

THE  
**BeachHouse**

EXPERIENCE  
MARRIOTT RESORT | GRAND CAYMAN

## HEALTHY

**PARFAIT<sup>VG</sup> — 14**

granola, yogurt, seasonal fruits, agave

**BREAKFAST SALAD — 15**

2 poached eggs, arugula, avocado, cucumber, tomato, herb roasted potato, feta, bacon bits, balsamic vinaigrette

**OVERNIGHT OATS<sup>VG</sup> — 15**

oats, almond milk, honey, banana, blueberries, strawberries, coconut flakes

## MODERN CLASSICS

**KIDS BEACH HOUSE  
BREAKFAST — 13**

2 mini pancakes, 1 egg any style, bacon or sausage, fruit cup, juice, toast

**PANCAKES<sup>VG</sup> — 15**

blueberry, chocolate or banana

**CONTINENTAL<sup>VG</sup> — 15**

basket of assorted pastries, juice, coffee, fruits

## OMELETS

**VEGGIE<sup>VG</sup> — 14**

tomato, onion, bell pepper, mushroom, spinach, hash brown

**HAM & CHEESE — 15**

cheddar, monterey jack, hash brown

## FAVOURITES

**MANGO FRENCH TOAST<sup>VG</sup> — 15**

mango, cream cheese, brûlée, strawberries, mango & coconut syrup

**BREAKFAST CROISSANT — 15**

scrambled egg, cheddar, arugula, sundried tomato aioli. **ADD (2 CI EACH):** bacon, ham, smoked salmon, or avocado

**SMOKED SALMON TOAST — 17**

dill cream cheese, arugula, pickled onion, cured egg yolk, fried capers, sour dough

**EGG WHITE FRITATTA — 16**

spinach, mushroom, tomato, onion, feta cheese, hash brown

**AVOCADO TOAST<sup>VG</sup> — 16**

poached egg, house ricotta, tomato relish, arugula, everything bagel spice, sour dough

**EGGS BENEDICT — 17**

2 poached eggs, english muffin, hollandaise, canadian bacon or smoked salmon

**A LA CARTE AMERICAN — 19**

2 eggs any style, choice of bacon or sausage, 2 mini pancakes, hash brown, toast, coffee & juice

**BUILD YOUR OWN — 16**

**CHOICE OF:** tomato, onion, mushroom, spinach, bell pepper, bacon, ham, jerk chicken, sausage, cheddar & monterey jack, mozzarella - hash brown

## BREAKFAST

7<sup>AM</sup> — 11<sup>AM</sup>

## SMALL PLATES

**CEREAL<sup>VG</sup> — 6**

strawberries or bananas

- CHOICE OF MILK  
skim, 2%, whole

**ASSORTED YOGURT — 6**

**BREAKFAST PASTRIES — 8**

**OATMEAL<sup>VG</sup> — 8**

strawberries or bananas, cane sugar, skim milk, raisins

**SEASONAL FRUIT PLATE — 14**

mango yogurt

## BEVERAGES

**FRESHLY BREWED POT  
OF COFFEE — 4.5 / 6**

**AMERICANO — 5 / 6**

**CAPPUCCINO / LATTE — 5.5 / 6.5**

- CHOICE OF MILK  
skim, 2%, whole, half & half
- NON DAIRY MILK - 0.5  
almond, oat, soy
- FLAVOURED SYRUP - 0.5  
hazelnut, vanilla, caramel

**HOT TEA — 4.5**

**SODAS — 3.5**

## JUICES

**ORANGE JUICE — 6**

**AWAKENER — 6**

orange, carrot, ginger

**REFRESHER — 6**

apple, pineapple, watermelon

## STARTERS

- GREEN HUMMUS<sup>V/VG</sup> — 11**  
crudités, patacones, cashew, parsley
- CHUNKY GUACAMOLE<sup>V/VG</sup> — 12**  
avocado, green peas, whole wheat chips
- CHICKEN BITES — 14**  
lemon pepper, chipotle ranch
- CHARCUTERIE BOARD — 21**  
chef's selection: 3 meats, 3 cheeses, marinated olives, quince paste, grilled sourdough

## BURGERS & SANDWICHES

- SERRANO HAM & CAMELIZED ONION SANDWICH — 18**  
arugula, brie cheese, sliced homemade sourdough, potato chips
- A&D BURGER — 20**  
angus beef patty, smoked bacon, cheddar cheese, crispy shallots, anchor sauce, french fries

## DESSERTS

- PASSION CRÉMEUX — 10**  
passionfruit, mango jelly, amaretti cookie crumble, meringue
- SALTED CARAMEL ICE CREAM JAR — 13**  
homemade dulce de leche ice cream, dark chocolate, cookie bites

## LUNCH & DINNER

11<sup>AM</sup> — 10<sup>PM</sup>

## SALADS

- ADD CHICKEN +6 / SHRIMP +8 / SERRANO HAM +8
- A&D SUPERFOOD<sup>V/VG</sup> — 16**  
quinoa, avocado, crispy chickpeas, cucumber, pickled onions, hearts of palm, carrot, pumpkin seeds, tahini dressing
- GRAINS & GREENS<sup>VG/GF</sup> — 15**  
kale, parsley, bell pepper, tomato, buckwheat, lentil, almond, caramelized onion, feta, preserved lemon dressing
- ROASTED PUMPKIN<sup>V/VG/GF</sup> — 15**  
onions, cherry tomato, kale, red onion, smoked balsamic dressing, radish, crushed pine nuts

