



# VERANDA

FISH GRILL. SIMPLY DONE.

A UNIQUE  
SEA SIDE  
DINING  
EXPERIENCE

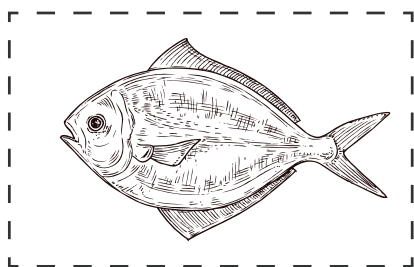
LUNCH MENU

BOHO CHIC. VINTAGE INSPIRED. AIRY.

11AM – 2:30PM

## STRAIGHT FROM THE SOURCE

Immerse yourself in our oceanfront restaurant, where vintage-inspired décor exudes a bohemian chic ambiance. Beyond the breathtaking setting, Veranda invites you to savor innovative and succulent seafood dishes that captivate every visitor.



## SPECIAL EVENINGS:

**LOBSTER (WED) 5.30PM**

Gather and delight in some flavorsome dishes with Lobster as the main theme, as you watch the sunset from your table.

**ASADO (FRI) 6PM**

Our chefs will be grilling a variety of mouth-watering meats & vegetables on the traditional Argentinian asador built over an open-flame fire pit!

**SIMPLY FISH (SUN) 5.30PM**

Delight on a tasty 4-course set menu of delicious seafood dishes. Dine seaside to the beats of our DJ, while watching the sun go down.

## NIBBLES TO SHARE

**SHARED BITES**

\* **DUO DIP** <sup>VG</sup> – 16

Baba ghanoush, muhammara, pomegranate, walnuts, pine nuts, pita bread.

**SMELT FISH** – 16

Fried smelt fish, home made tartar sauce.

**PAN SEARED PRAWNS** <sup>GF</sup> – 18

Parsley garlic oil, sliced lemon.

**PULPO A LA PARRILLA** <sup>GF</sup> – 18

Octopus, potato, orange, spicy chorizo, arugula.

**FRESH CLAMS** <sup>GF</sup> – 19

Garlic and parsley oil, chili oil, sourdough.

**HANDCRAFTED CONCH FRITTERS** – 20

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

## CRISPY & FRESH

**SALADS**

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

**CAYMAN TOMATO SALAD** <sup>VG</sup> – 16

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

**HALLOUMI SALAD** <sup>VG / GF</sup> – 17

Spinach, dates, halloumi cheese, red onions, house dressing, sumac.

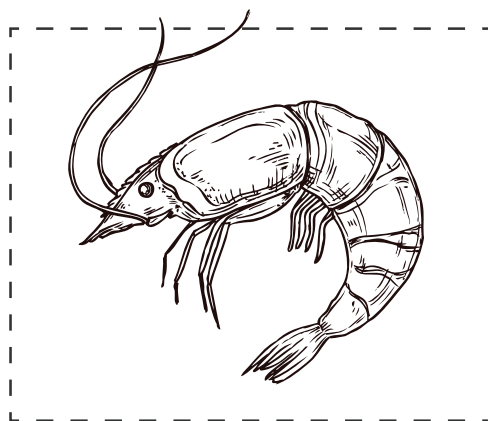


\* **SUMMER HOUSE SALAD** <sup>VG</sup> – 17

Watermelon compress, arugula, feta cheese, pickled fennel, dijon mustard, pistachio, honey.

\* **ORZO SALAD** <sup>VG</sup> – 18

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



**LOBSTER ROLL** – 24

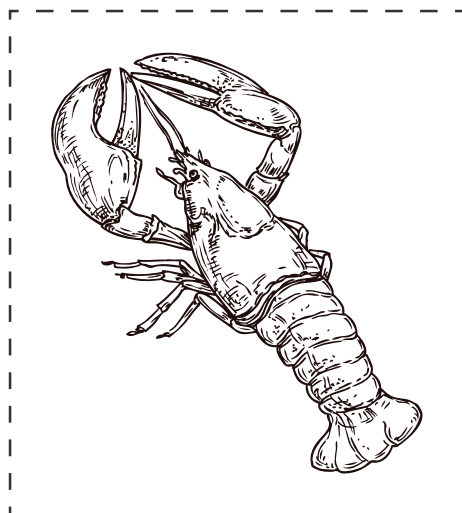
Brioche bun, lobster meat, roll sauce, green onions, chives.

**HALIBUT IN PAPILOTE** – 26

Broccolini, asparagus, cherry tomato, kalamata olives, fried chickpeas, harra sauce

**LINGUINE TUTTOMARE** – 32

Tomato cherry, prawns, fresh clams, garlic crust.



## LAND & SEA FLAVORS

**SIGNATURE DISHES**

**SHORT-RIB SANDWICH** – 19

Focaccia bread, short rib, provolone cheese, tomato, arugula, chipotle aioli

**JERK CHICKEN ROLL** – 22

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

### SCRUMPTIOUS!

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

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

VG (VEGETARIAN) GF (GLUTEN FREE) \* (CONTAIN NUTS)



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## WHITES

### PINOT GRIGIO

**SANTA MARGHERITA - 13 | 60**  
Trentino, Italy

**BOTEGGA VINAIA - 14 | 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

**KIM CRAWFORD - 13 | 60**  
Marlborough, New Zealand

**DOG POINT - 13 | 60**  
Marlborough, New Zealand

**CADE - 80**  
Napa Valley, USA

### WANDERLUST

**GENTIL HUGEL - 13 | 60**  
Riesling, Alsace, France

**LA MARIMORENA - 14 | 65**  
Albariño, Rías Baixas, Spain

**SCHIOPETTO - 70**  
Pinot Blanco, Collio, Italy

**EL GORDO - 90**  
Verdejo, Rueda, Spain

## SPECIALLY HAND CRAFTED

### COCKTAILS - 15

#### 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, orange  
shrub, orange bitters,  
prosecco.

#### ONCE IN ANTIGUA

Charred pineapple infused  
dark rum, orange shrub,  
lemon juice, orange bitters.

