



VERANDA

FISH GRILL. SIMPLY DONE.

A SEA SIDE
DINING
EXPERIENCE

LUNCH MENU

BOHO CHIC. VINTAGE INSPIRED. AIRY.

11AM – 2:30PM

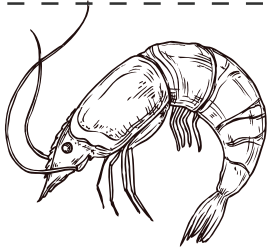
Our oceanfront restaurant offers an inspirational space with vintage inspired décor and an air of bohemian chic. Besides the breathtaking setting, visitors come to Veranda for its innovative & succulent seafood dishes.

STRAIGHT FROM THE SOURCE

CRISPY & FRESH

SALADS

PROTEIN: Chicken / Pork Belly +6,
Grilled Shrimp +8



CAYMAN TOMATO SALAD* – 15

Heirloom tomatoes, shallots, local basil, croutons, house dressing.

GAZPACHO WITH PICADILLO – 15

Cucumber, red and green peppers, boiled egg, serrano ham, croutons.

HALOUMI SALAD**/* – 17

Spinach, dates, red onions, house dressing, sumac.

ORZO SALAD* – 17

Radicchio, arugula, mango, sundried tomatoes, cancha corn, roasted pine nuts, goat cheese, basil oil.

NIBBLES TO SHARE

SHARED BITES

PULPO A FEIRA** – 18

Octopus, potatoes, Spanish paprika.

PAN SEARED PRAWNS** – 18

Parsley garlic oil, sliced lemon.

HANDCRAFTED CONCH FRITTERS – 19

Conch meat, red & green pepper, coconut milk, scotch bonnet remoulade sauce.

RAZOR & COQUINA CLAMS** – 21

Parsley garlic oil, chili oil.

TORRADA IBERICA – 23

Ibérico ham, manchego, sourdough, tomato, arugula.

SPECIAL EVENINGS:

SIMPLY FISH

Join us for Simply Fish where our chefs prepare a delicious 4-course set menu of delicious seafood dishes. Dine seaside while watching the sun go down.

ASADO NIGHTS

Indulge in the Argentinean tradition of cooking with fire. Our chefs will be grilling a variety of mouth-watering meats, and vegetables on the Asador, an Argentinian style grill built over an open-flame fire pit.

LAND & SEA FLAVORS

SIGNATURE DISHES

LOBSTER ROLL – 24

Brioche bun, lobster meat, boston sauce, green onions, chives.

JERK CHICKEN ROLL – 22

Lettuce, avocado cream, jerk mayo, sweet corn, brioche bun.

BEACH HOUSE BURGER – 24

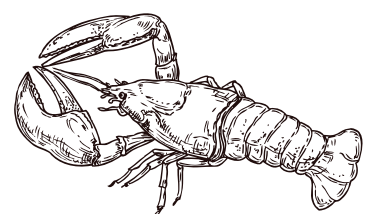
8oz beef burger, gruyere cheese, plantain mayonnaise, pickles, red onions, mushrooms, burger bun.

FLOUNDER** – 29

Lemon garlic butter, house salad.

SEAFOOD FIDEUÀ – 32

Angel hair pasta, local snapper, prawns, fresh clams, garlic aioli.



SCRUMPTIOUS!

Please advise of any food allergies.

VG (*) GF (**)

All prices are in Cayman dollars. A 18% gratuity will be added.



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LUNCH MENU

BOHO CHIC. VINTAGE INSPIRED. AIRY.

