

KRAVE

— at —

THE ESTATE

THE FINE CARIBBEAN EXPERIENCE

Caribbean cuisine is a fusion of African, Amerindian, British, Spanish, French, Dutch, Indian and Chinese influences. These traditions were brought from the many homelands of this region's population, and through a mix of ingenuity and inspiration, has resulted in styles that are unique to the islands. Let our chefs take you on a unique and extraordinary "true Caribbean" culinary experience!

HORS D'OEUVRES

French for appetizers, listen for this tongue in Martinique and St. Martin, where it's the official language.

^{GF} South Caicos Farms Pumpkin Soup 16

Jumbo Prawns, Curry Oil

Ackee & Salt Fish Cake 14

Roasted Tomato Jam

^{GF V} Local Greens Salad 14

Avocado, Backyard Tomatoes, Passion Fruit Vinaigrette

Queen Conch Salad 17

Habanero, Citrus Segments, Cilantro

Crispy Coconut Shrimp 18

Jerk Aioli

PLATO PRINCIPAL

Spanish for main course, a language you're certain to hear in Cuba, Puerto Rico, the Dominican Republic and beyond.

Makindy's BBQ Baby Back Ribs 31

Mac & Cheese, Crunchy Slaw

Banana Leaf Baked Whole Turks Snapper 40

Pepper, Tomato, Red Beans & Rice

GBC Jerk Chicken 28

Sweet Fried Plantain, Coleslaw

Peggy's Stewed Conch 32

Homemade Johnny Cake

^{GF V} Trini Spiced Chickpea Stew 28

Grilled Sweet Potato, Crispy Kale, Sweet Tamarind Chutney

***GF - Gluten Free**

***V - Vegetarian**

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ZOETE END

*Dutch for sweet end, you may hear **dessert** referred to this way in St. Maarten, Aruba, Bonaire and Curaçao.*

Dark Rich Rum Cake 14

Palm Sugar Ice Cream

Dominican Mango Lime Pie 14

Toasted Coconut Ice Cream

Pineapple Cheese Cake 14

Spiced Pineapple, Backyard Mint Sorbet