

ENSALADAS-SALADS

Ensalada de Burrata

Burrata & Beet Salad



Tamarind glaze, caramelized red and golden beets, avocado crema, cucumber ribbon, pecan gremolata 24

Tostada de Caesar

Caesar Salad

Crisp romaine, Caesar dressing, chorizo, red onion, pecorino 22

Classic Wedge Salad

Organic iceberg lettuce, cherry tomato, cucumber, bacon, crispy shallots, queso fresco crumble, blue cheese dressing 22

Guacamole de la Casa



Guacamole & Chips

Avocado, jalapeño, cilantro, lime, onion, three varieties of homemade chips 18

SIDES PARA COMPARTIR SHARING

Esquites

Sautéed Corn



Chipotle aioli, cotija cheese, lime, epazote, tajin 18

Steamed Veggies Medley 10

Corn Cake



Onion, jalapeno, poblano, garlic butter 18

Loaded Mexican Fries

Pico de Gallo, Oaxaca cheese, cilantro sauce 14

Poblano Mexican Rice 10

Kindly alert your server if you have any special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
15% service charge and 12% government tax will be added to your final check.

ENTRADAS-STARTERS

Crispy Calamari



Crispy calamari, zucchini, pickled jalapeno, guajillo sauce 22

Salmon Ceviche

Green grapes, green apple, habanero, garlic oil, cilantro 26

Carne Apache

Beef Carpaccio



Beef tenderloin, jalapeño, red onion, lime, salsa macha, garlic chili blend 24

Concha

Cracked Conch

Freshly caught Caicos crispy cracked conch, shallots, mix green salad, chipotle sauce 24

Pulpo a la Parrilla

Grilled Octopus

Refried beans, basil-jalapeno oil, garlic roasted potato, crispy rice basket, charred lime 26

TOSTADAS PARA COMPARTIR SHARING

Spicy Tuna



Yellowfin tuna, lime, cucumber, red onion, macha crema, peanuts 26

Golden Shrimp

Salsa macha (garlic chili blend), iceberg, sesame 26

Island Jerk Lobster



Grilled pineapple, pickled jalapeno, crema, radish 28



SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS

TACOS

PARA COMPARTIR - SHARING

Quesabirria

Braised Beef Brisket

Consommé, onion-cilantro, lime, homemade corn tortilla 34

Carnitas

Confit Pork Shoulder

Onion-cilantro, lime, homemade corn tortilla 32

Baja Fish Taco

Grouper

Freshly Caught local fish, beer batter, pickled vegetables, macha crema, lime, homemade corn tortilla 34

Tinga

Braised Chicken

Tomato sofrito, chipotle, refried beans, queso fresco, homemade corn tortilla 32

Mushrooms al a Jillo

Oyster Mushroom

Cremini mushroom, butter, garlic, lime, salsa macha (garlic chili blend), homemade corn tortilla 28



Ask your server: Trio Sampler Taco 32

PLATOS PRINCIPALES - ENTRÉES

FROM THE GRILL

Carne Asada

Grilled New York Striploin

12oz Aged angus New York Strip, house made green chorizo, garlic roasted fingerling potato, rosemary thyme jus, pico de gallo 52

Chuleta de Cordero a la Parrilla

Grilled Lamb Chop

Grilled lamb chop, sautéed corn kernel, creamy garlic mash, mango & mint jus, chipotle demi-glaze 48

Filete de Vaquero

Cowboy Steak for Two

16oz Aged Angus cowboy steak, homemade dirty potato fries, creamy broccoli gratin, red wine demi-glaze 125

Pollo en Manchamantel Adobo

Roasted Grilled Chicken

Roasted chicken, plantain machucos, poblano rice, crispy plantain 42



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FROM THE SEA

Pescado a la Veracruzana

Snapper Veracruzana

Freshly caught Caicos snapper, tomato, capers, olives, lemon zest, chayote, corn, sautéed shallots 48

