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**
  - Spicy Cocktail Sauce, Lemon, Herb Salad
  - $50

- **Shrimp & Avocado Parfait**
  - Lime Chili Aioli, Crisp Focaccia Crouton
  - $52

- **Sesame Seared Tuna Tataki**
  - Wakame Salad, Matsushita Dressing, Pickled Ginger
  - $48

- **Scottish Smoked Salmon**
  - Warm Potato Rosti, Horseradish Cream, Capers, Lemon
  - $50

- **Carcaccio of Beef**
  - Rocket Leaves, Shaved Parmesan, Tomato Caper Salsa
  - $48

- **Chilled Watermelon & Crab Gazpacho**
  - Lump Crab, Cucumber, Fresh Mint
  - $36

**SALADS**

- **Tomato & Fresh Burrata Mozzarella Salad**
  - Oven Blushed Tomatoes, Fresh Cherry Tomatoes Extra Virgin Olive Oil, Balsamic, Basil
  - $48

- **Gorgonzola, Pear & Walnut**
  - Organic Mesclum Leaves, Dried Cranberries, Champagne Vinegar Dressing
  - $46

- **Fennel, Rocket & Herb Salad**
  - Toasted Almonds, Honey Dijon Dressing
  - $46

- **Roasted Butternut Squash Salad**
  - Baby Spinach Leaves, Pecans, Bacon-Shallot Dressing
  - $48

**LOCAL SPECIALITIES**

- **Creole Style Shrimp**
  - Sweet Potato puree, Sautéed Greens, Spicy Tomato sauce
  - $82

- **Pan Fried Mahi-Mahi**
  - Mahi-Mahi, Stuffed with Local Spices, Fried & Served with Macaroni Pie and Spicy Pickled Cucumber
  - $78

- **Flying Fish & Cou Cou**
  - Our National Dish of Flying Fish, Steamed & Served on Okra Polenta with a sauce of Onions, Peppers & Fresh Thyme
  - $72

- **Bajan Spiced Fried Chicken**
  - Chicken Breast, Stuffed with Local Spices, Fried & Served with Coleslaw and "Rice and Peas"
  - $78

**LOCAL SPECIALITIES**

- **Fresh Local & Overseas Catch**
  - Fish can be served Blackened, Pan Fried or Grilled

  **Choose Your Sauce**


  - **Yellowfin Tuna** 68  
  - **Scottish Salmon** 76  
  - **Red Snapper** 68

  - **Mahi – Mahi** 68  
  - **Barracuda** 68  
  - **Sea Bass** 78

<table>
<thead>
<tr>
<th>SIDES</th>
<th>$18</th>
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</thead>
<tbody>
<tr>
<td>Hand Cut Truffle Fries</td>
<td>Macaroni &amp; Cheese</td>
</tr>
<tr>
<td>Steamed Basmati Rice</td>
<td>Grilled Provencal Vegetables</td>
</tr>
<tr>
<td>Sesame Soy Broccoli</td>
<td>Garlic Spinach</td>
</tr>
<tr>
<td>Roast Garlic Potato Puree</td>
<td>Chunky Ratatouille</td>
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</tbody>
</table>

**DESSERTS**

- **Banana Doughnuts**
  - Cinnamon Ice Cream, Rum Caramel, Toasted Coconut
  - $34

- **Frozen Coconut Parfait**
  - Mango & Pineapple Salad
  - $34

- **Red Velvet Cake**
  - Moist Red Velvet Cake with Cream Cheese Frosting
  - $34

- **Rice Pudding Brûlée**
  - Garnished with Rum soaked Prunes
  - $34

- **Spiced Dark Chocolate Mousse**
  - Lemon Shortbread Cookie, Local Guava Pate de fruits
  - $34

**MAIN COURSES**

- **Coconut Shrimp Curry**
  - Thai Red Curry, Coconut & Coriander Sauce, Basmati Rice
  - $86

- **Lobster & Seafood Risotto**
  - Fresh Asparagus, Lemon & Herb Crumb
  - $95

- **Seared Atlantic Scallops**
  - Roasted Spiced Cauliflower, Cashews & Raisins
  - $92

- **Caribbean Lentil & Chickpea Dal**
  - Grilled Aubergine, Fresh Coriander & Naan Bread
  - $78

- **American Black Angus Ribeye**
  - Sautéed Potatoes, Pearl Onions, Mushrooms, Herb Butter
  - $110

- **Herb Crusted New Zealand Lamb Chops**
  - Chunky Ratatouille Vegetables, Beetroot Puree
  - $105

- **Fettucine Carbonara**
  - Pancetta, Fresh Grated Parmesan
  - $66

- **Chicken Tikka Masala Curry**
  - Coconut Rice, Mango Chutney, Crisp Poppadum
  - $82

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.

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