

GF - Gluten Free

🌿 - Vegetarian

V - Vegan

Sand Street

Bistro

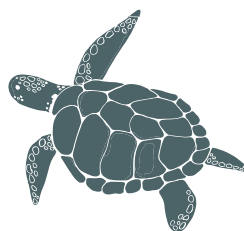
Barbados

Bites

Local Crisp Nachos (GF) 🌿 <i>Seasonal Local Crisps, Sour Cream, Cheese, Tomato & Avocado Salsa, Jalapeno, Fresh Cilantro</i>	25
Stracciatella Tartine <i>Toasted Sourdough, Fresh made Stracciatella Mozzarella Curds, Cherry Tomatoes, Chilli Flakes, Fresh Basil, Olive Oil</i>	30
Croque Madame <i>Ham, Baby Spinach, Cheese, in Toasted Bread, Topped with Mornay Sauce & Fried Egg</i>	32
Spicy Shrimp Tostada <i>Crispy Tortilla, Smoked Guacamole, Cilantro Lime Crema</i>	34
Jerked or Grilled Octopus (GF) <i>Cilantro Lime Crema, Charred Lemon, Pineapple Chow, Smoked Honey Vinaigrette</i>	46
Agua Chile Tataki (GF) <i>Nori Crusted Local Fish, Mango Relish, Lime Juice, Jalapenos, Cherry Tomato, Red Onion, Chili Oil, Green Plantain Crisps</i>	39
Fritto Misto <i>Calamari, Shrimp, Fish, Homemade Tartare & Herb Tahini Sauce</i>	42
Roasted Pumpkin Hummus <i>Toasted Seeds, Crispy chickpea Crumb, Aromatic Flatbread</i>	24

Mains

Caribbean Vegetable Coconut Curry (GF, V) <i>Basmati Rice, Butternut Squash, Cauliflower, Chickpeas, Red Kidney Beans, Spinach, Red Bell Pepper</i> {Add Shrimp, Chicken, or Fish +18}	46
Bajan Flying Fish Cutter <i>Lettuce, Tomato, Homemade Tartare Sauce, Cornichon, Sweet Potato Fries</i>	43
Sand Street Burger <i>Lemon Yoghurt, Olive Chutney, Crispy Jalapenos, Lettuce, Bacon, Curly Fries</i>	44
Creamy Fettuccine Alfredo <i>Broccoli, Red Onions, Sun Dried Tomatoes, Shaved Parmesan</i> {Add Shrimp, Chicken or Truffle Oil +18}	49
Seafood Linguini <i>Shrimp, Mussels, Clams, Cherry Tomatoes, White Wine, Lemon Juice, Fresh Basil, Tomato Coulis</i>	56
Catch of the Day <i>Mediterranean Israeli Cous-Cous, Grilled Zucchini, Smoked Tomato Relish, Cilantro Mojo Sauce</i>	59
Teremana BBQ Ribs (GF) <i>Potato Salad with Crispy Bacon, Charred Broccolini, Apple Slaw</i>	52
8oz Strip Steak <i>Grilled Broccolini, Mushrooms, Chimichurri, Fries</i>	79



Prices are in Barbados Dollars, inclusive of applicable VAT. A Product Development Levy of 2.5% and 12% Service Charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies.

Salad

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Watermelon Feta Salad (GF) 🌿 34

Cherry Tomatoes, Feta, Watermelon, Mint, Cantaloupe, Red Onions, Toasted Pine Nut Crumb, Mint Pesto, Olive Oil

House Caesar 34

Romaine Lettuce, House Caesar Dressing, Grated Parmesan, Crostini

Bajan Buddha Bowl (GF, V) 42

Sweet Potato, Radish, Avocado, Curry Chickpeas, Kale Chips, Quinoa Turmeric Tahini Dressing

