

CARNIVALE

BAHAMAS

DEL MAR

SEAFOOD BAR

CHILLED STONE CRAB CLAWS mustard sauce	MP
COCTEL CAMPECHANO mixed seafood, tomato, avocado, tortilla chips	28
MOJO DAYBOAT CEVICHE *g quinoa, coconut, goat pepper	28
HAMACHI CRUDO * pickled onions, chicharron, avocado, yucca	22

APERITIVOS

APPETIZERS

CARNIVALE GUACAMOLE vgn cilantro, red onion, chili, garlic, lime, tortilla chips	20
BACALAO *g cod brandade, parsley, pickled lemon, toast	24
SLOW COOKED PORK BELLY g coconut chili caramel, banana & lentils salad	25
FISH TACOS *g crispy local fish, passion fruit aioli, kimchi slaw, lime	22
ROPA VIEJA * braised beef, queso fresco, pickled onions, plantains, aji amarillo	22

ENSALADA

SALADS

FULTON MARKET SALAD vgn mixed greens, pickled onions, candied pecans, baby tomatoes herb dressing	14
CAESAR SALAD romaine, parmesan, anchovy dressing	15

DE LA BRASA — CHARCOAL GRILL

WHOLE SNAPPER sweet & sour tomatoes, guava goat pepper sauce	MP
DAY-BOAT CRAWFISH goat pepper & citrus butter, broccolini	MP
POLLO A LA BRASA ½ roast chicken, brussels sprouts, aji verde	38
ARRACHERA * skirt steak, yucca, chimichurri	38
WAGYU PICANHA * rump steak, bacon farofa, pico de gallo	64
SMOKED PORK CHOP * plantain, salsa guemada	44

PARA LA FAMILIA — FAMILY STYLE

POLLO ASADO whole roast chicken, confit potatoes, brussels sprouts queso fresco, aji verde	100
SLOW ROASTED YUCATAN PORK frijoles, red rice, guava goat pepper salsa, tortillas	120
48OZ TOMAHAWK STEAK * yucca fries, charred veg, chimichuri, shishito peppers	190
PAELLA OF YOUR CHOICE watercress salad	
MIXED SEAFOOD *	140
CHORIZO & CHICKEN	110
VERDURAS vgn	90

ENTRADAS

ENTREES

MOQUECA onion, bell peppers, coconut milk, dende oil, rice	
LOCAL SNAPPER	48
OR	
PLANTAIN, JACKFRUIT & CASHEW NUT vgn	34
LOCAL GROUPER coconut, shrimp, curry, okra tamale, passion fruit	56
CRAWFISH 'AL PASTOR' avocado, cascabel chili, roast pineapple, polenta	64
CONFIT DUCK LEG almond & sesame mole coloradito, cabbage, heirloom tortillas	52
SENATORS CHICKEN chicken breast, citrus butter, french fries, green salad	38

PAELLA

MIXED SEAFOOD * saffron, tomato sofrito, watercress + ½ crawfish tail \$24	48
CHORIZO & CHICKEN bacon, cabbage, tomato, pepper sofrito	38
VERDURAS vgn snap peas, spinach, tomatoes, shishito peppers sofrito, coconut, saffron	32

