

# KRAVE

— at —

## T H E E S T A T E

## THE FINE CARIBBEAN EXPERIENCE

*Caribbean cuisine is a fusion of African, Amerindian, British, Spanish, French, Dutch, Indian and Chinese influences. These traditions were brought from the many homelands of this region's population, and through a mix of ingenuity and inspiration, has resulted in styles that are unique to the islands. Let our chefs take you on a unique and extraordinary "true Caribbean" culinary experience!*

### HORS D'OEUVRES

*French for appetizers, listen for this tongue in Martinique and St. Martin, where it's the official language.*

#### Avocado, Papaya & Spinach Salad - \$15

Roasted Pumpkin Seeds, Cuban Dressing

#### Conch & Orange Salad - \$16

Habanero Pepper, Lime Vinaigrette

#### Lime Crusted Dungeness Crab Cake - \$23

Chipotle Aioli

#### Crispy Coconut Chicken - \$17

Haitian Peas, Tomato Habanero Relish

#### TCI Conch Chowder - \$14

Pimento Oil, Johnny Cake Wafer

#### Shrimp Soup - \$16

Haitian Black Beans, Cilantro, Sour Cream

### PLATO PRINCIPAL

*Spanish for main course, a language you're certain to hear in Cuba, Puerto Rico, the Dominican Republic and beyond.*

#### Makindy's Famous Honey Chili Ribs - \$25

#### GBC Organic Jerk Chicken - \$24

#### Blackened Island Grouper - \$39

Papaya Salsa

#### Grilled Red Snapper - \$39

Charred Lemon

#### South Caicos Conch - \$28

Okra Stew

#### Island Jumbo Tiger Prawns - \$44

Grilled Young Vegetables, Sweet & Sour Plantain Puree

#### Grilled Beef Tenderloin - \$43

Rasta Fries

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## THE ESTATE

### CHWA NAN KOTE

*Haitian Creole for choice of sides, the influence of Haiti and its native language has spread throughout the Caribbean.*

Copper Pot Peas & Rice

Caribbean Festival

Spicy Plantain Mash

Johnny Cake

Cole Slaw & Spicy Raisins

### ZOETE END

*Dutch for sweet end, you may hear **dessert** referred to this way in St. Maarten, Aruba, Bonaire and Curaçao.*

**Pirate Chocolate Rum Cake - \$14**

Brown Butter Powder, Rum & Raisin Ice Cream

**Dominican Mango Custard - \$14**

Mango Salad, Haitian Vanilla Shortcake

**Plantation Coconut Sorbet - \$14**

Salted Chocolate Wafer

**Key Lime Pie - \$14**

Citrus Sorbet, Lime Coulis