



Lunch & Dinner

11am - 9pm
All prices in US\$

To Start

- | | |
|--|-------------|
| Tostones
garlic mojo sauce | \$12 |
| Cayman “Fiyah” Buffalo Wings (6)
ranch and bleu cheese dressing with celery and carrot sticks | \$18 |
| Crudite Plate
hummus, pickled onion, pumpkin seed, cilantro, homemade ranch dressing, with celery, carrot, and sourdough | \$14 |
| Cheese & Charcuterie
chef’s selection accompanied by pickling, jam, and sourdough | \$24 |
| Daily Green
Chef’s salad creation from the day’s freshest produce and ingredients, enjoy as a side or as the main focus | Mkt |

Sandwiches

- | | |
|--|-------------|
| The Grilled Cheese
3 cheeses, and house made jam
+\$6 add bacon
+\$4 add caramelised onion | \$14 |
| Jerk “CBR” Wrap
chicken, bacon, lettuce, tomato, cheese with homemade ranch | \$16 |
| Fish Tacos (2)
sauteed mahi, mojo onion, aioli, sliced radish, flour tortilla | \$16 |
| Cayman Style Beef Tacos (2)
coleslaw, fried sweet plantain, scallions, flour tortilla | \$16 |
| RPCR Smash Burger
beef patty, lettuce, tomato, pickle, cheese, bacon, secret sauce | \$18 |

Entrees

- | | |
|---|-------------|
| Peruvian Chicken
Chicken thigh (2) seasoned in cumin, nutmeg, and paprika with potatoes, tomato salad, pickled vegetables, and a cilantro crema | \$26 |
| Fresh Fish Escovitch
Chef’s choice fresh catch, herb coconut rice, roasted pumpkin, pickled vegetables | \$28 |
| Cayman Style Beef
local brisket roast, rice & peas (kidney beans), fried sweet plantain, coleslaw, scallions | \$32 |