

## ***CEVICHEs***

<b>Classic Peruvian Snapper Ceviche</b> leche de tigre, red onion, glazed sweet potato, chulpe	22
<b>Ecuadorian Shrimp Ceviche</b> citrus tomato sauce, onion, plantain chips, cilantro	24
<b>Heart of Palm Ceviche</b> leche de tigre, charred avocado, onion, cucumber, crunchy quinoa	18
<b>Saint June Trio</b>	26

## ***APPETIZERS***

<b>Pan de Queso</b> butter & guava sauce	10
<b>Conch Fritter</b> avocado mojo	14
<b>Cassava Croquette</b> oxtail, jerk aioli	16
<b>Josper Eggplant</b> oaxaca cheese, roasted peppers, sunflower seeds	19
<b>Ham &amp; Cheese Empanadas</b>	16
<b>Conchitas Huancaína</b> scallops, huancaína sauce & chalaquita	25

## ***ENTRÉE***

<b>Arroz con Mariscos</b> squid ink rice, peruvian sofrito, shrimp, mussels & baby octopus	38
<b>Local Snapper Encocado</b> coconut sauce & patacones	30
<b>Jerk Chicken</b> mango puree, mango slaw & cilantro	30
<b>Mexican Pork Ribs</b> guajillo ribs crust, black garlic aioli, raspberry jam	33
<b>Churrasco NR</b> skirt steak, dark chocolate, pink peppercorn & black garlic sauce	48
<b>Josper Grilled Prawns</b> chimichurri, chontaduro & shrimp sauce	37
<b>Cauliflower Risotto</b> cashew cream cheese, mushrooms, walnut, kale, dried berries	25

## ***SIDES***

<b>Rum Glazed Maduros</b>	8
<b>Avocado Fries</b>	10
<b>Papas Chorreada</b>	10
<b>Rice &amp; Beans</b>	8
<b>Josper Veggie Bowl</b>	10

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.

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

### 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

### Summer Dance

Lyre's Italian Orange, Tonic

## BEER

BOTTLE / BUCKET

### Caybrew, Caybrew Light, White Tip Hopnosis IPA

7/26

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

8/30

### Heineken Zero

8/30

## WINE / CHAMPAGNE

### Moët & Chandon

Imperial Brut, Champagne,  
France, NV  
28/140

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

### Raventos I Blanc

Blanc de Blancs, Brut,  
Vino Espumoso de Calidad  
Spain, 2020  
16 / 64

**Island Hope** Pinot Grigio,  
Rubicone, Italy, 2022  
12/48

**Ritual** Sauvignon Blanc,  
Casablanca Valley,  
Chile, 2020  
15 / 60

**Jaffelin** Aligoté, Bourgogne,  
Burgundy, France, 2020  
16 / 64

**Lava Cap** Chardonnay,  
"Reserve", El Dorado,  
California, USA, 2022  
17 / 68

**Can Sumoi** La Rosa,  
Penedes, Spain, 2022  
16/64

**Château Minuty** Rosé,  
"Prestige", Côtes de Provence,  
France, 2021  
18

**Chateau d'Esclans** Rosé,  
"Whispering Angel",  
Côtes de Provence,  
France, 2022  
18 / 72

**Plowbuster** Pinot Noir,  
Oregon, USA, 2021  
15/60

**Failla** Pinot Noir,  
Sonoma Coast, USA, 2022  
25 / 100

**Michel Rolland** "Mariflor",  
Malbec, Mendoza,  
Argentina, 2019  
16 / 64

**B Wise Vineyards** "Wisdom"  
Moon Mountain District,  
California, USA, 2019  
17 / 68

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

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