

THE
BeachHouse

EXPERIENCE
MARRIOTT RESORT | GRAND CAYMAN

HEALTHY

PARFAIT^{VG} — 14

granola, yogurt, seasonal fruits, agave

BREAKFAST SALAD — 15

2 poached eggs, arugula, avocado, cucumber, tomato, herb roasted potato, feta, bacon bits, balsamic vinaigrette

OVERNIGHT OATS^{VG} — 15

oats, almond milk, honey, banana, blueberries, strawberries, coconut flakes

MODERN CLASSICS

**KIDS BEACH HOUSE
BREAKFAST — 13**

2 mini pancakes, 1 egg any style, bacon or sausage, fruit cup, juice, toast

PANCAKES^{VG} — 15

blueberry, chocolate or banana

CONTINENTAL^{VG} — 15

basket of assorted pastries, juice, coffee, fruits

OMELETS

VEGGIE^{VG} — 14

tomato, onion, bell pepper, mushroom, spinach, hash brown

HAM & CHEESE — 15

cheddar, monterey jack, hash brown

FAVOURITES

MANGO FRENCH TOAST^{VG} — 15

mango, cream cheese, brûlée, strawberries, mango & coconut syrup

BREAKFAST CROISSANT — 15

scrambled egg, cheddar, arugula, sundried tomato aioli. **ADD (2 CI EACH):** bacon, ham, smoked salmon, or avocado

SMOKED SALMON TOAST — 17

dill cream cheese, arugula, pickled onion, cured egg yolk, fried capers, sour dough

EGG WHITE FRITATTA — 16

spinach, mushroom, tomato, onion, feta cheese, hash brown

AVOCADO TOAST^{VG} — 16

poached egg, house ricotta, tomato relish, arugula, everything bagel spice, sour dough

EGGS BENEDICT — 17

2 poached eggs, english muffin, hollandaise, canadian bacon or smoked salmon

A LA CARTE AMERICAN — 19

2 eggs any style, choice of bacon or sausage, 2 mini pancakes, hash brown, toast, coffee & juice

BUILD YOUR OWN — 16

CHOICE OF: tomato, onion, mushroom, spinach, bell pepper, bacon, ham, jerk chicken, sausage, cheddar & monterey jack, mozzarella - hash brown

BREAKFAST

7^{AM} — 11^{AM}

SMALL PLATES

CEREAL^{VG} — 6

strawberries or bananas

- CHOICE OF MILK
skim, 2%, whole

ASSORTED YOGURT — 6

BREAKFAST PASTRIES — 8

OATMEAL^{VG} — 8

strawberries or bananas, cane sugar, skim milk, raisins

SEASONAL FRUIT PLATE — 14

mango yogurt

BEVERAGES

**FRESHLY BREWED POT
OF COFFEE — 4.5 / 6**

AMERICANO — 5 / 6

CAPPUCCINO / LATTE — 5.5 / 6.5

- CHOICE OF MILK
skim, 2%, whole, half & half
- NON DAIRY MILK - 0.5
almond, oat, soy
- FLAVOURED SYRUP - 0.5
hazelnut, vanilla, caramel

HOT TEA — 4.5

SODAS — 3.5

JUICES

ORANGE JUICE — 6

AWAKENER — 6

orange, carrot, ginger

REFRESHER — 6

apple, pineapple, watermelon

STARTERS

- GREEN HUMMUS^{V/VG} — 11**
crudités, patacones, cashew, parsley
- CHUNKY GUACAMOLE^{V/VG} — 12**
avocado, green peas, whole wheat chips
- CHICKEN BITES — 14**
lemon pepper, chipotle ranch
- CHARCUTERIE BOARD — 21**
chef's selection: 3 meats, 3 cheeses, marinated olives, quince paste, grilled sourdough

BURGERS & SANDWICHES

- SERRANO HAM & CAMELIZED ONION SANDWICH — 18**
arugula, brie cheese, sliced homemade sourdough, potato chips
- A&D BURGER — 20**
angus beef patty, smoked bacon, cheddar cheese, crispy shallots, anchor sauce, french fries

DESSERTS

- SALTED CARAMEL ICE CREAM JAR — 13**
homemade dulce de leche ice cream, dark chocolate, cookie bites
- PASSION CRÉMEUX — 13**
passionfruit, mango jelly, amaretti cookie crumble, meringue

LUNCH & DINNER

11^{AM} — 10^{PM}

SALADS

- ADD CHICKEN +6 / SHRIMP +8 / SERRANO HAM +8
- A&D SUPERFOOD^{V/VG} — 16**
quinoa, avocado, crispy chickpeas, cucumber, pickled onions, hearts of palm, carrot, pumpkin seeds, tahini dressing
- GRAINS & GREENS^{VG/GF} — 15**
kale, parsley, bell pepper, tomato, buckwheat, lentil, almond, caramelized onion, feta, preserved lemon dressing
- ROASTED PUMPKIN^{V/VG/GF} — 15**
onions, cherry tomato, kale, red onion, smoked balsamic dressing, radish, crushed pine nuts