ALGO MAS

SIDES

FRIJOLE CHARROS	12	ELOTE v	12
YUCA FRIES v	12	CHARRED VEG v	12
RICE & PEAS v	12	BRUSSELS SPROUTS	12

- WE ARE A CASHLESS ESTABLISHMENT -

v: vegetarian vgn: vegan g: contains gluten

VAT at 10% and a minimum 18% service charge is applied to all bills

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

SIGNATURE

THREE REEFS 16
vodka, passionfruit, spun sugar cloud, agave, lemon

JUBILEE 18
blanco tequila, lime, elderflower, sparkling wine

JUNGLE BIRD 16
aged rum, pineapple, campari, lime

SMUGGLER'S SOUR 16
rye whiskey, pecan, lemon, honey

PARADISE GARDEN 22
mezcal, lime, pineapple, cilantro, jalapeño, mint

PAPER BOAT 18
cachaca, montenegro, passionfruit liqueur, lemon, sparkling wine

PALOMA FRESCA 18
blanco tequila, grapefruit, lime, soda

SIDE DINGHY 18
cognac, curacao, yuzu, lemon, sparkling wine

CARNIVALE OLD FASHIONED 22
amontillado syrup, bitters, citrus peel
- choice of aged rum, cognac, or anejo tequila

PISCO SANGRIA 18

BLUSH • wine, elderflower, strawberry, citrus

RED • wine, triple sec, guava, citrus

N/A BEVERAGES (no refills)

Aqua Panna / San Pellegrino 12

Soft Drinks 2

Iced Tea 2

Espresso and Tea available (ask your server)

WINE

SPARKLING

SCARPETTA PROSECCO DOC '23 — FRIULI, ITALY

AT ROCA "CLASSIC PENEDES" RESERVA METODEDE TRADICIONAL CAVA '18 — PENEDES, SPAIN

WHITE

JOSEF LEITZ "DRAGONSTONE" RIESLING '23 — RHEINGAU, GERMANY

BLICKS LANE SAUVIGNON BLANC '23 — MARLBOROUGH, NEW ZEALAND

CELLER FRISACH "LABRUNET" BLANC GARNACHA BLANC '21— TERRA ALTA, SPAIN

4 MONOS VITICULTORES "GR-10" BLANCO '21 — MADRID, SPAIN

ALTOS LAS HORMIGAS BLANCO '22 — MENDOZA, ARGENTINA

SCARPETTA PINOT GRIGIO '22 — FRIULI, ITALY

GRAYSON CELLARS CHARDONNAY '22 — CALIFORNIA

ROSÉ

FRICO BY SCARPETTA ROSATO '22 — TUSCANY, ITALY

DOLORES CABRERA "LA ARAUCARIA" ROSADO '22 — TENERIFE, CANARY ISLANDS

RED

VINATEROS SANTOS "VILLA LA PIEDRA" '19 — ZAMORA, SPAIN

BLOCK NINE "CAIDEN'S VINEYARDS" PINOT NOIR '22 — CALIFORNIA

GUIMARO TINTO '20 — RIBEIRA SACRA, SPAIN

BODEGAS CERRON STRATUM WINES "MATAS ALTAS" '20 — JUMILLA, SPAIN

VITICOLA SILEO "SILEO" '20 — MONTSANT, SPAIN

BODEGAS AKUTAIN "CRIANZA" '19 — RIOJA ALTA, SPAIN

ALFREDO MAESTRO "VINA ALMATE" '21 — CASTILLA Y LEÓN, SPAIN

ALTOS LAS HORMIGAS "CLÁSICO" MALBEC '22 — MEDOZA, ARGENTINA

SOME YOUNG PUNKS "PASSION" SHIRAZ/CABERNET FRANC '22 — MCLAREN VALE, AUSTRALIA

GRAYSON CELLARS CABERNET SAUVIGNON '22 — CALIFORNIA

GLASS BOTTLE

18 68

96

GLASS BOTTLE

18 78

16 68

60

116

64

16 68

14 60

GLASS BOTTLE

14 58

116

GLASS BOTTLE

18 72

18 78

96

92

92

126

88

16 68

74

14 58

BEERS

BOTTLE BEER 9

Modelo Especial (Mexico) • Modelo Negra (Mexico)

Corona (Mexico) • Bud Light (USA)

Presidente (Dominica)

Heinekin 0.0 (N/A)

Rotating Seasonal (ask your server, pricing varies)

DRAFT

Kalik

Heineken

Sands Light

GLASS PITCHER

6 22

6.5 24

5.5 20