{Add Shrimp, Chicken, or Fish +18}

Sides

Chili Garlic Broccolini (GF) 🌿 18

Basmati Rice (GF) 🌿 9

Truffle Fries (GF) 🌿 22

Parmesan Fries (GF) 🌿 20

Sweet Potato Fries (GF) 🌿 16

Curly Fries (GF) 🌿 16

Dessert

Cold Set Guava Cheesecake 25

Ginger Crumble, Pineapple Lime Gel

Brown Butter Bread Pudding 25

Coconut Rum Anglaise, Vanilla Ice Cream

Affogato 18

Espresso, Vanilla Ice Cream, Chocolate & Hazelnut Crumble

Ice Cream 18

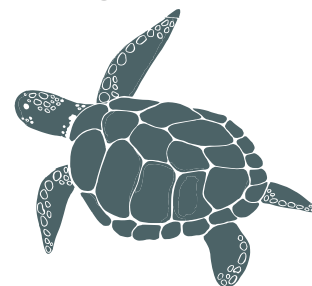
Selection of Chocolate, Vanilla or Rum & Raisin Ice Cream with Crisp Tuile Biscuit



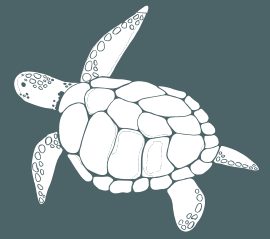
DRINKS MENU

SIGNATURE COCKTAILS

Coladas	18
<i>Pina, Strawberry, Mango, Peach, Passion Fruit</i>	
Margaritas	22
<i>Lime, Strawberry, Mango, Peach, Passion Fruit</i> <i>Frozen or Shaken</i> <i>All Margaritas served with Teremana Tequila</i>	
Mojitos	20
<i>Classic, Strawberry, Mango, Peach, Passion Fruit</i>	
Sand Street Julep	20
<i>Malibu, Mint, Lime and Sugar</i>	
Tequila Sunrise Lemonade	22
<i>Teremana Tequila, Orange Juice and</i> <i>Homemade Lemonade</i>	
Peach and Elderflower Bellini	28
<i>Peach Puree, Elderflower and Prosecco</i>	
Pomegranate Martini	24
<i>Pomegranate Liqueur, Cointreau and Absolut Vodka</i>	
Speightstown Mule	18
<i>Old Brigand Rum, Ginger Beer and Lime Juice</i>	
Elderflower and Grapefruit Spritzer	26
<i>Elderflower, Grapefruit Juice, Prosecco and Soda</i>	
Sand Street Spritz	28
<i>Aperol, Pineapple Juice and Prosecco</i>	
Velvet Sand Street Hammer	28
<i>Brandy, Creme de Cacao, Kahlua, Cointreau and</i> <i>Ice Cream Puree</i>	
Sand Street Rum Sour	28
<i>Old Brigand Rum, Lime, Topped with Red Wine</i>	



LIQUOR SELECTION



Rum

Old Brigand	10
E. S. A. Fields	10
<i>Make it a Double +3</i>	
Rum Punch	14
Mount Gay Eclipse	12
Mount Gay Silver	12
Mount Gay Black Barrel	20
Mount Gay XO	15
El Dorado 15	24
El Dorado 21	48
Plantation XO	24

Gin

Conciere	13
<i>Make it a Double +6</i>	
Bombay	15
Hendricks	25
Whitley Neill	20
Monkey 47	50
Beefeater	18

Beer

Banks	9
Deputy	9
Corona	11
Coronita	10
Stella Artois	13
Heineken	10
Guinness	10
Soda	5
Juices	5
Evian Water	6

Vodka

Absolut	13
Absolut Flavors	13
<i>Make it a Double +6</i>	
Absolute Elyx	25
Grey Goose	20
Stoli	16
Tito	18

Whisky

Jameson	20
<i>Make it a Double +9</i>	
Johnnie Walker Black Label	22
Dewars 12 YR	22
Glenfiddich 12 YR	25
Jack Daniels	22
Jack Daniels Tennessee Fire	22
Glenlivet	22

Brandy

Remy Martin VSOP	20
<i>Make it a Double +9</i>	
Remy Martin 1738	30
Hennessy	25
Hennessy VSOP	30

Tequila

Teremana Blanco	16
Teremana Reposado	16
<i>Make it a Double +7</i>	
Avion Reposado	18
Avion Sliver	18
Avion Espresso	18