#### ALFRESCO LEMONADE

Absolut citron, peach  
schnapps, lemonade,  
cranberry juice.

#### TOMADOR

Mezcal, los arcos tequila,  
limoncello, pineapple  
& jalapeno syrup, lime  
juice, lemon juice.

## ROSÉ & BUBBLES

### ROSÉ

**FOREVER SUMMER - 13 | 60**  
Provence, France

**WHISPERING ANGEL - 14 | 65**  
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

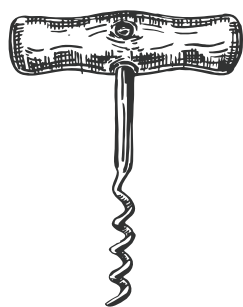
**LAURENT PERRIER - 130**  
Champagne, France

**RUINART BLANC DE BLANC - 225**  
Champagne, France

**DOM PERIGNON - 475**  
Champagne, France



## REDS



### WANDERLUST

**CL98 - 13 | 60**  
Ribera, Tempranillo, Spain

**MMM, MACHO MAN - 15 | 70**  
Monastrell, Spain

**THE PRISONER - 95**  
Red Blend, Napa Valley, USA

**PENFOLDS 128 - 100**  
Shiraz, Coonawarra, Australia

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

**BRUNELLO DI MOLTACINO - 150**  
Tuscany, Italy

### MALBEC

**DECERO - 13 | 60**  
Mendoza, Argentina

**CATENA ALTA - 16 | 75**  
Mendoza, Argentina

**DECERO AMANO - 90**  
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### CAB. SAUVIGNON

**MUSSO - 13 | 60**  
Casa Rojo, Spain

**SILVERPALM - 14 | 65**  
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 - 100**  
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**  
Sonoma Coast USA



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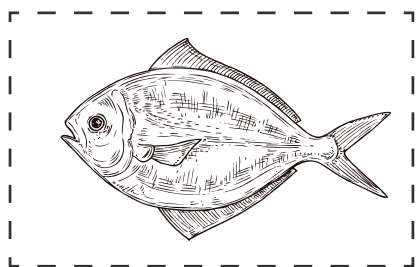
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**SIMPLY FISH (SUN) 5.30PM**

Delight on a tasty 4-course set menu of delicious seafood dishes. Dine seaside to the beats of our DJ, while watching the sun go down.

## NIBBLES TO SHARE

**SMALL BITES**

**CURED SALMON – 20**

Cream fresh, dill, orange, pickled onion, pickled cucumber, pumpnickel bread.

**HANDCRAFTED CONCH FRITTERS – 20**

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

\* **MOROCCAN SHRIMPS – 23**

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

**BURRATA & ESCALIVADA<sup>VG</sup> – 23**

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

**SCALLOPS WITH BURNT**

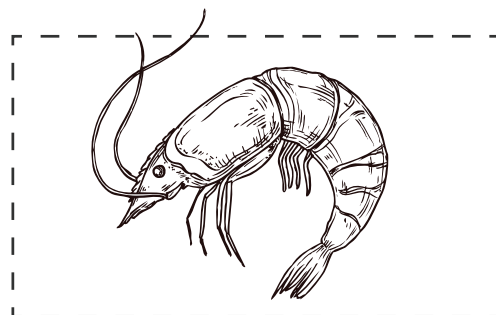
**LEEK SAUCE – 26**

Scallops, faves, martini lemon gel.

**POTATO MOUSSE WITH**

**YELLOWFIN TUNA – 26**

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



## MAINS

**SIGNATURE DISHES**

**MUSHROOM RISOTTO<sup>VG/GF</sup> – 22**

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

**COQUELLETE – 24**

Young chicken, garlic and thyme fermented honey.

**LOBSTER TORTELLINI – 24**

Lobster, hollandaise sauce.

**NERO PASTA – 26**

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

**LAMB SOUVLAKI – 26**

Mix turkey spices, tabouleh.

**KING PRAWN<sup>GF</sup> – 35**

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

**GRILLED SEA BASS<sup>GF</sup> – 39**

Mediterranean sea bass, heirloom tomato salad.

\* **TURBOT A LA MEUNIERE<sup>GF</sup> – 39**

Turbot, meuniere sauce, capers, broccolini, sesame seeds, almond toast.

**SURF & TURF – 55**

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

**MARISCADA<sup>GF</sup> – 65**

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

**DORADE A LA SAL – 55**

Thyme, lemon, salt, mediterranean sauce.

**GREEK CUCUMBER SALAD – 7**

Greek yogurt, mint, oregano, dill, red onion, garlic, lemon, feta cheese.

**PISTO MANCHEGO – 7**

Eggplant, zucchini, bell peppers, onion, garlic, tomato sauce.

## PAIR IT WITH:

\* **BROCCOLINI – 7**

Almond toast, sesame oil, sesame seeds.

**HERB ROASTED FINGERLIN POTATO – 7**

Thyme, rosemary, parsley, butter.

## CRISPY & FRESH

**SALADS**

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

\* **PEARS & GORGONZOLA<sup>VG</sup> – 18**

Arugula, pine nuts, orange balsamic reduction.

**GREEK SALAD<sup>VG</sup> – 18**

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

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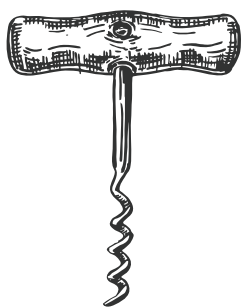
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