



## Light and Bright

### Cobb Salad

Famous Tobago's open delight

Grilled chicken, tomatoes, egg, avocado, spring onion, herb baby leaves,  
creamy tomato dressing

95

### Open Greek Salad

Calamata olives, feta, marinated tomatoes, cucumbers, Spanish onions,  
baby leaves and garlic crotons

80

### Wedge Salad

Cajun roasted chicken, blue cheese, bacon, crispy iceberg, tomatoes,  
red onions and blue cheese dressing

85

## Warm and Comforting

### Sweet 'n Sour Glazed Sticky Wings

Skewered with cucumber raita, scallions and extra dipping sauce

75

### Nachos 'Pico de Gallo'

Braised ground beef, chunky cottage cheese, beans and cheddar,  
On corn tortillas baked to perfection with a refreshing salsa of orange,  
Spanish onions, bell peppers, Jalapenos and cucumber

95

Add a side of Guacamole – 15

### Very Peri Chicken Livers

Toasted mini ciabatta, pickled chilli and cottage cheese poppers,  
fresh tomato chutney with sliced banana peppers

90

# T O B A G O ' S

## Chefs Daily Soup Selection

~ Chef's specialty of 3 varieties in espresso cups	70
~ Soup of the day with crusty ciabatta bread	60

### Sandwiches

#### White, Brown, Whole Wheat or Rye Bread

Your choice, plain or toasted served with potato skinny fries

~ BLT - bacon, lettuce and tomato	80
~ Ham, cheese and tomato	80
~ Chicken mayonnaise with avocado	80
~ Classic cheese and tomato	75

### Big Tobago's Club

Chicken breast, bacon, avocado, cheddar cheese, egg, crispy lettuce on 3 layers of black olive ciabatta loaf, with side salad or skinny fries

120

### Chicken Wrap

Sliced grilled chicken fillet, green onions, avocado, wild rocket, mango salsa and sweet chilli aioli with side salad or skinny fries

105

### French Loaf Sani

Pepper cured pastrami, Emmentaler, vegetable pickle and spring onions with side salad or skinny fries

115

# TOBAGO'S

## Biggy Mains

### Local Malay Curry

Authentic Cape sweet 'n sour tumeric ragu, basmati long grain rice, sambals and home-made butter roti

Your choice of the following

~ Chicken breast	140
~ Local landed fresh fish	135

### Chalmar Beef Ribeye

300g flame grilled, biltong butter, crispy potato wedges and bone-marrow jus

195

### Seared Line Fish

Poached egg, new potatoes, sugar snap peas, leek crispies, lime, pass tomato and chive butter

145

### Roasted Chicken Afghani

Marinated leg and thigh, crushed Methi flavoured potatoes, crisp papadum, condiments and mango chutney

140

### Smoked Eisbein

Tender pork hock in honey mustard rub, braised red cabbage with baby apples and light garlic mash

175

### Tobago's Tagliatelle Pasta

Smoked chicken Alfredo in a creamy velouté with whole grain mustard and parmesan shavings

135

# T O B A G O ' S

## Vegetarian Pasta's

### Penne, Linguini, Gnocchi or Spaghetti

- ~ Italian pesto - traditional basil paste 110
- ~ Fiery Arrabiata - Calamata olives, chilli and tomato ragu 110
- ~ Plain Napolitana - braised plum tomatoes 110

## Baked Banana Peppers with Cottage Cheese and Sweet Potatoes

Emmentaler, tian of grilled baby marrow,  
roasted aubergine, plum tomato  
110

## Decadent Delight

Chocolate Espresso Cake  
Caramelized cream sauce  
65

## Crumpet Stack

Layered traditional Scotch pancakes, with mixed berries,  
sliced banana and butterscotch drizzle  
75

## Burnt English Cream

Short bread and melting chocolate spring roll  
70

## Cheesecake

Baked or set – ask for today's selection  
Served with a scoop of Amarula ice-cream and strawberries in lime stock  
75