

CEVICHEs & TIRADITO

Classic Peruvian Snapper Ceviche leche de tigre, red onion, glazed sweet potato, chulpe	22
Tuna Tiradito thinly sliced tuna, buttermilk dressing, mojito compressed pear, crispy quinoa	24
Heart of Palm Ceviche leche de tigre, charred avocado, onion, cucumber	18
Saint June Trio	26

APPETIZERS

Locro De Papas traditional Andean potato soup, avocado, queso fresco, chicharron, chulpe	14
Pan de Queso butter & guava sauce	12
Conch Fritter avocado mojo	16
Pulpo Anticuchado grilled octopus, chickpeas, huancaína sauce. kalamata olive aioli, chalaquita	22
Homemade Jamaican Goat Patty peppa aioli	14
Papa Rellena stuffed potato croquette with chicharron, huancaína sauce, salsa criolla	16
Mango & Avocado Salad red radish, cilantro, tomato, golden berries, crispy quinoa, nikkei mango dressing	22

ENTRÉE

Arroz con Mariscos creamy rice, peruvian sofrito, shrimp, mussels, octopus	45
Local Snapper Encocado coconut sauce, tostón	35
Jerk Bbq Chicken purple sweet potato purée, cucumber & cilantro salad	30
Tamarind Pork Ribs scotch bonnet & avocado sauce, mango chimichurri	35
Braised Oxtail pumpkin purée, sunflower seeds	35
Josper Grilled Prawns corn & chorizo sauce, chalaquita	45
Quinoto quinoa risotto, mushroom ragout, local mushroom escabeche	25

SIDES

Coconut Rice	8
Josper Potatoes smoked cream, chorizo chimichurri, crispy chili oil	10
Tostones fried green plantains, mozzarella cheese	10
Rum Glazed Maduros	10
Avocado Fries lime cilantro aioli	12

Please advise your server of any allergies or dietary restrictions.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 1.25 USD). For your convenience, a 20% Gratuity will be added to your bill.

SAINT JUNE

SIGNATURE COCKTAILS

Jenever

Hayman's Gin, Watermelon, Grapefruit
Lime, Moët & Chandon Champagne

Guanabana

Patron Silver Tequila, Facundo Neo Rum
Soursop, Lime, Sugar Syrup

Lady Loren

Patron Silver Tequila
Dolin Dry Vermouth, Lemon
Strawberry Oleo

Cinco Lagas

Fortaleza Blanco Tequila, Passionfruit
Lime, Agave

Chic and Skinny

Patron Silver Tequila, Lemon
Lime, Agave

Barbarella

Yola Mezcal, Giffard's Orange Liqueur
Pineapple Cordial, Jalapeno Mint Agave
Lime

Pure Paradox

Hennessy VS, Lime, Lemon, Berry
Shrub, Honey Ginger, Ginger Ale

Aviary

Appleton, Black Tot, Campari Pineapple
Cordial, Lime, Demerara Syrup

Carajillo

Bulleit Rye Bourbon, Montenegro
Amaro, Espresso, Vanilla Syrup

SPIRITLESS COCKTAILS

Sacred Aloe

Aloe Vera Juice, Lemon, Basil Syrup

Italian Temple

Lyre's Italian Orange, Tonic

BEER

BOTTLE / BUCKET

**Caybrew, Caybrew Light, White Tip
Hopnosis IPA, Mango Tango**

7/26

**Corona Extra, Corona Light, Coors Light
Heineken, Red Stripe, Bud Light**

8/30

Heineken Zero

8/30

WINE / CHAMPAGNE

Moët & Chandon Imperial
Brut, Champagne, France, NV
33/165

Taittinger Brut, La Francaise,
Champagne, France, NV
32/160

Fantinel Cuveé Prestige
Prosecco, Italy, NV
16/65

Bodegas Chandon
Garden Spritz, Argentina, NV
15/75

Joseph Phelps "Backus",
Cabernet Sauvignon, Oakville,
California, 2021
200

Island Hope Pinot Grigio,
Rubicone, Italy, 2022
14/56

Ritual Sauvignon Blanc,
Casablanca Valley, Chile, 2020
16/64

Jaffelin Aligoté, Bourgogne,
Burgundy, France, 2020
20/80

Lava Cap Chardonnay,
"Reserve", El Dorado,
California, USA, 2022
22/88

Can Sumoi La Rosa,
Penedes, Spain, 2022
17/68

Château Minuty Rosé,
"Prestige", Côtes de Provence,
France, 2023
20/80

Chateau d'Esclans Rosé,
"Whispering Angel",
Côtes de Provence,
France, 2023
23/92

Plowbuster Pinot Noir,
Oregon, USA, 2021
20/80

Failla Pinot Noir,
Sonoma Coast, USA, 2022
28/112

Terrazas De Los Andes,
Malbec, Mendoza,
Argentina, 2022
18/72

B Wise Vineyards "Wisdom"
Moon Mountain District,
California, USA, 2019
19/76

Paul Hobbs "Felino",
Cabernet Sauvignon, Mendoza,
Argentina, 2020
20/80

Please advise your server of any allergies or dietary restrictions.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 1.25 USD). For your convenience, a 20% Gratuity will be added to your bill.