



A La Carte Menu

APPETIZERS

CHEF'S SOUP OF THE DAY – \$25.00

ASIAN SHRIMP MARTINI – \$42.00

Served with baby greens tossed and tossed with a garlic chilli glaze, spring onions, pickled ginger and toasted sesame seeds

WADADLI SALT FISH CAKES – \$32.00

Salted cod molded in panko breadcrumbs and served with spinach aioli

CRISPY CONFIT DUCK SALAD – \$36.00

Shredded. Confit duck tossed with ginger hoisin dressing shredded rocket crispy wontons toasted sesame seeds

SMOKED SALMON CHEESECAKE – \$32.00

Savory cheesecake blended with smoked salmon served with pomegranate dressing and cardamom crumble

TANNINS CAESAR SALAD – \$28.00

Fresh crisp romaine lettuce tossed with Tannins signature Caesar dressing, homemade garlic croutons, pear tomatoes and parmesan cheese

Add chicken \$12 or shrimp \$20

TAPAS

SWEET SOY GLAZED CHICKEN – \$30.00

Deep fried chicken farce tossed with a sweet soy glaze, with a roasted corn and tomato chutney and finished with black sesame seeds and sliced scallions

JERK RUBBED PORK – \$35.00

Served with braised cabbage, warm onion and bacon jam and fresh apple slices

COCONUT SHRIMP LOLLIPOPS – \$40.00

Deep fried coconut shrimp fritters, finished with local black pineapple chutney and toasted coconut

BLISTERED CHERRY TOMATO AND GREEK OLIVES – \$25.00

Tossed with extra virgin olive oil and finished with Tannins homemade pesto, aged raspberry and balsamic reduction and fresh basil

MUSSELS IN WHITE WINE SAUCE – \$38.00

Sautéed with garlic and onions then tossed with cherry tomatoes and finished with a splash of white wine and served with a slice of garlic bread

BIGGER BITES

SEARED MASALA RUBBED TOFU – \$40.00

Served with quinoa and roasted vegetables and finished in a coconut curry sauce.

TANNINS FISH OF THE DAY – \$55.00

Local Line Caught Fish Pan Seared Or Grilled With Warm Cous-Cous Quinoa And Roasted Vegetable Salad With Fresh Salsa

ISLAND SPICED CHICKEN PASTA – \$45.00

Spicy marinated chicken breast grilled and tossed with creamy coconut sauce and your choice of linguini or penne pasta and finished with toasted coconut and parmesan cheese

BARBUDA SEAFOOD WEDDING – \$65.00

Diced Lobster, Snapper, Shrimp, Calamari, Mussels, Tossed With Fresh Vegetables And Potatoes In A Seafood Broth

TANNINS HOMEMADE RUSTIC BURGERS – \$50.00

8 oz beef burger grilled to perfection set in a rustic bun with caramelized onion, bacon and cheddar cheese. served with shredded greens and sweet potato fries.

ROSEMARY AND THYME AND MERLOT BRAISED LAMB SHANKS – \$60.00

Garlic And Herb Crushed New Potatoes With Blistered Cherry Tomatoes And Broccoli

RUM AND COKE GLAZED BBQ PORK RIBS – \$55.00

Baby back ribs slow roasted and glazed with chef's barbecue sauce served with fried corn tortilla salad and potato wedges.

SIDES – \$15.00

POTATO WEDGES

SWEET POTATO FRIES

ASSORTED ROASTED OR SAUTÉED VEGETABLES

WHITE RICE

SAUTÉED OR HERB CRUSHED POTATOES

DESSERTS

CAKE & ICE CREAM – \$25.00

Homemade sponge cake and a cinnamon dusted cone filled with ice cream and finished with chocolate sauce.

CHOCOLATE BREAD AND BUTTER PUDDING – \$20.00

With rum anglaise.

DEEP FRIED APPLE PIE – \$25.00

FRESH FRUIT AND CREAM CHEESE ON THE ROCKS – \$25.00

ALL DESSERT ITEMS SUBJECT TO CHANGE

All items are in EC Dollars and subject to 15% ABST.

Service Charge/Tips is not included

‘Excellence Defined’

Gluten-free items are prepared with food ingredients which have no gluten but in an environment where food items with gluten are handled. We, therefore, cannot guarantee the total absence of gluten in an item which is labelled as gluten-free.