

TO START

Seafood Chowder. Parmesan Sour Dough
EC\$ 55 / US\$ 21

Cured Mahi-Mahi Tostadas, Sweet Potato. Pumpkin
Ketchup
EC \$45 / US\$ 17

Smoked salmon & Spider Crab. Shrimp Toast
EC \$65 / US\$ 25

Fish Kitchen Ceviche. Lime & Cilantro.
EC \$45 / US\$ 17

Spring Organics, Pickled Vegetables. Ital Crisps (V)
EC \$40 / US\$ 15

Compressed Water Melon, Jalapeño. Feta (V)
EC 35 / US\$ 13

*"Everything we do is made by humans, if
we err, tell us and we will make it right"*

PURE DECADENCE

Chocolate Marquise, Sea Salt Caramel
EC \$35 / US\$ 13

Banana Beignet, Coconut Ice Cream
EC \$35 / US\$ 13

Artisanal Gelato
EC \$35 / US\$ 13

Sticky Toffee Pudding, Vanilla Anglaise
EC \$35 / US\$ 13

French Farm House Cheese, Olives & Nuts.
Red Onion Jam
Date & Walnut Toast
EC \$55 / US\$ 21

THE CLIFF AT CAP

MAIN COURSE

Crispy Fish Sliders. Cucumber Relish.
Sweet Potato Fries.
EC \$65 / US\$ 25

Seared Yellow Fin Tuna, Fennel & Herb Salad. Toasted Sesame
EC \$75 / US\$ 28

Herb Crusted Dorado, Cherry Tomato Confit
EC \$85 / US\$ 32

Curried Chana Roti, Tamarind. Cucumber Chutney (V)
EC \$55 / US\$ 21

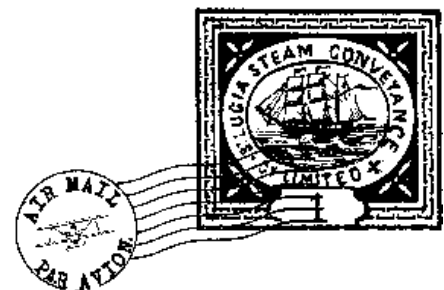
Fresh Shrimp Rice Rolls, Chili, Ginger & Spring Onions.
EC \$75 / US\$ 28

Seafood Linguini. Aged Grana Padano Cream
EC \$95 / US\$36*

Mini Wagyu Burgers. Smoked Cheddar. Bacon Jam
French Fries
EC \$75 / US\$ 28

'When the Boat Comes In'
market price

Jerk Snapper, Caesar Style Salad. Marinated Anchovies
EC \$85 / US\$32



9.20.2023



#cliffatcap

All prices are subject to 10% VAT & 10% service charge
Items marked with a (V) are vegetarian dishes