemon risotto, chayote, watercress cream, sundried spice mango.

GRILLED SEA BASS** – 37

Mediterranean sea bass, heirloom tomato salad.

TURBOT** – 39

Grilled turbot, broccolini, sesame seeds, almond toast.

SURF & TURF – 55

6oz filet mignon, lobster tail, mash potatoes, bokchoy, oporto wine.

MARISCADA** – 65

Prawns, lobster, clams, scallops, octopus, melted butter, hollandaise and tartar sauce.

CRISPY & FRESH

SALADS

PROTEIN: Chicken / Pork Belly +6, Grilled Shrimp +8



PEARS & GORGONZOLA* – 18

Arugula, pine nuts, orange balsamic reduction.

GREEK SALAD* – 18

Feta cheese, red peppers, cucumber, cherry tomatoes, red onion, oregano.

ORZO SALAD* – 18

Radicchio, arugula, mango, sundried tomatoes, cancha corn, roasted pine nuts, goat cheese, basil oil.

GET SWEET

DESSERTS

KEY LIME PIE – 10

Key lime ice cream, graham cracker crumble, Italian meringue.

CAYMAN PAVLOVA – 12

Coconut mousse, mango, meringue, tropical marble sorbet, mango passion fruit.

SALTED CARAMEL ICE CREAM JAR – 12

Homemade dulce de leche ice cream, dark chocolate, cookie bites.

7 MILE FUDGE CAKE – 14

Dulce de leche, creamy chocolate filling, toffee, chocolate bark.

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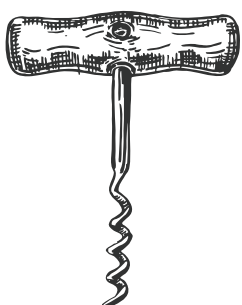
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