



TOBAGO'S
RESTAURANT, BAR
AND TERRACE

MENU



SALADS

Greek Salad V 24	140
Tomato, cucumber, olives, feta, red onion, lemon oregano dressing	
Cobb Salad P 24	175
Chicken, tomato, charred corn, Coppa ham, avocado, egg, creamy tomato dressing	
Caesar Salad 24	165
Cos lettuce, anchovies, egg, croutons, semi-dried tomatoes, pecorino, Caesar dressing	
Tuna Salad 24	195
Boiled egg, tomato, green beans, red onion, olives, seared fresh tuna, frilly leaves, chive and lemon marinated potato, honey mustard dressing	

SANDWICHES, ROLLS & WRAPS

Chicken Mayonnaise	155
On fresh or toasted panini	
Lemon & Black Pepper Tuna Sandwich	135
Red onion, lettuce on fresh or toasted rye	
Club Sandwich 24	205
Avocado, chicken mayonnaise, bacon, egg, tomato, cheese	
Grilled Chicken Wrap	160
Sweet chilli cream cheese, rocket, avocado, red onion, cucumber	
Mexican Vegetable Wrap V N	150
Cajun marinated plant base strips, blackened corn, tomato mole, lime avocado mousse, grilled red onion, cos lettuce	
Vegan Boerie Roll V 24	150
Toasted roll, spiced coriander boerewors, tomato chilli chutney, mustard pickle	

P Pork G Gluten Free V Vegetarian V Vegan N Nuts A Alcohol 24 Available 24 Hours

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DESSERTS

Chocolate Tortellini	105
Namalaka, salted caramel, vanilla cream, brûlée banana	
Vanilla Cheesecake	120
Ginger crumble with a pineapple and orange vanilla compote	
Sticky Fig Pudding N	115
Toffee sauce, fig and walnut crumble, espresso ice cream	
Vegan Tiramisu V	135
Coffee gel, cocoa crumble	
Cheese Board V 24	255
Selection of 5 local cheeses, olive tapenade, tomato chilli jam, preserved fig, sour dough breads, cheese straws, lavash	

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CURRIES

All curries served with ethnic accompaniments of fragrant basmati rice, roti, tomato and onion salsa and poppadom

Seafood Curry Prawns, mussels, line fish, calamari all smothered in an authentic local Malay ragout	315
Local Malay Curry Chicken cooked in an authentic local Malay ragout	299
Creamy Coconut Vegan Curry  Plant based grilled chicken style fillets cooked in a creamy coconut curry sauce	299
Lamb Curry Lamb cooked in a spicy tomato ragout	325






CHEF SPECIALTIES

Beef Short Rib Truffle mash, wild mushroom, pea puree, baked baby onions	295
Bobotie Apricot Glaze  Raisin & apricot chutney, almond rice	265
Spicy Seared Tuna Sesame fried rice, edamame wasabi mousse, ponzu dressing	310
Creamy Garlic & White Wine Mussel Pot  Black mussels in a garlic white wine sauce, onion and corn bread	225
BBQ Tofu Vegan Bowl  BBQ and soya grilled tofu, avocado, roast baby vegetables, spring onion sesame rice	210
Tobago's Seafood Risotto Mussels, prawns, line fish, in a creamy risotto, topped with rocket and parmesan cheese	335

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BURGERS

Grilled Chicken Burger  Traditional garnish, jalapeño sauce, matured cheddar, crispy onions, toasted brioche bun with rustic fries	185
The Smokey Beef   Grilled beef burger glazed with deep smoked BBQ sauce, maple glazed bacon, matured cheddar, traditional garnish, toasted brioche bun with rustic fries	205
Vegan Burger   Beyond meat patty, vegan mozzarella, roast garlic aioli, toasted beetroot sesame bun with sweet potato fries	210

STARTERS & SOUPS

Spiced Pumpkin Soup  Served with Chilli bite fritter and a coriander, mint and cumin yoghurt	105
Beef Consommé Slow cooked beef short rib, shimeji mushroom, butternut croquette	130
Seared Tuna Edamame beans, ponzu, Japanese mayonnaise, toasted sesame and cucumber	185
Habanero Free Range Chicken Wings Tangy blue cheese dipping sauce	215
Warm Oxtail & Wild Mushroom Salad Warm oxtail, wild mushrooms, rosemary, bulgur wheat, sprouts, crisp parsnip	195
Calamari  Spicy calamari strips, mayonnaise, skinny fries	175

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PASTAS

Pulled Lamb & Roast Aubergine Tortellini N	265
Spicy tomato ragout, roast brinjal, parmesan and basil pesto	
Mushroom Ravioli 24	225
Thyme and garlic cream sauce	
Add Ham P	45
Spaghetti Bolognese 24	205
Traditional bolognese sauce and pecorino crisp	
Vegan Penne Pasta V	175
Roast red pepper, coconut sauce, courgette, red chilli, vegan pecorino	

SHARING PLATTERS FOR 2

Seafood Platter	1 for 505
Prawns, grilled line fish, creamy mussels, spicy calamari strips, fried white bait served with savoury rice or rustic chips or a side salad	
Meat Platter P	395
Habanero free range chicken wings, boerewors, pork rib, butternut & carrot chakalaka, rustic fries	
Vegan Platter V	305
Plant based grilled chicken style fillets, Mexican bites with coriander coconut dressing, cauliflower rice, marinated tofu, ginger baby carrots, avocado toasted sesame and spring onion	
Cheese & Meat Platter P	385
Parma ham, Coppa ham, salami, beef pastrami, chevin, camembert, brie, apple & whole grain mustard chutney, pineapple & red pepper aniseed preserve, sourdough bread & savoury biscuits	

FLAME GRILLS

Served with a choice of side salad or vegetables or rustic chips

Beef Fillet 250g	325
T-Bone 500g (21 days aged free range)	375
Chalmar Beef Sirloin 300g	295
Rib-Eye 300g	365
Lamb Loin Chops	335
Chicken Supreme	245
Line fish 300g	285
Grilled Medium Prawns	6 for 275 12 for 525
Served with your choice of lemon butter or peri-peri sauce	

Sides	65	Sauces	35
Rustic fries		Mushroom cream	
Skinny fries		Green peppercorn	
Sweet potato fries		Beef jus A	
Seasonal veg		Gorgonzola cream	
Basmati rice		Caper beurre blanc A	
Mash potatoes			

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