



RESTAURANT
& BAR



PASSED OR STATIONARY PLATTERS

ALL PLATTERS SERVE UP TO 15 GUESTS
MINIMUM OF 40 GUESTS FOR PASSED SERVICE

PLATTERS

Guacamole, Salsa, Chips \$60

House Made ^(GF/V)

Freshmade Hummus with Chermoula \$60

Crudite, Sullivan St Bakery Bread ^{(V)*}

Spinach Dip \$50

Sullivan St Bakery Bread ^{(V)*}

Mini Tostones \$50

Mojo Aioli ^(GF/V)

Mini Tostones \$80

Ropa, Mojo Aioli ^(GF)

Griot + Pickliz \$70

Crispy Pork Shoulder with Spicy Slaw ^(GF)

Arepas \$60 GF

Queso Blanco, Aji Colombiano ^(GF/V)

Patatas Bravas \$40

Chipotle Aioli ^(GF/V)

Falafel Bites \$70

Harriff Yogurt, Isreali Salad ^(GF/V)

Assorted Cookies \$30

Daily Selection/Variety

Brownie Bites \$40

PASSED BITES

PER PERSON PRICING

CHOOSE ANY 3 ITEMS; \$34 PER PERSON

CHOOSE ANY 4 ITEMS; \$38 PER PERSON

CHOOSE ANY 5 ITEMS; \$40 PER PERSON

MEAT

Griot & Pickliz | Crispy Pork Shoulder, Spicy Slaw ^(GF)

Fried Chicken Slider | Spicy Honey, House Pickles

Mini Tostones | Ropa, Mojo Aioli ^(GF)

Lamb Kefta | Tzatziki ^(GF)

VEGGIES

Falafel | Harriff Yogurt ^(GF/V)

Arepa | Queso Blanco, Aji Colombiano ^(GF/V)

Oyster Mushrooms | Tahini, Sullivan St Bakery Toast ^{(GF/V)*}

Artichoke Fries | Herb Yogurt ^(GF/V)

SEA

Daily Ceviche | Coconut Leche De Tigre ^(GF)

Local Fish Dip | House Pickles, Hot Sauce, Sullivan St Bakery Toast *

Harissa Marinated Local Shrimp ^(GF)

Crab Cake | Piquillo Emulsion

TAQUITO BAR

AVAILABLE UPSTAIRS & POOLSIDE | MINIMUM 20 GUESTS | \$50 SETUP FEE

CHOICE OF TWO | \$30 PER PERSON

CHOICE OF THREE | \$45 PER PERSON

RAJAS^(V)

CARNITAS

BARBACOA

CHICKEN TINGA

TOPPINGS INCLUDE: Radishes, Onions, Cilantro, Salsa,
Hot Sauce, Queso Blanco, Pickled Vegetables

*GF if not served with bread