DINNER

LOVANGO RESORT & BEACH CLUB

STARTERS

CHARRED OCTOPUS curried hickpeas, sumac, black urfa chili, coconut								21
AHI TUNA CRUDO aji lemon, grapefruit, red onion, sweet potato, basil, olive oil								26
STEAK TARTAR persillade, cured egg yolk, calabrian aioli, black lime, cracklings								25
CARIBBEAN LOBSTER CROQUETTE herb salad, pommes paille, passionfruit turmeric mustard								24
SEA URCHIN GNOCCHI caribbean lobster, boursin gnocchi, edamame, fin herbs, lemon zest								32
WOOD FIRED FOCACCIA BREAD herb butter, sea salt								9
OYSTERS, PRAWNS & CLAWS mkt oysters, chilled shrimp, snow crab claws, cocktail sauce, jalapeno aioli, dill pickle mignonette								MKT
G	R	E		E	N		S	
GREEN PAPAYA & TEA LEAF SALAD shredded cabbage & romaine, crunchy lentil mix, tomato, toasted garlic, red onion, cilantro, tea leaf dressing								23
CAESAR SALAD romaine lettuce, shaved parmesan, croutons, wasabi Caesar dressing								21
GOLDEN BEET TERRINE goat cheese, charred onion, basil, almond, burnt honey-lime dressing								23 ng
FRISEE & ENDIVES smoked bacon, pickled onions, gruyere, brioche, poached egg, dill buttermilk dressing								24
Ε	N	T	R	E	-	Ε	S	
CARIBBEAN LOBSTER SCHNITZEL apple & fennel slaw, red potato salad, lobster-cognac butter								65
HALF ROASTED CHICKEN sofrito, conch peas, cracked olive vinaigrette, navel orange								39
FRESH MARKET FISH christophine, peppers, taro, avocado chili crunch, citrus sauce bercy								48
BUTCHER'S CUT charred brussel sprouts, cauliflower puree, bay rhum bordelaise, pepita chimichurri								MKT
CHARRED CAULIFLOWER preserved lemon, almond, poached egg, petit greens, romesco sauce								34 e
TAGINE FOR TWO								
CARIBBEAN SEAFOOD STEW lobster, shrimp, mussels, crab, fresh catch, coconut, cilantro, charred corn & lemongrass velouté, sweet potato, grilled bread								125
MOROCCAN BRAISED OXTAIL root vegetable, sweet plantain & pepper agrodolce, yellow rice								89