Langosta a la Parrilla

Grilled Lobster

Locally caught South Caicos grilled lobster, creamy chorizo garlic mash, charred vegetables, brown butter 56

Arroz a la Tumbada

Mexican Style Paella

Freshly caught Caicos seafood, lobster, clams, mussels, calamari, shrimp, octopus, Mexican rice cooked in morita pepper tomato base 56



Camarones Asados Estilo Tequila

Tequila Flame Grilled Shrimp

Rice & peas, grilled zucchini, grilled pineapple cilantro sauce 44

DESSERTS

Churros de Chocolate

Dulce de Leche, cinnamon sugar, raspberry sauce, Mexican coffee affogato 18

Semifreddo de Lima Merengue

Frozen Key Lime Meringue Torte

Key Lime curd, passionfruit sorbet, meringue 18

Tres Leche

Masa Crumble, Chantilly de canela, sourdop ice cream 18, Add Cointreau - 10

Selection of Ice Cream

Vanilla, Chocolate, Dulce de Leche, Strawberry 2 scoops 14

Selection of Sorbet

Lemon, Mango, Passion Fruit, Raspberry, Coconut, Sour Sop - 2 scoops 14

KIDS MENU

STARTERS

Mini Guac & Chips



Fresh avocado smashed to perfection with a sprinkle of lime. Served with crispy tortilla chips 10

Cheesy Quesadilla Roll-Ups



Flour tortillas rolled up with gooey Mexican cheese and a side of mild tomato dipping sauce 12

DESSERTS

Churro Bites



Bite-sized churros with chocolate and caramel dipping sauces 10

Ice Cream Taco



Waffle taco filled with vanilla ice cream, chocolate sauce, and sprinkles 10

Seasonal Fruit Cup

Dash of chamoy, lemon sorbet 8

MAIN DISHES

Beef Taco

Beef Brisket Taco, mango salsa served with fries 16

Little Luchador Nachos

Crispy tortilla chips topped with melted cheese, refried beans, and a side of grilled chicken or beef 16

Mexican Mac& Cheese



Elbow pasta tossed in a creamy queso sauce with a sprinkle of cotija cheese 14

Chicken Tenders

Crispy Chicken tenders served with fries 14

SIDES

Fries & Sweet Fries 8



Mini Rice & Beans 8



Steamed Vegetables 8



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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Piper-Heidsieck, Cuvée Brut, Reims, France, NV	22	99
Caposaldo, Prosecco, Veneto, Italy, NV	18	79

ROSÉ WINE

Crazy tropez, Côtes de Provence, France, AOP, 2022	14	65
Minuty, Côtes de Provence, France, AOP, 2019	18	82

WHITE WINE

Paul Mas Reserve, Chardonnay, Pays d'Oc, France, 2020	17	81
Borgo Molino, Ciari, Pinot Grigio, Veneto, Italy, 2018	14	60
Borgo Molino, Ciari, Sauvignon Blanc, Veneto, Italy, 2018	17	81
Schloss Gobelsburg, Riesling, Kamptal, Austria, 2020	18	89

RED WINE

Bogle, Cabernet Sauvignon, California, USA, 2020	16	80
Corte Delle Rose, Merlot, Italy, 2020	16	75
Coastal Pinot noir, California, USA, 2019	16	78

WINE LIST

CHAMPAGNE

050 Piper-Heidsieck, Cuvée Brut, Reims, France, NV	99
051 Möet & Chandon, Imperial, Epernay, France, NV	136
053 Billecart-Salmon, Brut Rosé, Maruil-sur-Ây, France, NV	196
055 Veuve Clicquot, Brut Yellow Label, Reims, France, NV	140

