



DINNER MENU FIRE & ICE RESTAURANT

APPETIZER

Fresh tropical salad shaved tropical fruits | mixed organic greens | passion fruit vinaigrette **14**

Fatoush salad seared tuna | mixed greens | cucumber | tomatoes | pomegranate glaze **19**

King crab salad avocado | crunchy fennel | tomatoes | extra virgin olive oil | orange dressing **22**

Lobster and mango salad poached caribbean spiny lobster | mango pearls | chili oil **22**

Cracked conch and sautéed calamari salad roasted red pepper | chorizo | baby spinach leaves **20**

Serrano ham on garlic bread “tacos” aged serrano ham | sundried tomatoes | aged manchego cheese **19**

Beef carpaccio toasted arugula salad | aged parmesan shaving | balsamic reduction **19**

SOUP

Rock fish soup fish soup served with saffron aioli crouton | grated cheese **15**

Gazpacho cold spanish tomato soup with prawn tabbouleh **16**

Any food allergies or dietary restrictions; please inform your server and we will assist in the best way possible to accommodate your request.

All prices are subject to 12% local tax and 10% service charge



MAIN COURSE SPECIALITIES

CATAPLANA

Our signature mediterranean dish, the "Cataplana" is available as a single portion that serves two people or available as a three course family style menu that is placed in the center of your table that consists of Fatoush salad with tuna, tropical salad, cataplana, and a dessert of your choice.

Fresh clam Cataplana

(two people) **67** (family style - per person) **59**

Fresh clam's cooked in a coper dish with white wine and light tomato broth

Fresh seafood Cataplana

(two people) **85** (family style - per person) **67**

Lobster, prawns, snapper, clams, mussels cooked in a traditional coper dish with white wine and light tomato broth

MAIN COURSE

Grilled seafood parillada ½ lobster | scallops | mussels | prawns | fish | rice | grilled vegetables **46**

18 hour braised lamb scented with tajine spices | couscous | vegetables

34Chermoula marinated tuna steak sundried tomato polenta | sautéed spinach | strong jus **35Mahi-Mahi filet** crusted with chorizo | arugula risotto

| saffron sauce **33Seafood fettuccini** grilled fish | mussels | shrimp | scallops | lobster cream **34Beef tenderloin skewer** potato gratin | grilled garden vegetables |

green peppercorn sauce **39Grilled young chicken** forked lemon

potatoes | provençale cherry tomatoes | roasted garlic jus **26Asparagus**

and mushroom risotto scented with white truffle oil |

aged grana pandano cheese **25Conchiglioni pasta** sundried tomatoes | crumbled feta cheese | pesto cream | black olive dust **22**

DESSERT

Chocolate lava cake served with french vanilla ice cream **12**

Crème brûlée caramelized to perfection **12**

Fruit plater sliced melon | watermelon | mango | berries **12**

Selection of ice cream please ask your server for our daily flavors **6**