- VEGGIE BURGER^{VG} — 20**
lettuce, tomatoes, tomato jam, crispy onions, yogurt tzatziki sauce, sweet potato fries
- CHICKEN CLUB SANDWICH — 20**
avocado, bacon, tomato, fried egg, mayonnaise, parmesan fries
- SKIRT STEAK SANDWICH — 23**
chimichurri, garlic aioli, oaxaca cheese, salsa criolla, chiabatta bread, potato wedges

- BREAD PUDDING — 14**
raspberry, vanilla sauce, caramel
- 7 MILE FUDGE CAKE — 15**
dulce de leche, creamy chocolate filling, toffee, chocolate bark

PIZZAS

- MARGHERITA^{VG} — 14**
marinara, mozzarella, basil
- PEPPERONI — 16**
mozzarella, pepperoni, marinara
- FUNGI^{VG} — 17**
arugula, parmesan, boursin cheese & truffle oil, green olives
- IBÉRICO HAM — 17**
marinara, mozzarella, arugula, shaved manchego, caramelized onions, green olives

MAINS

- SNAPPER — 33**
pan seared snapper, cayman style escovitch, cauliflower, toasted almonds, asparagus, roasted tomatos
- HOMEMADE RAVIOLI^{VG} — 25**
pumpkin, goat cheese, walnuts, creamy lemongrass sauce, green oil, sage
- CRISPY FRIED CHICKEN — 19**
potato chips, garlic sauce
- NEW YORK STEAK — 33**
wedge potatos, garlic aioli, chimichurri, roasted peppers

GELATO & SORBET

- 3oz — 9 / 16oz — 25
- ROCHER GELATO**
- PISTACHIO GELATO**
- PASSION FRUIT SORBET^{V/GF}**

WHITE

RICKETY BRIDGE - 11/45
Chenin Blanc, South Africa

OYSTER BAY - 13/55
Sauvignon Blanc, Marlborough,
New Zealand

SANTA MARGHERITA - 13/55
Pinot Grigio, Trentino, Italy

RITUAL - 14/60
ORGANIC
Chardonnay, Casablanca Valley, Chile

ODDERO - 14/60
ORGANIC
Moscato d'Asti, Piedmont, Italy

PARES BALTA GINESTA - 15/65
BIODYNAMIC
Gewurtztraminer, Penedes, Spain

RED

INDIGO EYES - 11/45
Pinot Noir, California

BREAD AND BUTTER - 13/55
Pinot Noir, Napa Valley, USA

ROBERT MONDAVI - 13/55
Merlot - Private Selection,
Napa Valley, USA

CATENA - 13/55
Malbec, Mendoza, Argentina

MARQUES DE CACERES - 14/60
Tempranillo, Rioja, Spain

PIED À TERRE - 16/70
Cabernet Sauvignon, Sonoma
Country, USA

ROSE & BUBBLES

FOREVER SUMMER - 13/55
Provence, France

WHISPERING ANGEL - 14/60
Provence, France

VIE DI ROMANS - 17/75
ORANGE WINE
Pinot Grigio, Friuli, Italy

TORRESELLA, PROSECCO - 14/60
Veneto, Italy

DE CHANCENY, BRUT - 15/65
Cremant de Loire, France

LAURENT PERRIER, BRUT - 21/95
Champagne, France

TAITINGER, BRUT - 26/120
Champagne, France

BEERS

LOCAL DRAFT — 7
Caybrew, Caybrew Light, Freestyle,
White Tip, Shell Shock IPA

LOCAL CANS — 7.50
19 - 81 Island Session, 19 - 81 Tropical
IPA, Mango Tango, Ironshore Bock

IMPORTED — 8
Miller Lite, Heineken, Stella Artois,
Peroni, Corona, Red Stripe,
Amstel, Coors Light, Crabbies


0-PROOF COCKTAILS


PASSION FRUIT & GINGER — 7


BLACKBERRY & CITRUS — 7


FALERNUM & PINEAPPLE — 7


COCKTAILS


 **GRANNY SMITH - 14**
NOT YOUR AVERAGE GRANNY
grey goose citron, st. germain,
fresh green apple juice,
orange bitters, prosecco

 **THE COMEBACK - 14**
CLASSIC YET NEW
banana infused governor's
dark rum, governor's coconut
rum, lemon juice, pineapple juice

 **TULUM SKY - 14**
SKY FULL OF STARS
don julio blanco, italicus, cilantro
syrup, agua de jamaica & ginger,
pineapple tepache top-up

 **RUM BRÛLÉE - 14**
THE "PUNCHLINE"
local dark rum, grand marnier,
fresh pineapple & orange juice,
watermelon ice cube

 **ELIXIR OF THE GODS - 14**
A GIFT FROM ABOVE
del maguey vida mezcal,
benedictine, charred grapefruit
juice, fresh lime juice,
ginger - agave syrup

 **RUMMAN - 15**
EAST MEETS WEST
aviation, benedictine, lemon
marrakech bitters, homemade
pomegranate tonic

GIN & TONICS

LONDON GREEN & TONIC - 15
tanqueray, lime juice, mint & cucumber, tonic

TWISTED & BITTER - 15
tanqueray, lustau blanco,
grapefruit-sage cordial, lemon juice,
grapefruit tonic

AZAHAR - 15
tanqueray, lillet blanc, lemon &
thyme oleo saccharum, lime juice,
mediterranean tonic