11AM – 2:30PM

WHITES

PINOT GRIGIO

SANTA MARGHERITA - 12 | 55
Trentino, Italy

VIE DI ROMANS (*Orange*) - 16 | 75
Pinot Grigio, Friuli, Italy

LIVIO FELUGA - 100
Friuli, Italy

CHARDONNAY

DONNA FUGATTA - 13 | 60
(*La Fuga*) Contessa Entellina, Italy

LANDMARK - 15 | 70
Sonoma County, USA

WILLIAM FEVRE - 120
Chablis, Fourchaume, France

SAUV. BLANC

ATTITUDE - 12 | 55
Pascal Jolivet, Touraine, France

DOG POINT - 13 | 60
Marlborough, New Zealand

CAKEBREAD - 75
Napa Valley, USA

WANDERLUST

DAFNIOS - 12 | 55
Vidiano, Crete

LA MARIMORENA - 13 | 60
Albariño, Rías Baixas, Spain

SCHIOPETTO - 70
Pinot Blanco, Collio, Italy

EL GORDO - 90
Verdejo, Rueda, Spain

SPECIALLY HAND CRAFTED

COCKTAILS - 14

ASSEMBLAGE
Hendricks, elderflower
liqueur, grand marnier,
lime juice, bartender's mix.

FLAMINGO
Botanist gin, raspberry
coconut lemonade, agave
syrup, elderflower tonic.

TWISTED MULE
Woodford reserve, lime &
pineapple juice, simple syrup,
ginger beer, orange bitters.

DOLCE FRESA
Strawberry-infused titos,
cointreau, strawberry shrub,
club soda, fresh lime juice.

GRAND 75
Grand marnier, drambuie,
orange bitters, prosecco.

ONCE IN ANTIGUA
Charred pineapple infused
dark rum, drambuie, fresh
lemon juice, orange bitters.

ALFRESCO LEMONADE
Absolut citron, peach
schnapps, lemonade,
cranberry juice.

TOMADOR
Mezcal, don julio blanco,
limoncello, pineapple
& jalapeno syrup, lime
juice, lemon juice.

CHEERS!

ROSÉ & BUBBLES

ROSÉ

FOREVER SUMMER - 12 | 55
Provence, France

WHISPERING ANGEL - 13 | 60
Provence, France

LA TOUR MELAS - 70
Fthiotida, Greece

BUBBLES

TORASELLA, PROSECCO - 13 | 60
Veneto, Italy

DE CHANCENY, BRUT - 14 | 65
Cremant de Loire, France

TAITTINGER BRUT - 25 | 120
Champagne, France

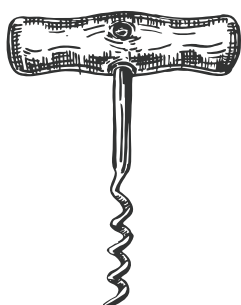
LAURENT PERRIER - 130
Champagne, France

MOËT CHANDON ROSE - 160
Champagne, France

RUINART BLANC DE BLANC - 210
Champagne, France



REDS



WANDERLUST

ENEMIGO MIO - 14 | 65
Grenache, Jumilla, Spain

SCHIOPETTO BLUMERI - 16 | 75
Venezia, Italy

LADRON BIERZO - 85
Casa Rojo, Spain

BRUNELLO DI MOLTACINO - 150
Tuscany, Italy

ANTINORI TIGNANELLO - 170
Tuscany, Italy

MALBEC

DECERO - 13 | 60
Mendoza, Argentina

CATENA ALTA - 16 | 75
Mendoza, Argentina

DECERO AMANO - 90
Mendoza, Argentina

PINOT NOIR

DELOACH - 13 | 60
Napa Valley, USA

CUVAISON - 16 | 75
Napa Valley, USA

SEA SMOKE - 160
Southing, California, USA

MERLOT

RICKETY BRIDGE - 12 | 55
Franschhoek, South Africa

DUCKHORN - 16 | 75
Napa Valley, USA

STAGS LEAP - 110
Napa Valley, USA

CAB. SAUVIGNON

MUSSO - 12 | 55
Casa Rojo, Spain

PIED E TERRE - 15 | 70
Sonoma County, USA

OAKVILLE - 140
Robert Mondavi, Napa Valley, USA

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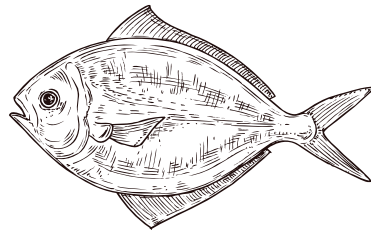
DINNER MENU

