



Thatch & Barrel

RESTAURANT AT PEDRO

small plates

- local market catch ceviche 16
citrus cured fish, bell peppers, scotch bonnet, red onion, grapefruit supremes, local breadkind chips
- lobster lollipops 18
caribbean lobster, cornmeal battered, jalapeno aioli
- conch fritters 5/\$13, 8/\$20
golden fried, lemon dusted, jerk aioli
- ⓧ pepper jelly brie 14
deep fried french brie, local red pepper jelly, roasted garlic clove, herb focaccia
- ⓧ baked mushroom caps 15
garden basil, scallion, roasted garlic, callaloo, coconut bacon crumble
- red rock shrimp cocktail 18
citrus poached prawns, cayman-style cocktail sauce
- ⓧ breadkind nachos 16
cayman style pulled beef, mozzarella, garden tomato, scallion, spicy lime crema *vegetarian option available
- marinated conch 15
local peppers, red onion, citrus marinade, saltines
- jonah crab 24
cracked claws, seasoning pepper citrus garlic butter, grilled lemon
- ⓧ drunken mussels 18
beer steamed, chorizo, tomato, scallion, herb focaccia

salads

- ⓧ savannah grass 14
local mixed greens, roast pumpkin, coconut bacon, dried berries, lemon thyme vinaigrette
- ⓧ lemon roasted caesar 14
peppered parmesan bowl, deep fried capers, focaccia croutons, grilled lemon
- ⓧ beach bay burrata 19
local mixed greens, tomato, cucumber, garden basil, balsamic reduction, garlic chips

salad additions

\$8 jerk chicken | peppered shrimp | blackened local fish
\$6 balsamic grilled mushrooms | \$11 lobster tail

flatbreads

- ⓧ plantain 18
caramelized onion, roasted garlic, rosemary, local red pepper jelly
- cayman-style 18
1780 local rum bbq base, pulled cayman style beef, bell pepper, escovitch onion, thyme
- ⓧ bruschetta burrata 24
tomato, basil, garlic chips, scotch bonnet infused balsamic reduction
- jerk chicken 19
bell pepper, red onion, scallion, smoked paprika, thyme, 1780 local rum bbq base
- ⓧ funghi 18
roasted garlic coconut cream base, wild mushroom, caramelised onion, parsley
- breadbasket 7
herbed butter, olive oil & balsamic crema
- buns & tings
- castle burger 18
angus beef patty, onion jam, french brie, local red pepper jelly, local greens, garlic jalapeno aioli, truffle fries
- bluff bap 16
pulled cayman-style beef, mozzarella, garlic butter toasted hoagie, au jus, seasoned fries
- 1780 sandwich 16
pulled jerk chicken, 1780 local rum bbq, coleslaw, pickles, seasoned fries
- ⓧ eden's garden burger 16
homemade wild rice & lentil patty, local greens, onion jam, jerk aioli, truffle fries
- ⓧ ital stew 15
local breadkinds, pumpkin, okra, callaloo, fresh pressed coconut milk, thyme, seasoning pepper

15% gratuity added to all food & beverage | wifi password: since1780
prices listed in Cayman Islands currency. US\$1.00 = C\$0.80



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from the sea

seafarers hot pot	36
red rock prawns, caribbean lobster tails, jonah crab, mussels, tomato, potato, corn, white wine garlic butter broth, grilled foccacia	
cliffside local catch	24
tropical summer salsa, sautéed local callaloo, coconut lime basmati rice	
1503 roast fish	filet 26/whole \$MP
bell pepper, onion, okra, breadkind, thyme, crackers, coconut lime basmati rice	
caribbean lobster tails	29
garlic drawn pepper butter, mashed potato, local callaloo	
scampi pasta	26
red rock prawns, caribbean lobster tail, scotch bonnet chili oil, shaved parmesan, garlic	

from the land

braised caribbean short ribs	29
pineapple chutney, roasted garlic mash, grilled cob corn	
lemongrass chicken skewers	23
jerk marinated chicken thighs, coconut lime basmati rice, fried plantain spears	
st james tenderloin	39
filet mignon, demi glace, mashed potato, seasonal veg add lobster tail \$11	
⓪ caboose rundown	22
local breadkinds, plantain, dumplings, corn, fresh pressed coconut milk, thyme, seasoning pepper	
⓪ pedro's rasta pasta	19
jerk coconut cream sauce, bell pepper, scallion, tomato, mushroom, shaved parmesan, thyme	
pasta additions: \$8 jerk chicken peppered shrimp blackened local fish \$11 lobster tail	

sweets

coconut cream pie	10
graham cracker crumb, vanilla bean coco whip, coulis, toasted coconut	
sticky toffee cake	10
seven fathoms rum & raisin ice cream	
chocolate lava cake	9
chocolate ganache, berry coulis	

sides

\$5	seasoned fries truffle fries breadkind chips coleslaw garlic toast coconut lime rice mash potato
\$6	balsamic mushrooms sautéed callaloo fried plantain market side salad

kids

kids catch of the day & rice	12
local market catch fish, white rice	
kids burger	12
angus beef patty, lettuce, tomato, pickles, ketchup, fries	
kids pizza	11
3-cheese, tomato sauce	
kids pasta	11
cheesey penne, garlic toast	
kids veggie burger & fries	12
homemade wild rice & lentil patty, lettuce, tomato, pickles, ketchup	

