

Soups

Soup of the Day 🌿 local specialties served with homemade bread, ask your server about today's choices ~ \$6

Seafood Chowder 🌿 with local catch and shrimp, coconut milk, roasted garlic & basil ~ \$12

Appetizers

Hummus Plate 🌿 seasoned chick pea spread with olive tapenade, vegetable sticks & plantain chips ~ \$10

Tuna Tartare 🌿 with onions, capers, parsley, olive oil & lime juice ~ \$10

Savory Shrimp 🌿 garlicky sautéed shrimp with fresh Dominican salsa ~ \$13

Tomato Tower 🌿 layers of local tomatoes and cucumbers dressed with fresh herbs, balsamic vinegar & oil ~ \$6

Salads

Chef's Choice Salad Plate 🌿 a daily delight! ~ \$10

Garden Salad 🌿 mix of seasonal greens & vegetables with lime-garlic vinaigrette & mixed seeds and nuts ~ \$10

Homemade Beet & Goat Cheese 🌿 mixed greens, tomato, onion, balsamic vinaigrette & roasted walnuts ~ \$14

Smoked Marlin & Apple 🌿 with mixed greens, tomato, hardboiled egg & apple cider dressing ~ \$14

Chardonnay ~ \$5 🍷 /\$24 🍷

Balanced, fresh & fragrant with lingering aromas
Ideal on its own, with fish & shellfish, poultry, salads & vegetarian meals

Pinot Grigio ~ \$32 🍷

Straw in color with light golden hues, it has a fruity bouquet & a subtle, fresh flavor
An ideal accompaniment for light appetizers, fish, & seafood

Sauvignon Blanc ~ \$7 🍷 /\$30 🍷

Dry and smooth texture with nuances of citrus fruit and white peach s
An excellent aperitif, pairs well with shellfish & salads

White Zinfandel ~ \$24 🍷

Fresh & delicious with berry-like fruit flavors and aromas of citrus & honeydew
It pairs especially well with salads, pizzas or vegetarian dishes

Prices are US\$ and are subject to 15% VAT (Value added tax) and 10% Service Charge

Entrées

Chef Seraphine and the staff welcome you to Zamaan Restaurant. Please try the **chef's nightly special** or choose from our delicious daily menu selections

Catch of the Day 🌿 pan sautéed, grilled or poached with caramelized onions & seasonings ~ \$16

Packing House Mahi Mahi 🌿 fresh filet prepared in banana leaf packet with local seasonings ~ \$18

Creole Kabob 🌿 grilled shrimp & vegetable kabobs, rice & beans with Creole sauce ~ \$22

Grilled Lobster Tail 🌿 with herbed butter sauce ~ \$38

Caribbean Gumbo z'Herbes 🌿 full flavored vegan 'one-pot' with local greens, okra, black-eyed peas & seasonings ~ \$13

Coconut Curried Seasonal Vegetables ~ \$13

with grilled chicken ~ \$3 with grilled shrimp ~ \$5

Citrus Honey Chicken 🌿 boneless chicken breast with tangy mixed citrus & shadon beni butter sauce ~ \$15

Curried Goat ~ Local Style 🌿 slow cooked until tender with mild curry seasonings ~ \$16

Grilled Tenderloin of Beef 🌿 6 ounce tenderloin, cooked to order with bleu cheese or peppercorn sauce ~ \$30

Shrimp n' Steak 🌿 savory pineapple & shrimp flambé with a grilled 6 oz tenderloin ~ \$40

~ all entrees come with choice of daily prepared pasta, rice or root & seasonal vegetables ~

Merlot, Casillero del Diablo ~ \$5  /\$24 

A subtle wine with berry flavors, together with chocolate, vanilla and cassis notes

A great match to pasta, burgers, pizza and red meats

Pinot Noir, Rosemount ~ \$35 

This dry light red wine features mild spicy, floral and fruity scents

Paired well with flavorful vegetarian, beef, chicken and duck meals

Cabernet Sauvignon, Esprit de Sérème ~ \$5  /\$24 

A rich balanced wine. It reveals good body and an attractive aroma finish

Paired with grilled red and white meats served with sauces

Malbec, Doña Paula Los Cardos ~ \$30 

Sweet, spicy and intense aromas, this wine is soft, velvety, fresh, and well balanced

Pairs perfectly with beef, a juicy burger, or dark chocolate desserts

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