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5:30 – 10PM

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STRAIGHT FROM THE SOURCE



SPECIAL EVENINGS:

SIMPLY FISH

Join us for Simply Fish where our chefs prepare a delicious 4-course set menu of delicious seafood dishes. Dine seaside while watching the sun go down.

ASADO NIGHTS

Indulge in the Argentinean tradition of cooking with fire. Our chefs will be grilling a variety of mouth-watering meats, and vegetables on the Asador, an Argentinian style grill built over an open-flame fire pit.

NIBBLES TO SHARE

SMALL BITES

CHOROS A LA CHALACA ** – 18
NZ mussels, picadillo, cilantro foam, salmon roe.

HANDCRAFTED CONCH FRITTERS – 21
Conch meat, red and green peppers, coconut milk, scotch bonnet remoulade sauce.

MOROCCAN SHRIMPS – 21
Shrimps, tomato moroccan spice sauce, herb yogurt, naan bread.

IBERICOS WITH PA AMB TOMAQUET – 23
Ham, chorizo and cecina iberica, coca bread, tomato.

BURRATA & ESCALIVADA * – 23
Burrata, red peppers, eggplant, cherry tomatoes, pesto sauce, crackers.

POTATO MOUSSE WITH YELLOWFIN TUNA TATAKI – 25
Potato, carrots, green olives, capers, yellowfin tuna, crackers.

RAZOR AND COQUINA CLAMS ** – 25
Parsley garlic oil, chili oil.

BAKED SCALLOPS – 26
Scallops, mornay sauce, parmesan cheese.



LAND & SEA FLAVORS

SIGNATURE DISHES

VEGETARIAN MOUSSAKA * – 26
Eggplant, tomato, portobello, feta cheese, béchamel sauce.

NERO PASTA VONGOLE – 27
Black tagliatelle, fresh clams, garlic, chili, cherry tomatoes.

LAMB MOUSSAKA – 29
Eggplant, tomato, lamb, feta cheese, béchamel sauce.

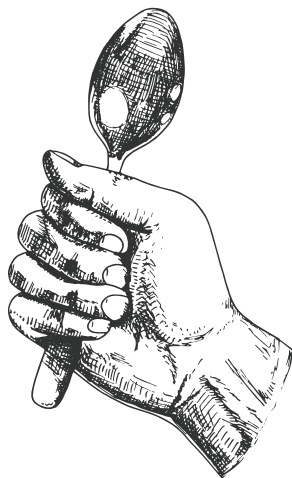
OXTAIL MELLOW – 29
Plantain purée, butter beans, crispy local yam, callaloo, cherry tomatoes.

KING PRAWN – 32
Lemon risotto, chayote, watercress cream, sundried spice mango.

GRILLED SEA BASS ** – 35
Mediterranean sea bass, heirloom tomato salad.

TURBOT ** – 38
Grilled turbot, broccolini, sesame seeds, almond toast.

TAGLIATA CAFÉ DE PARIS – 79
20oz. Rib eye, café de paris butter sauce, papas arrugadas, mojo verde.



GET SWEET

DESSERTS

KEY LIME PIE – 9
Key lime ice cream, graham cracker crumble, Italian meringue.

PISTACHIO RASPBERRY TARTLET – 11
Pistachio cream, raspberry jam, pistachio dome.

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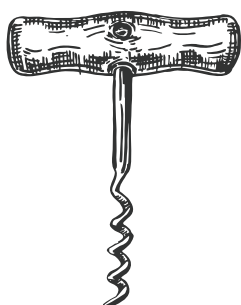
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