

FOR THE TABLE

TO SHARE

CHARCUTERIE

Prosciutto Ham, Salami, Pecorino, Pickled Vegetables, Olives. Served with Home-Made Ciabatta 24

RUSTIC HOME-MADE CIABATTA

Tomato Basil Dip, Creamy Black Garlic Dip, Olive Dip 12

CREAMY HUMMUS

Classic Home-Made Hummus, Avocado Hummus or Roasted Red Pepper Hummus. Served with Flat bread. 10

STEAMED BLACK MUSSELS

Chorizo, White Wine, Parsley, Garlic 19

BABA GANOUSH

Roasted Eggplant Mouse with Flat bread 11

SALADS

ISRAELI COUSCOUS SALAD

Tomato, Green leaves 14

FRESH ISLAND SALAD

Grilled Breaded Feta, Olives 14

SMALL

CURRIED LOBSTER BISQUE

Coconut, Caribbean Langouste 9

FRESH CREAMY MUSHROOM SOUP

Garlic Croutons 8

CALAMARI

Pan-Fried, Olive Oil, Garlic 18

TENDERLOIN CARPACCIO

Balsamic, Extra Virgin Olive Oil, Arugula, Pine Nuts 16

MARINATED SALMON ON CRISPY PIZZA BREAD

Creamy Fresh Dill Sauce, Salmon Caviar 22

MOZZARELLA DI BUFALA

Tomato, Arugula, Basil 16

OCTOPUS CARPACCIO

Warm Marinated Octopus, Fresh Herbs 18

TUNA TRIO

Variety of Sashimi, Tartare, Seared Tuna 17

SIDES

TRUFFLE FRIES

Parmesan Cheese 7

SWEET POTATO GARLIC FRIES

Parmesan Cheese 7

GRILLED ZUCCHINI

Olive oil, Fresh Herbs 6

LARGE

GRILLED BARRACUDA

Balsamic-Apple-Honey Sauce, Creamy Mashed Potatoes 29

QUEEN RED SNAPPER

Lobster Sauce, Baby Shrimp, Leek, Carrots 34

SEARED TUNA

Mango, Baby Spinach, Basmati Rice 29

SIGNATURE DISH

Wahoo on Spicy Spaghetti 28

LOCAL FISH TRIO

Puree of Potato, Sweet Potato, Broccoli, Lightly Roasted Bell Pepper Sauce 29

SCALLOPS & SHRIMPS

Fresh Vegetables, Sweet and Sour, Basmati Rice 34

VEGAN CURRY LENTILS

Lentils, Coconut, Turmeric, Cumin, Spinach 24

OVEN BAKED CHICKEN

Coconut-Vegetable Sauce, Basmati Rice 26

GOLD DIGGER BLACK ANGUS BURGER

Cheddar Cheese, Bacon, Tomato, Piccalilly, Gold Leaves Steak Fries 27

BAVETTE STEAK Add Shrimp \$ 6 / Scallops \$ 8 / Lobster \$ 15

Fresh Vegetables, Creamy Pepper Sauce, Fries 29

GRILLED OCTOPUS

Roasted Potato, Papaya 29

ORIGINAL WIENER SCHNITZEL

From Veal Loin, Warm Potato-Arugula Salad, Cranberry 29

PASTA

TOMATO BASIL RISOTTO

Fresh Parmesan Cheese 24

GNOCCHI Add Shrimp \$ 6 / Scallops \$ 8 / Lobster \$ 15

Home-Made Green Spinach Gnocchi, Tomato, Basil, Olive Oil, Butter 23

PASTA OCTOPUS

Garlic, Lemon, Parsley 26

CHORIZO BOLOGNESE

Chorizo, Tomato, Buffalo Mozzarella, Home-Made Fettuccine 25

VONGOLE SPAGHETTI

White Wine, Clams, Garlic, Herbs 25

KING PRAWN FETTUCCINE

Home-Made Fettuccine, Lemon, Chilli, Garlic Butter 29

LOBSTER PAPPARDELLE

Creamy White Wine Sauce 35



SEBASTIAN'S

SWEETS AND CHEESE

TIRAMISU Traditional Tiramisu, Amaretto Disaronno Originale	11
MOUSSE AU CHOCOLAT Dark Chocolate	12
CRÈME BRÛLÉE Madagascar Vanilla	11
HOME-MADE SNICKERS BAR Home-Made Vanilla Ice Cream	12
SWEET LOVERS Dessert Tasting	14
YULI'S CHOCOLATE CAKE Home-Made Chocolate Cake	12
APPLE STRUDEL Home-Made Vanilla Ice Cream	11
CHEESE PLATTER International Selection of Cheese	16

AFTER DINNER

MALAMADO VIOGNIER <i>Argentina</i> Golden sweet with elegant and fruity aromas such as dried Apricots, Almonds and Honey.	7
MALAMADO MALBEC <i>Argentina</i> Rich and ripe with a well balanced sweetness with a spicy bramble and raisin character.	7
PEDRO XIMENEZ <i>Spain</i> Rich with sweet notes of raisins, figs and dates, coffee and dark chocolate. Perfect with chocolate desserts. Also a great companion for Blue cheese.	6
RUBY PORT <i>Portugal</i> Oak casks for 3.5 years. Freshness, lightness and balance. With delicate nutty aroma and a hint of dried fruits.	6
TAWNY PORT <i>Portugal</i> Average age of 3 years. Fresh vibrant aroma of dark fruits. A youthful wine with good extract and great balance.	6

COFFEE & TEA

COFFEE	4
ESPRESSO	3.20
DOUBLE ESPRESSO	4.50
ESPRESSO MACCHIATO	3.50
CAPPUCCINO	4
LATTE MACCHIATO	4.50
FLAT WHITE	4.80
CORTADO	3.50
TEA	3.50
FRESH MINT TEA	4.50
FRESH GINGER TEA	4.50
ICED COFFEE	4.50
Add your favorite liquor	5

SPECIAL COFFEE

SEBASTIAN'S COFFEE With Rum Chata and Whipped Cream	9
CARIBBEAN COFFEE With Rom Rincon and Whipped Cream	9
IRISH COFFEE With Jameson Whiskey and Whipped Cream	9
ITALIAN COFFEE With Disaronno Amaretto and Whipped Cream	9
SPANISH COFFEE With Licor 43 and Whipped Cream	9
FRENCH COFFEE With Grand Marnier and Whipped Cream	9
VILLA MASSA COFFEE With Ice Cold Limoncello on the Side	9

SPECIAL COFFEE

"If your favorite style of specialty coffee is not in our selection, please ask your waiter for your personal flavors and we are more than pleased to prepare this for you..!"