

## THE MEWS CLASSIC DINNER MENU

### **Appetizers**

<i>Soup of the Day</i>	\$22
<i>Chicken Liver Pâté served with a Red Onion Marmalade</i>	\$26
<i>Fresh Mozzarella &amp; Tomato Salad with Roasted Bell Peppers &amp; Grilled Zucchini finished with a Basil Infused Oil &amp; Roasted Pepper Emulsion</i>	\$30
<i>Oven Roasted Beets with Goat's Cheese Quenelles &amp; Orange Segments on a bed of Mesculin Salad with Lemon, Rosemary &amp; Honey Dressing</i>	\$32
<i>Spicy Thai Seafood Fish Cakes with a Sweet Chilli Sauce &amp; Soy~Wasabi Vinaigrette</i>	\$36
<i>Deep Fried Mushrooms stuffed with Cream Cheese &amp; Herb Pâté ~ Cucumber &amp; Mint Dip</i>	\$28
<i>Pan Fried Shrimp with Spicy Apple Chutney &amp; Tamarind Glaze</i>	\$40
<i>Carpaccio of Beef Tenderloin with Thyme flavoured Extra Virgin Olive Oil, Capers &amp; Shaved Parmesan Cheese</i>	\$38
<i>Seared Sesame Crusted Tuna with Soba Noodles &amp; a Soy~Wasabi Vinaigrette</i>	\$36
<i>Ceviche of Fresh Fish in a Citrus Bell Pepper Marinade accompanied with Arugula Leaves &amp; a Spicy Cucumber Pickle</i>	\$32
<i>Two Kinds of Spring Rolls; Crab &amp; Chicken, Shrimp &amp; Pork with Two Dipping Sauces</i>	\$34
<i>Seared Marinated Scallops in a Coconut Flavoured Puff Pastry Case with a Chilli Infused Oil &amp; Curry Cream</i>	\$40
<i>Tuna Tartare with a Tomato, Caper &amp; Basil Salsa</i>	\$36
<i>Confit of Duck with an Arugula Salad and Aged Balsamic Vinegar Reduction</i>	\$36

### **Main Courses**

<i>Blackened Catch of the Day with Parsley Potatoes and a Yoghurt &amp; Dill Sauce</i>	\$62
<i>Filet of Dolphin Baked in a Parmesan &amp; Herb Crust on a bed of Creamed Potatoes finished with a Pesto &amp; Sun Dried Tomato Cream Sauce</i>	\$68
<i>Seared "rare" Yellow Fin Tuna on Garlic Mash with Tomato, Capers, Extra Virgin Olive Oil &amp; Coriander Cream</i>	\$74
<i>Grilled Filet of Swordfish with Boulanger Potatoes served with a Green Tapenade Cream Sauce</i>	\$66
<i>Thai Green Curry Shrimp with Coriander Rice, Fried Basil &amp; Grilled Zucchini</i>	\$75
<i>Plump Chicken Breast, Stuffed with a Cream Cheese, Smoked Salmon &amp; Herb Pâté, served on Garlic &amp; Chive Sauce with Mashed Potato</i>	\$66
<i>Braised Lamb Shank served on a bed of Cabbage Port Thyme Jus, Cream Potato</i>	\$72
<i>Grilled Fillet of Beef with Peppercorn Sauce, Thick Cut Fries and Sautéed Mushrooms</i>	\$95
<i>Thinly Sliced Duck Breast served with a Stilton flavoured Mash Potato &amp; a Red Wine &amp; Vanilla Reduction</i>	\$75
<i>Angel Hair Pasta with Calamari, Shrimp &amp; Snapper in a Creamy Garlic Sauce</i>	\$68
<i>Pork Tenderloin stuffed with Plantain &amp; Spinach with Black Eyed Pea Risotto finished with a Red Wine &amp; Onion Gravy</i>	\$68
<i>Steak &amp; Frites - 8oz CC Strip Loin with Shoestring Fries smeared with Herb Butter</i>	\$85
<i>Penne Pasta with Sautéed Shiitake &amp; Button Mushrooms in a Wild Mushroom Fumet finished with a Truffle Oil</i>	\$58

# Bistro Menu

## Openers

*Seafood Chowder topped with Puff Pastry \$26*  
*Please allow 15 minutes*

*Caesar Salad with Garlic Croutons & Parmesan Shavings \$28*

*Rocket Salad with grilled Polenta, Cherry Tomatoes,  
shaved Parmesan finished with a Honey Balsamic Reduction \$28*

*Pan Fried Panko Crusted Crab Cake with Oriental Vegetables &  
Mesculin Leaves finished with a Wasabi/Sesame Mayonnaise \$32*

*Deep Fried Calamari with a Spicy Cocktail Dip \$30*

*Seared Chicken Livers on a Mesculin Salad garnished with  
Pear in Red Wine finished with a Beetroot Emulsion \$28*

## Main Event

*Spaghetti Aglio E Olio; Extra Virgin Olive Oil, Fresh Garlic,  
Parsley & Chili Flakes \$34*

*Spaghetti Bolognese; A Tomato Meat Sauce served with Garlic Bread \$38*

*Saffron & Tomato Risotto with Grilled Tiger Prawns  
finished with a Bell Pepper Emulsion \$52*

*Beer Battered Fish of the Day served with French Fries &  
Home Made Tartar Sauce \$46*

*Chicken & Mushroom Pie; Strips of Chicken and Button Mushrooms  
in a Creamy Sauce topped with Puff Pastry \$42*

*BBQ Pork Ribs served with Garlic Roast Potatoes & Greek Salad \$48*

All prices are quoted in Barbados Dollars & are inclusive of 15% VAT  
10% Service Charge will be added to your bill