

# BEGIN

## Bacon Wrapped Dates 23

Tucker's Farm goat cheese toast, labneh, date syrup, olives, pistachios

## Burrata 21.<sup>5</sup>

Burrata creme, sticky tomatoes black olive wafer, garlic confit, pistachios, rocket, pomegranate dressing

## Duck 22

Sous-vide duck egg, togarashi spice, crispy confit leg, brioche toast, green onion butter

## Clams 24.<sup>5</sup>

'Nduja, fregola, pickled fennel, sour cream, Noilly Prat

## Lamb 23.<sup>5</sup>

Crispy scrumpets, tahini verde, tomato jam, bitter orange reduction, smoked paprika oil **DF**

## Scallops 25

squid ink cream, cauliflower puree, sugared bacon, crushed wasabi peas, pea tendrils, lemon pepper

## Shrimp 24

Black bean mole, tomatillo mojo, burnt pineapple, avocado yoghurt **GF**

## Winter Salad 20

Local Cardinal Farm's butter lettuce, beetroot shavings, roast parsnip peelings, pickled carrots, tofu mayonnaise, fennel salt **Ve/GF**

# SOUPS

## Bermuda Fish Chowder 15 **GF**

## Soup of the Day 13

**Ve** *vegan* **GF** *gluten free* **DF** *dairy free*

# MAIN~Farm

## Filet Mignon 49

Sous-vide 8oz beef tenderloin, Dijon mushrooms, Marchand de Vin sauce classic 'Pommes Dauphine' (fried potato puffs)

## Lamb 49

Cumin spiced rack, dried apricots, pine nuts, potatoes, capers, date paste, sweet raisin jus **GF**

## Pork 45

Sticky Hong Shao Rou belly, spiced sesame/cashew lentils, fried water chestnuts **DF GF**

## Duck 47.<sup>5</sup>

salted peanut tahini, sumac cauliflower, red radish relish, caraway dukkah, prune juice reduction **DF GF**

## Panisses 33.<sup>5</sup>

Curried butternut puree, edamame pistou, annatto oil, walnut bits, salad shoots **Ve GF**

# MAIN~Ocean

## Tuna 43.<sup>5</sup>

(Local when available)

furikake seasoning, baby watercress, radish, pickled mooli, asparagus, ginger/beetroot emulsion **GF DF**

## Octopus 39.<sup>5</sup>

Sous-vide & grilled with feta/olive croquettes, chorizo cream, lemon oil, salsa of roast eggplant, apple & sage

## Rockfish 44.<sup>5</sup>

(Local when available)

Charred Bok choy, nori butter broth with shrimp, toasted corn, pink ginger & cilantro **GF**

## Shellfish 45

Steamed scallops, shrimp & clams, carrot noodles, Vadouvan crème fraiche, moong beans, hemp seed chutney **GF**

## Salmon 44

Smoky paprika fried tofu, cauliflower, asparagus, hibiscus yoghurt, black lava salt, tamarind honey **GF**

**Ve** *vegan* **GF** *gluten free* **DF** *dairy free*

# DESSERTS

## Warm Yorkshire Parkin 15.<sup>5</sup>

Alex & Pete's rhubarb ripple ice cream  
(ice cream made exclusively for Barracuda Grill)

## Chocolate Marquise 15.<sup>5</sup>

pecan croquant, salted caramel

## Gingerbread Toffee Pudding 15.<sup>5</sup>

sticky Medjool date sauce, Alex & Pete's  
marmalade ice cream

(ice cream made exclusively for Barracuda Grill)

## Tuckers Goat's Cheese

## Cheesecake Creme 15.<sup>5</sup>

Salted peanut & ginger crumbs, and burnt honey

# COFFEE

Espresso	6 <sup>95</sup>
Cappuccino	7 <sup>95</sup>
Cafe Latte	7 <sup>95</sup>
Cafe Mocha	7 <sup>95</sup>

# PORTS

Graham's 10 Yr Tawny	13 <sup>25</sup>
Graham's 20 Yr Tawny	19 <sup>25</sup>
Graham's 30 Yr Tawny	23 <sup>25</sup>

# DESSERT WINES

Inniskillin Ice Wine	21 <sup>25</sup>
Royal Tokaji Puttonyos	13 <sup>25</sup>
Errazuriz Late Harvest	13 <sup>25</sup>

# BARRACUDA GRILL

Opening in 2001, Barracuda Grill has established itself as one of Bermuda's pre-eminent fine dining restaurants, featuring a cuisine style best defined as Global Contemporary.

Whilst at times we strive to bring simplicity to our presentations, the technical skills our kitchen brigade have applied to the final dish in front of you is unparalleled.

Whether it be using new cooking techniques such as sous vide, molecular gastronomy, or our chefs using classic learned skills as defined in Larousse's Gastronomique, our attention to the finished dish for balance in taste, appearance, texture and precise detail is meticulously attended to.

With multiple Best of Bermuda awards tucked under our apron strings, including being the most frequent winner of "Best Place for a Power Lunch" (over all other restaurants combined in the past 10 years), we are striving day by day to ensure the awards keep coming.

Please enjoy the experience of our hard work and creativity.

We respectfully request you order your meal as the chefs have painstakingly designed it, and with minimum substitutions.

It is our priority to use locally sourced farm and fishermen produce when available

*EXECUTIVE CHEF: Jonny Roberts*

*CHEF DE CUISINE: Ashim Gomes*

*MANAGER: Tracey Jachmann*