



## **KAI MANJE SNACK MENU**

**AVAILABLE FROM 12 NOON TO 6:00 PM**

**Rich Curry Chickpea Dip** (gf & lf) **9**  
*blend with tahini and lime; fruit salsa*  
**choice of root vegetable chips or garlic cassava fries or sweet potato fries**

■  
**Beef or Chicken Satay** (lf) **14**  
*marinated with soy, honey and ginger; peanut dipping sauce*

■  
**Ti kaye Tuna Nicoise Salad** (nf) **24**  
*seared yellow fin tuna, organic salad greens, tomato, cucumber green beans, potato sweet bell pepper; black olive tapenade*

■  
**West Indian Frito Misto** (nf) **20**  
*curry conch fritter, coconut shrimp tempura and calamari tostada smoked chipotle pepper aioli*

■  
**Garden Vegetable Panini** (lf & nf) **17**  
*open face whole wheat panini  
grilled eggplant, squash, bell pepper and tomato  
sweet potato chutney*

■  
**Creole Pulled Chicken-Coco Bread Sliders** (nf) **18**  
*tossed in Creole tomato sauce  
herb-garlic sweet potato wedges; spicy mango dressing*

■  
**Cassareep Steak Quesadilla** (nf) **24**  
*grilled beef sirloin in flour tortilla  
black bean paste, caramelized onion & pepper, Monterey jack cheese  
organic salad greens, citrus dressing*

■  
**St. Lucian Lunch \$ 18.00**  
**Stew or Catch of the day, legumes, ground provisions & salad**  
(ask server for details)

### **DESSERT**

**Selection of Locally Made Ice Cream or Sorbet 8** (gf & nf)

■  
**Dessert of the Day 10**

gf-denotes gluten free

nf-denotes nut free

lf-denotes lactose free

Prices are in USD | Prices are subject to 10% VAT and 10% service charge

Menu by Executive Chef Denis Jaricot