



ATLANTIS HOTEL

Appetisers

Soup of the Day - \$15

please ask your server for our daily creation

Crispy Calamari - \$30

black pepper crusted with lemon & rosemary aioli

Pickled Sea Cat - \$35

local octopus cooked in a seasoned broth and marinated with red onions, cucumbers, tomatoes, lime juice, hot peppers served with fried bakes

Vegetable Napoleon - \$30

grilled portobello mushroom layered with goat's cheese, grilled eggplant, zucchini, tomato & pimento finished with a pesto oil & balsamic syrup

Sharing Platter for Two - \$60

prosciutto ham, fresh mozzarella cheese, roasted pesto tomatoes, eggplant and cauliflower served with an olive tapenade and warm flatbread

Salads of the Day

Israeli Couscous Greek Style Salad - \$35

israeli couscous tossed with cucumbers, pimentos, tomatoes, red onions, fresh dill, crumbled feta cheese and Kalamata olives in a light lemon & olive oil vinaigrette served on lettuce leaves

Quinoa Salad - \$35

red quinoa loaded with artichokes, cherry tomatoes, sundried tomatoes, mushrooms, zucchini and carrots, finished with a basil dressing and toasted almonds

Beet & Goat's Cheese Salad - \$35

roasted beets tossed in our house dressing with mandarin oranges, red onions, goat's cheese, roasted tomatoes and crispy potato straws served on kale leaves

Add ons - for all salads

herb pan roasted chicken breast - \$13 pan roasted mahi-mahi - \$15 grilled marinated shrimp - \$15 grilled flying fish (3) - \$12

Sandwiches & Burgers

Panini Sandwich

ask your server about our daily panini, served with salad

Bacon and Cheddar Cheese Burger - \$35

served on a homemade bun, with lettuce, tomato, onion & a pickle with french fries or breadfruit chips

Grilled Fish Burger - \$35

chef's fresh daily catch served on a homemade bun with lettuce & tomato, with a drizzle of jalapeño & cilantro aioli, served with french fries or breadfruit chips

Entrées

Nutty Penne Pasta - \$35

tossed with homemade pesto and served with garlic bread & parmesan cheese

Risotto Atlantis - \$45

creamy risotto with mushrooms, sundried tomatoes, white wine and parmesan cheese

Add ons - for all pasta entrées

herb pan roasted chicken breast - \$13 pan roasted mahi-mahi - \$15 grilled marinated shrimp - \$15
grilled flying fish (3) - \$12 grilled vegetables - \$10

Goat Curry - \$45

bajan curried goat prepared by chef Curwin, served with basmati rice & mango chutney

Tent Bay Catch of the Day - \$50

lightly blackened or grilled, served on a bed of whipped sweet potato or french fries

Grilled New York Strip Steak - \$60

8oz grilled new york strip steak topped with sautéed mushrooms & grilled onions, finished with garlic butter and served with french fries & a roasted vegetable medley

Desserts of the Day

Fruit Plate with Lemon Sorbet - \$20

fresh variety of fruit & berries served with a scoop of lemon sorbet

Raspberry Crème Brûlée - \$20

baked french custard with fresh raspberries

Ice Cream - \$15

assorted locally made ice cream

Jan's Decadent Brownie - \$20

rich chocolate brownie topped with vanilla ice cream and chocolate sauce

Bread Pudding with Rum Sauce - \$20

homemade bread pudding served with a rum sauce

Please advise the wait staff if you have allergies to any food product. Prices quoted in BDS\$ and include VAT.

A service charge of 10% will be added to your bill. We accept Visa and MasterCard and local debit cards only.

We are also happy to provide transport to/from your hotel - USD\$10 per person (min. of 5 persons) please ask for details.

Kindly note that

smoking is

not allowed

