Welcome to Jacquí O's



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<u>To Begin</u>

Fresh Black Pineapple Gazpacho Our Spicy Ceviche of Mahi-Mahi Our Famous Open Ravioli with Tiger Prawns Smoked Mahí-Mahí Beet, and feta Salad Ginger Crab Salad with Wasabi Mayo

OR; To Accompany

Dry Aged Serrano Ham Platter (To Share) Love Basket (2 person) A selection of vegetable crudities with Dipping Sauces Our Classic Caesar Salad Plain or Add Grilled Shrimp or Chicken at... Amalfi Mixed Salad Balsamic Dressing Green Salad; with Passion Fruit or Raspberry Dressing Catalan Tomato Bread

Main Course from the Sea:

Whole Fish Catch of the Day served with Ratatouille and Basmati Rice Smoked Risotto With Seared Scallops Lobster Medallions with White Chocolate and Pear Filet of Mahi-Mahi served with Plantain Aioli and Pumpkin Mash Authentic Andalusian Black Bottom Seafood Paella Zarzuela; Caríbbean Style Físh Stew Dry Vermouth Josper Grilled Marlin Filet

Main Courses From the Land

The Foie Gras Burger with Veal-Truffle Dipping Sauce and Fries Black Angus Tagliatta "Beef for the beach" Josper Grilled Local Pork served with Mango Jerk sauce Coconut Chicken Masala. THE NEW CURRY. Marujas' Pork Rib and Chicken Paella Vegetarian Pastry Parcel Vegetarian Creole Spaghetti Crumble,