ROSÉ WINE

200 Crazy tropez, Côtes de Provence, France, AOP, 2022	65
202 Minuty, Côtes de Provence, AOP, France, 2019	82

WHITE WINE

101 Domaine Besson, Chablis, Chardonnay, AOC, Bourgogne, France, 2019	75
104A Olivier Merlin, Pouilly Fuissé, Chardonnay, AOC, France, 2018	130
132 Grey Wacke, Sauvignon Blanc, New Zealand, 2020	99

RED WINE

312 Jean-Louis Chave, Mon Coeur, Grenache, Syrah, Côtes-du-Rhone, AOC, France, 2018	89
341 Micheal David Rapture, Cabernet Savignon, California, 2019	180
351 Siduri, Pinot Noir, California, 2020	140
376 Gaja, Sito Moresco Langhe, Nebbiolo, Merlot, Cabernet Sauvignon, DOC, Italy, 2020	178

SIGNATURE COCKTAIL

PALMS D'OR

Our house specialty since 2005!
Local Amber rum, pineapple and passion fruit juices
fresh mint, Bubbles 18

QUEEN SAPPHIRE

Tequila, St. Germain, Blue Curacao, egg white,
lime juice, Bubbles 20

SHADOW

Gold tequila, passion fruit juice, green chilly finished
with sweet and sour 18

SUMMER SOUL

Aperol, vodka, passion fruit swizzled with
tropical citrus finished with sparkling water 20

TAMARIND MEZCAL MARGARITA

A smoky twist on the classic margarita with a tangy
tamarind kick and a spicy-salty rim. Tequila reposado,
tamarind syrup, lime juice, agave nectar, tajín rim 18

GREEN FLASH

Coconut rum, light rum, Galliano
crème de menthe, pineapple juice 16

ISLAND STYLE COSMO

Citrus vodka, passion fruit liqueur cranberry juice 16

FUZZY MANGO

Frozen mango, vodka and orange bitters 16

VANILLA PASSION

Russian Vodka, tropical passion fruit shaken with
vanilla 16

CUCUMBER-CHILE COOLER

Refreshing and lightly spiced with a cooling cucumber
base and a hint of heat, Tequila reposado, cucumber
juice, lime juice, jalapeño syrup, soda water 20

SPICED TAMARINDO MOJITO

A fusion of the classic mojito with tamarind tang and
a chili-spiced finish. White rum, tamarind paste, mint
leaves, lime juice, soda water, chili powder 20

GIN AND TONIC SELECTION

SPICED BOMBAY

Bombay Sapphire, cinnamon, fresh ginger, grapefruit, coriander leaves, lemon with tonic water 16

GREEN HENDRICKS

Hendricks gin with green apple, cucumber, fresh mint, lime with tonic water 16

SWEET TANQUERAY

Tanqueray 10 with fresh mango, lemon and cinnamon with tonic water 16

BEER SELECTION

DOMESTIC

Bottle 7

Turks Head I-Ain-Ga Lie (lager)
Turks Head Down-Da Road (IPA)
Turks Head Gon-Ta-Nort (amber)
Turks Head I-Soon-Reach (light lager)

IMPORTED 9

Corona Extra (pale lager) | Mexico
Coors Light (light lager) | USA
Heineken (pale lager) | The Netherlands
Red Stripe (pale lager) | Jamaica
Presidente (lager) | Dominican Republic
Presidente Light (light lager) | Dominican Republic
Heineken 0.0 (non-alcoholic) | The Netherlands 7

NON-ALCOHOLIC

SOFT DRINKS 4

Coca-Cola, Diet Coke, Sprite, Ginger Ale
Club Soda, Tonic

CHILLED JUICES 6

Orange, Apple, Pineapple, Cranberry, Tomato

ICED TEA 6

FRUIT SMOOTHIE 10

Strawberry, Mango, Banana, Pina Colada,
Wild Berry

STRAWBERRY LEMONADE 10

Muddled strawberry, lemon, mint

CUCUMBER COOLER 12

Cucumber, green apple, mint

PREMIUM WATER

Fiji natural artesian 8
S. Pellegrino sparkling 8