- VEGGIE BURGER<sup>VG</sup> — 20**  
lettuce, tomatoes, tomato jam, crispy onions, yogurt tzatziki sauce, sweet potato fries
- CHICKEN CLUB SANDWICH — 20**  
avocado, bacon, tomato, fried egg, mayonnaise, parmesan fries
- SKIRT STEAK SANDWICH — 23**  
chimichurri, garlic aioli, oaxaca cheese, salsa criolla, chiabatta bread, potato wedges

- BREAD PUDDING — 14**  
raspberry, vanilla sauce, caramel
- 7 MILE FUDGE CAKE — 15**  
dulce de leche, creamy chocolate filling, toffee, chocolate bark

## PIZZAS

- MARGHERITA<sup>VG</sup> — 14**  
marinara, mozzarella, basil
- PEPPERONI — 16**  
mozzarella, pepperoni, marinara
- FUNGI<sup>VG</sup> — 17**  
arugula, parmesan, boursin cheese & truffle oil, green olives
- IBÉRICO HAM — 17**  
marinara, mozzarella, arugula, shaved manchego, caramelized onions, green olives

## MAINS

- SNAPPER — 33**  
pan seared snapper, cayman style escovitch, cauliflower, toasted almonds, asparagus, roasted tomatos
- HOMEMADE RAVIOLI<sup>VG</sup> — 25**  
pumpkin, goat cheese, walnuts, creamy lemongrass sauce, green oil, sage
- CRISPY FRIED CHICKEN — 19**  
potato chips, garlic sauce
- NEW YORK STEAK — 33**  
wedge potatoes, garlic aioli, chimichurri, roasted peppers

## GELATO & SORBET

- 3oz — 9 / 16oz — 25
- ROCHER GELATO**
- PISTACHIO GELATO**
- PASSION FRUIT SORBET<sup>V/GF</sup>**

## WHITE

**RICKETY BRIDGE - 11/45**  
Chenin Blanc, South Africa

**OYSTER BAY - 13/55**  
Sauvignon Blanc, Marlborough,  
New Zealand

**SANTA MARGHERITA - 13/55**  
Pinot Grigio, Trentino, Italy

**RITUAL - 14/60**  
**ORGANIC**  
Chardonnay, Casablanca Valley, Chile

**ODDERO - 14/60**  
**ORGANIC**  
Moscato d'Asti, Piedmont, Italy

**PARES BALTA GINESTA - 15/65**  
**BIODYNAMIC**  
Gewurtztraminer, Penedes, Spain

## RED

**INDIGO EYES - 11/45**  
Pinot Noir, California

**BREAD AND BUTTER - 13/55**  
Pinot Noir, Napa Valley, USA

**ROBERT MONDAVI - 13/55**  
Merlot - Private Selection,  
Napa Valley, USA

**CATENA - 13/55**  
Malbec, Mendoza, Argentina

**MARQUES DE CACERES - 14/60**  
Tempranillo, Rioja, Spain

**PIED À TERRE - 16/70**  
Cabernet Sauvignon, Sonoma  
County, USA

## ROSE & BUBBLES

**FOREVER SUMMER - 13/55**  
Provence, France

**WHISPERING ANGEL - 14/60**  
Provence, France

**VIE DI ROMANS - 17/75**  
**ORANGE WINE**  
Pinot Grigio, Friuli, Italy

**TORRESELLA, PROSECCO - 14/60**  
Veneto, Italy

**DE CHANCENY, BRUT - 15/65**  
Cremant de Loire, France

**TAITINGER, BRUT - 26/120**  
Champagne, France

## BEERS

**LOCAL DRAFT — 7.50**  
Caybrew, Caybrew Light, Freestyle,  
White Tip, Shell Shock IPA

**LOCAL CANS — 7.50**  
19 - 81 Island Session, 19 - 81 Tropical  
IPA, Mango Tango, Ironshore Bock

**IMPORTED — 8**  
Miller Lite, Heineken, Stella Artois,  
Peroni, Corona, Red Stripe,  
Amstel, Coors Light, Crabbies

## 0-PROOF COCKTAILS

**PASSION FRUIT & GINGER — 7**

**BLACKBERRY & CITRUS — 7**

**FALERNUM & PINEAPPLE — 7**

## COCKTAILS



**PINK FIGHTER — 14**

**WE STAND TOGETHER**  
talisker storm, hibiscus infusion,  
aquafaba, fresh lemon juice,  
simple syrup



**THE COMEBACK - 14**

**CLASSIC YET NEW**  
banana infused governor's  
dark rum, governor's coconut  
rum, lemon juice, pineapple juice



**TULUM SKY - 15**

**SKY FULL OF STARS**  
don julio blanco, italicus, cilantro  
syrup, agua de jamaica & ginger,  
pineapple tepache top-up



**RUM BRÛLÉE - 15**

**THE "PUNCHLINE"**  
local dark rum, grand marnier,  
fresh pineapple & orange juice,  
watermelon ice cube



**ELIXIR OF THE GODS - 15**

**A GIFT FROM ABOVE**  
del maguey vida mezcal,  
benedectine, charred grapefruit  
juice, fresh lime juice,  
ginger - agave syrup



**MA CHERRY — 15**

**FALLING IN LOVE**  
ketel one, amarena cherry syrup,  
fresh lime juice, ginger beer

## GIN & TONICS

**LONDON GREEN & TONIC - 15**  
tanqueray, lime juice, mint & cucumber, tonic

**TWISTED & BITTER - 15**  
tanqueray, lustau blanco,  
grapefruit-sage cordial, lemon juice,  
grapefruit tonic

**AZAHAR - 15**  
tanqueray, lillet blanc, lemon &  
thyme oleo saccharum, lime juice,  
mediterranean tonic