

## ***APPETIZERS***

<b>Pan de Queso</b> mango chutney	8
<b>Wahoo Tiradito</b> aji panca, aji amarillo	18
<b>Shrimp Ceviche</b> jalapeno, onion, avocado, radish, passion fruit leche de tigre	20
<b>Salt Cod Fritters</b> cilantro & parsley mojo	12
<b>Spiced Beef Empanadas</b> roasted tomato salsa	12
<b>Tomate y Queso</b> feta cheese, panela	16
<b>Josper Eggplant</b> oaxaca cheese, roasted peppers, sunflower seeds	18
<b>Blue Hill Bay Mussels</b> cherry tomatoes, cilantro lime butter	22

## ***ENTRÉE***

<b>Fideua</b> angel hair pasta, squid ink, shrimp, garlic aioli	33
<b>Cayman Style Snapper</b> escovitch vegetables, coconut rundown, cilantro cream	30
<b>Jerk Chicken</b> mango slaw & chutney	30
<b>Coconut Lamb Shank</b> provisions	30
<b>Wagyu Beef Picanha</b> south argentinian chimichurri	45
<b>Niman Ranch Pork Chop</b> chile guajillo crust, spicy tomato jam	40
<b>Quinoa Risotto</b> cashew cream cheese, mushrooms, asparagus, pinenuts	20

## ***SIDES***

<b>Rum Glazed Maduros</b>	8
<b>Avocado Fries</b>	10
<b>Ginger and Coconut Sweet Potato</b>	8
<b>Rice &amp; Beans</b>	8
<b>Papas Bravas</b>	8

Please inform your server about dietary restrictions or allergies.

Certain items can be modified and made gluten-free, please ask your server for details.

A 20% service charge will be added to your order. All prices are quoted in KYD and will be charged in USD. \$1.25 USD = \$1 KYD  
The Ritz-Carlton, Grand Cayman is proud to support "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

SIGNATURE (20) COCKTAILS

**Jenever**

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

**Guanabana**

Avion Blanco Tequila, Facundo Neo Rum,  
Soursop, Lime, Sugar Syrup

**Lady Loren**

Patron Reposado Tequila, Chartreuse,  
Dolin Dry Vermouth, Lemon,  
Strawberry Oleo

**Tourist Tree**

Yola Mezcal, Cocchi Vermouth de Torino,  
Campari, Orange Cordial

**Cinco Lagas**

Don Julio Blanco Tequila, Passionfruit,  
Lime, Agave

**Chic and Skinny**

Fortaleza Blanco Tequila,  
Lemon, Lime, Agave

**Barbarella**

Los Vecinos del Campo Mezcal,  
Giffard's Orange Liqueur, Pineapple  
Cordial, Jalapeno Mint Agave, Lime

**Pure Paradox**

Hennessy Pure White, Lime, Lemon,  
Berry Shrub, Honey Ginger Syrup,  
Soda

**Aviary**

Plantation Rum, Zacapa 23,  
Campari, Pineapple Cordial, Lime,  
Demerara Syrup

**Ruby-X**

Fortaleza Reposado Tequila,  
Cointreau, Guava, Lime,  
Cayenne Syrup

**Tamarindo**

Patron Silver Tequila, Tanqueray Gin,  
Benedictine, Tamarind, Lime,  
Angostura Bitters

**Carajilo**

Sazerac Rye Bourbon, Montenegro  
Amaro, Espresso, Vanilla Syrup

SPIRITLESS (12) COCKTAILS

**Salvacion**

Seedlip, Berry Shrub, Lime

**Sacred Aloe**

Aloe Vera juice, Lemon, Basil Syrup

**Summer Dance**

Lyre's Italian Orange, Tonic

**Caybrew, Caybrew Light, White Tip,  
Shell Shock IPA**

7 / 26

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

8 / 30

**Heineken Zero** 8 / 30

WINE &  
CHAMPAGNE

Glass/Bottle

**Ritual**

Sauvignon Blanc,  
Casablanca Valley,  
Chile  
15 / 60

**Lava Cap**

Chardonnay,  
"Reserve",  
El Dorado,  
California  
17 / 68

**Jermann**

Pinot Grigio,  
Italy  
19 / 75

**Bodega Caro -**

**PetitCaro** Malbec,  
Mendoza, Argentina  
16 / 64

**Plowbuster**

Pinot Noir, Oregon,  
USA  
15 / 60

**Paul Hobbs**

"Felino" Cabernet  
Sauvignon, Mendoza,  
Argentina  
20 / 80

**Can Sumoi**

La Rosa, Penedes, Spain  
16 / 64

**Legras & Haas,**

Brut Rose, Champagne,  
France, NV  
30 / 150

**Dom Pérignon**

Brut, Champagne,  
France, V  
600

**Raventos I Blanc**

Blanc de Blancs, Brut,  
Vino Espumoso de Calidad,  
Spain  
16 / 64

**Moët & Chandon Imperial**

Brut, Champagne, France, NV  
25 / 125

**Taittinger**

Brut, La Francaise,  
Champagne, France, NV  
35 / 170

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