Bungalow.

STARTERS

GUACAMOLE
Creamy guacamole made with avocado, onion, tomato and cilantro, served with crispy tortilla chips.

MOZZARELLA FINGERS
Crispy fried mozzarella bites, served with marinara sauce.

SHRIMP COCKTAIL
Fresh shrimp served in a cocktail-style Clamato and lime juice sauce, with avocado, red onion, tomato, and cilantro.

CHICKEN POPCORN
Crispy chicken bites tossed in spicy buffalo sauce, served with fresh crudités, sweet and sour sauce, and ranch dressing.

CLASSIC PRESSED BURGER
Crispy burger with cheddar cheese, onion, and pickles, served on a toasted brioche bun with butter.

GRILLED CORN RIBS
Grilled corn ribs, coated with chili powder, parmesan cream, bacon crumble, and fresh chives.

COCONUT SHRIMP
Shrimp breaded in shredded coconut, served with a spicy mango sauce with a touch of honey.

TEX-MEX NACHOS WITH BBQ CHICKEN
Crispy tortilla chips topped with shredded chicken marinated in BBQ sauce, covered in melted cheeses, refried beans, guacamole, pico de gallo, sour cream, and pickled jalapeños.

PRESSED BURGER WITH BACON AND JALAPEÑO
Crispy burger with Pepper Jack cheese, jalapeños, onion rings, bacon, and chipotle mayonnaise, served on toasted brioche with butter.

SALADS

GREEN GARDEN
Spinach, cucumber, avocado and asparagus, topped with toasted almonds and cilantro vinaigrette.

CAPRESE SALAD
Mozzarella and ripe tomatoes with extra virgin olive oil, pesto, balsamic vinaigrette, and pine nuts, served with crispy focaccia.

MAIN COURSES

FETTUCCINE ALFREDO
Al dente fettuccine in Alfredo sauce with grated Parmesan and served with toasted garlic bread.

SPAGHETTI AL POMODORO
Al dente spaghetti with traditional pomodoro sauce, basil, and olive oil.

SEAFOOD SPAGHETTI
Al dente spaghetti tossed in tomato sauce with grated Parmesan, served with shrimp, mussels, and calamari.

HOUSE FAJITAS
Sautéed strips of peppers and onions with a blend of traditional spices. Served with guacamole, Mexican salsa, and your choice of flour or corn tortillas. Options: beef, chicken or mushrooms.

CARIBBEAN CATCH OF THE DAY
Catch of the day served with fried plantains, coconut rice, and black beans, accompanied by a spicy mango sauce.

JUMBO HOT DOG
Grilled jumbo sausage served in a soft brioche bun, with bacon, pico de gallo, chili beans, and French fries.

PIZZAS

PEPPERONI PIZZA
Crispy dough with homemade tomato sauce and mozzarella cheese, topped with crispy pepperoni slices.

FOUR CHEESE PIZZA
Mozzarella, parmesan, manchego, and goat cheese over tomato sauce, sprinkled with fresh basil and a touch of garlic.

MARGHERITA PIZZA
Crispy crust with fresh tomato sauce, mozzarella cheese, and basil leaves.

BBQ PIZZA
Grilled chicken, BBQ sauce, red onions, cheddar and mozzarella cheese.

SIDES

WEDGE POTATOES

Potato wedges, fried with herbs and spices.

LOADED FRENCH FRIES

Crispy French fries topped with melted cheddar cheese, crispy bacon, sour cream, chives, and a touch of chipotle ranch sauce.

FRIED SWEET POTATOES

Crispy fried sweet potatoes, lightly seasoned with salt and honey-chipotle sauce.

DESSERTS

APPLE TART WITH CRUMBLE

Apple tart with a touch of cinnamon, topped with a crispy crumble layer and peach jelly.

CHEESECAKE WITH CARAMEL AND NUTS

Classic cheesecake with a cookie base, topped with nuts and chocolate.

WARM DATE PUDDING

Fluffy date pudding served with vanilla ice cream and toffee sauce.

Organic Vegan Vegetarian Gluten free Gluten

Dairy Fish Crustaceans Mollusks Tree nuts Sustainable

Crafted with fresh ingredients from the Mexican Caribbean and a selection of internationally sourced products, our menus feature organic vegetables and sustainably sourced proteins.

B