

SMALL

BEEF EMPANADA 14

green olives + scallion + hard boiled egg

HUMITA EMPANADA 12

corn + pumpkin + bechamel + mozzarella cheese

BURRATA A LA LEÑA 22

mortadella + pesto + caramelized onion + pistachios

ROASTED CAULIFLOWER 18

almond dukkah + labneh + matbuja

TUNA CRUDO 16

yuzu sauce + wasabi mayo

PUMPKIN HUMMUS 12

pickled and fermented veggies + pita bread

CROQUETAS 14

mushroom + emmental cheese + smoked tomato aioli

CASSAVA CHEESE BREAD 12

roasted red pepper aioli

GARDEN SALAD 12

baby greens + carrot + radish + herbs + cucumber +
beets + cherry tomatoes + lemon vinaigrette



All prices are in Cayman dollars.
A 16% service charge will be added to your final bill.

MEDIUM

KOREAN RIBS 26

gochujan glaze + apple kimchi +
boniato and dulce de leche puree

BRANZINO 32

potato scales + sunchoke puree +
sous vide leek + lemon gel

HOMEMADE RIGATONI PASTA 25

almond pesto + mushrooms +
smoked ricotta salata

SEAFOOD MOQUECA 35

clams + shrimps + monkfish +
tomato sauce + coconut rice

HOUSE BURGER 24

ground chuck CAB + aged cheddar +
caramelized onions + lettuce + pickles +
Ms. Piper's sauce

CHICKPEA CHOPPED SALAD 16

iceberg & romaine lettuce + avocado +
tomato + spiced chickpeas +
banana peppers + kalamata olives +
pumpkin seeds + vegan ranch dressing

+ chicken yakitori skewers 6
+ shrimp yakitori skewers 9

LARGE

MEZZE PLATTER 24

muhammara + babaganoush + tabbouleh +
pickled and fermented veggies + falafel +
pita bread

BEEF KOFTA 28

homemade pita bread + pickles + tahini +
matbuja sauce

HALF CHICKEN 32

szechuan pepper & harissa glaze +
carrots + onion +
castelvetrano olives

BUTTERFLY SNAPPER 44

brown butter and caper sauce +
arugula + fennel + orange +
red onion salad

FROM THE GRILL

TIRA DE ASADO 40

20oz CAB + side of your choice

BONE IN RIB EYE 52

14oz CAB + side of your choice

SIDES

GARDEN SALAD 6

COCONUT RICE 6

FRIES 6

BUTTER SMASHED POTATO 6

WOOD OVEN VEGGIES 6

SMOKED EGGPLANT 6

garlic and peanut sauce + herbs +
mixed nuts

