

Inspired by the bounty of the Caribbean Sea in front of us, Taboras restaurant prides itself on serving the freshest fish available. Our Chef has direct contacts within Barbados' local markets that ensure that the fish we use is delivered to the restaurant on the same day it was caught. We also believe in supporting local farmers and businesses like Clifton Meats, Hatchmans Cheeses, Archers Organics and many others.

APPETIZERS

Lump Crab Cakes	50
Spicy Cocktail Sauce, Lemon, Herb Salad	
Shrimp & Avocado Parfait	52
Lime Chili Aioli, Crisp Focaccia Crouton	
Sesame Seared Tuna Tataki	48
Wakame Salad, Matsushita Dressing, Pickled Ginger	
Scottish Smoked Salmon	50
Warm Potato Rosti, Horseradish Cream, Capers, Lemon	
Carpaccio of Beef	48
Rocket Leaves, Shaved Parmesan, Tomato Caper Salsa	
Chilled Watermelon & Crab Gazpacho	36
Lump Crab, Cucumber, Fresh Mint	

SALADS

Tomato & Fresh Burrata Mozzarella Salad	48
Oven Blushed Tomatoes, Fresh Cherry Tomatoes Extra Virgin Olive Oil, Balsamic, Basil	
Gorgonzola, Pear & Walnut	46
Organic Mesclum Leaves, Dried Cranberries, Champagne Vinegar Dressing	
Fennel, Rocket & Herb Salad	46
Toasted Almonds, Honey Dijon Dressing	
Roasted Butternut Squash Salad	48
Baby Spinach Leaves, Pecans, Bacon-Shallot Dressing	

Fresh Local & Overseas Catch

Fish can be served Blackened, Pan Fried or Grilled

Choose Your Sauce

Spicy Tropical Salsa – Lemon Herb Butter – Spicy Coconut Curry – Brown Butter, Capers & Lime – Remoulade

Yellowfin Tuna	68	Mahi –Mahi	68
Scottish Salmon	76	Barracuda	68
Red Snapper	68	Sea Bass	78

SIDES **18**

Hand Cut Truffle Fries	Macaroni & Cheese
Steamed Basmati Rice	Grilled Provençal Vegetables
Sesame Soy Broccoli	Garlic Spinach
Roast Garlic Potato Puree	Chunky Ratatouille

LOCAL SPECIALITIES

Creole Style Shrimp	82
Sweet Potato puree, Sautéed Greens, Spicy Tomato sauce	
Pan Fried Mahi-Mahi	78
Mahi-Mahi, Stuffed with Local Spices, Fried & Served with Macaroni Pie and Spicy Pickled Cucumber	
Flying Fish & Cou Cou	72
Our National Dish of Flying Fish, Steamed & Served on Okra Polenta with a sauce of Onions, Peppers & Fresh Thyme	
Bajan Spiced Fried Chicken	78
Chicken Breast, Stuffed with Local Spices, Fried & Served with Coleslaw and "Rice and Peas"	

MAINS

Coconut Shrimp Curry	86
Thai Red Curry, Coconut & Coriander Sauce, Basmati Rice	
Lobster & Seafood Risotto	95
Fresh Asparagus, Lemon & Herb Crumb	
Seared Atlantic Scallops	92
Roasted Spiced Cauliflower, Cashews & Raisins	
Caribbean Lentil & Chickpea Dhal	78
Grilled Aubergine, Fresh Coriander & Naan Bread	
American Black Angus Ribeye	110
Sautéed Potatoes, Pearl Onions, Mushrooms, Herb Butter	
Crispy Confit Duck Leg	86
Puy Lentils, Sautéed Spinach, Cassis Sauce	
Herb Crusted New Zealand Lamb Chops	105
Chunky Ratatouille Vegetables, Beetroot Puree	
Fettucine Carbonara	66
Pancetta, Fresh Grated Parmesan	
Chicken Tikka Masala Curry	82
Coconut Rice, Mango Chutney, Crisp Poppadum	

DESSERTS

Banana Doughnuts	34
Cinnamon Ice Cream, Rum Caramel, Toasted Coconut	
Frozen Coconut Parfait	34
Mango & Pineapple Salad	
Red Velvet Cake	34
Moist Red Velvet Cake with Cream Cheese Frosting	
Rice Pudding Brûlée	34
Garnished with Rum soaked Prunes	
Spiced Dark Chocolate Mousse	34
Lemon Shortbread Cookie, Local Guava Pate de fruits	
Selection of Local Ice Creams & Sorbets	34
Rum & Raisin, Vanilla, Chocolate, Coconut, Mango & Raspberry	

Prices are in Barbados Dollars, inclusive of applicable VAT. At our discretion a 10% Service Charge will be added to your bill.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions