SOTTO VENTO

Beachfront Restaurant & Bar

DINNER MENU

The Essence of a Cuisine Made with Heart

All prices are in US dollars,
Please be advised that our prices are subject to
17% ABST and 15% service charge which will be added to your final bill

Weekly Specials

MON

Starters - $20.00 USD
- Salmon Mosaic with Ponzu Orange Sauce;
- Steamed Beef Siu Mai with Umami Chili Garlic Sauce.

Mains - $38.00 USD, $45.00 USD
- Grilled Salmon with Miso Sauce, Nuts, Mashed Potato & Steamed Veg;
- Surf & Turf with Beef Striploin Medallion, Prawns, Yakiniku Sauce, Corn, Mashed Potatoes & Seasonal Vegetables.

TUE

Starters - $20.00 USD
- Crispy Panko Shrimp with Sweet Chili Sauce;
- Steamed Pork Gua Bao with Tender Pork Belly and Asian Coleslaw.

Mains - $38.00 USD, $38.00 USD
- Thai Seafood with Mahi Mahi, Tuna, Shrimp, Mussels, Calamari and Rice;
- Chicken Roulade with Spinach, Mushroom & Cheese, Beurre Blanc, Mashed Potatoes & Steamed Vegetables.

WED

Special Caribbean Dinner

THU

Starters - $20.00 USD
- Chicken Yakitori on Bamboo Skewers with Umami Sauce;
- Tuna and Avocado Tartare with Yuzu Soy Sauce.

Mains - $38.00 USD, $45.00 USD
- Grilled Wahoo,Grilled Vegetables & Jasmine Rice, Tomato-Onion salsa;
- Roasted Boneless Lamb with Mashed Pumpkin and Grilled Mixed Vegetables.

FRI

Starters - $20.00 USD
- Wahoo Ceviche, Fresh Fish Cured in Lemon Juice;
- Kakiage Tempura with Mixed Vegetables and Soy Ginger Sauce.

Mains - $38.00 USD, $43.00 USD
- Pan-Seared Tilapia, Beurre Blanc, Garlic Potatoes, Broccoli & Tomatoes;
- Pan-Seared Pork Chop with Creamy Garlic Butter Sauce, Saffron Rice & Seasonal Vegetables.

SAT

Starters - $20.00 USD
- Chicken Lettuce Wrap with Water Chestnut and Peanut Sauce;
- Cantonese Style Prawn Toast with Sesame Seeds.

Mains - $38.00 USD, $38.00 USD
- Baked Salmon with Creamy Caper Sauce, Mashed Potatoes & Steamed Veg;
- Boneless Chicken Thigh in Thai Red Curry Sauce with Jasmine Rice, Bell Peppers & Bok Choy.

SUN

Starters - $20.00 USD
- Dynamite Shrimp, Bite Sized Battered Shrimp with Mild Spicy Sauce;
- Mixed Sushi.

Mains - $38.00 USD, $45.00 USD
- Grilled Tuna Steak, Pineapple Salsa, Grilled Vegetables & Jasmine Rice;
- Pan-Seared Duck Breast with Mandarin Orange Sauce & Mixed Berry Compote, Fondant Potato & Sautéed Vegetables.

Starters

Soup of the Day $10.00 USD
A light dish to stimulate your appetite

Corn on the Cob $8.00 USD
Boiled Corn on the Cob recipe served with butter

Garlic Potato Skin $12.00 USD
Baked, unpeeled local Potato and Fresh Garlic

Chicken Wonton $12.00 USD
Little Morsels of ground meat wrapped in a Wheat-based Wrap served with sweet chili sauce

Baby Salad $12.00 USD
Fresh Local small Salad to stimulate your appetite
***Dressing Choice:** Homemade Vinaigrette, Honey Mustard Dressing or Caesar dressing*

Spring Rolls $13.00 USD
Homemade Spring Rolls with Sweet Potatoes, Carrot, Cabbage, Onion, Egg, Wrap and Sweet Chilly Sauce

Cheese Rolls $15.00 USD
Homemade Wrap filled with a mixture of cheese and served with Cheesy sauce

Japanese Gyoza $14.00 USD
Homemade Crispy Dumplings with Chef Sauce

Hummus $14.00 USD
Homemade Hummus served with crispy Pita Bread





Main Salads & Vegetables

SottoVento Salad $15.00 USD
Fresh Local Mix Salad made with green Lettuce, Carrot, Bell peppers,Tomatoes and Cabbage.
Dressing Choice: *Vinaigrette, Honey Mustard Dressing or Caesar Dressing*

Chickpea Salad $15.00 USD
Chickpeas, Iceberg Lettuce, Mixed Bell Peppers, Parsley & Aioli Dressing

Grilled Vegetable Platter $20.00 USD
Zucchini, Carots, Onion, Bell Pepper, Eggplant
Option: with Marinated Tofu (+ $6 USD)

Chicken Salad $22.00 USD
Fresh Local Mix Salad with Grilled Chicken
Dressing Choice: *Vinaigrette, Honey Mustard Dressing or Caesar Dressing*

Shrimps Salad $26.00 USD
Fresh Local Mix Salad with Shrimps
Dressing Choice: *Vinaigrette, Honey Mustard Dressing or Caesar Dressing*

Signature Selection

Catalan-Style Lobster $35.00 USD
Catalan-Style Lobster Salad with Fresh Lobster, Crisp Greens, Avocado, Tomatoes & Onions, Finished with a Zesty Citrus Dressing

Local Specialties

Jerk Chicken $28.00 USD

A classic of Antiguan cuisine, featuring Chicken marinated in a bold, flavorful blend of allspices, scotch bonnet peppers, thyme and garlic. The meat is then grilled and served with Rice, Peas and boiled Plantain

Curry Beef or Goat $30.00 USD

Antiguan-style Beef or Goat, marinated with spices, citrus and scotch bonnet peppers, slow-cooked to tender perfection with Rice and Peas

Grilled Mahi-Mahi $33.00 USD

Known for its vibrant color and meaty texture, Mahi-Mahi is a lean, firm local white fish with a mild, slightly sweet flavor. Grilled to exquisite tenderness and served with vegetables, rice or french fries

Saltfish $25.00 USD

Antiguan-style Saltfish, served with fresh salad and tender boiled plantain

Signature Selection

Grilled Lobster $55.00 USD

Local Grilled Lobster with Garlic Herb Butter, served with Rice & Sautéed Vegetables or French Fries

Lobster Thermidor $60.00 USD

Local Lobster in Creamy Thermidor Sauce, Served with Rice & Sautéed Vegetables or Sweet Potato





Burgers

All our Burgers are served with fresh green Salad or crispy Fries

Vegetable Burger $19.00 USD

A delightful combination of mixed Peas and fresh Vegetables seasioned with Lettuce, Tomato, Cucumbers, sweet Onions and Coleslaw in a homemade baked Bun

Grilled Chicken Burger $22.00 USD

Marinated Chicken Breast, Cheese, Lettuce, Tomato, light Mayonnaise, Cucumbers, sweet Onions and Coleslaw in a homemade baked Bun

Beef Burger $24.00 USD

8 Oz. high-quality Beef Patty with Cheese, crispy Lettuce, Tomato, Cucumbers, sweet Onions and Coleslaw in a homemade baked Bun

Fish Burger $26.00 USD

Grilled Fish fillet with Lettuce, Tomato, Cucumbers, sweet Onions and a zesty tartar sauce in a homemade baked Bun

Pasta Delights

Option: Gluten-Free $8.00 USD
with Grilled Chicken $8.00 USD
with Shrimps $12.00 USD

Vegetable Pasta

Pasta served with Zucchini, Tomato, Bell Peppers, Carrots, Onions and Garlic. At your choice, you can add a bit of Fresh Tomato o Creamy Sauce

White, Tomato or Creamy $18.00 USD

Pasta with Aglio & Olio, fresh Tomato or Creamy Sauce

Cheese Ravioli $22.00 USD

Homemade Cheese Ravioli with Tomato or Creamy Sauce

Carbonara $22.00 USD

Pasta alla Carbonara is a classic Italian dish made with eggs, bacon, grated cheese and black pepper

Bolognese $22.00 USD

Pasta with Ground Beef Sauce and Parmesan Cheese

Basil Pesto Sauce $22.00 USD

Homemade Pesto made with Garden Basil, Parmesan Cheese, EVO and Nuts

Vegetarian Fried Rice $22.00 USD

Fried Rice and tasty tossed vegetable in EVO

Signature Selection

Seafood Linguine $30.00 USD

Linguine Pasta with fresh mixed Seafood in a Garlic, white Wine and Tomato sauce

Lobster Spaghetti $38.00 USD

Local Lobster in a delicate garlic-tomato sauce, tossed with Spaghetti, fresh Herbs and a hint of Spice.

Lobster and Crab Ravioli $40.00 USD

Homemade Ravioli stuffed with local Lobster and Crab





Main Seafood Dishes

*All Main Seafood dishes include **two side options** of your choice from the selection on the next page*

Fish and Chips	$28.00 USD
Crispy Calamari	$28.00 USD
Grilled Salmon	$36.00 USD

Main Meat Dishes

*All Main Meat dishes include **two side options** of your choice from the selection on the next page*

Grilled Chicken Breast	$28.00 USD
Beef Tagliata	$35.00 USD
Chef Striploin	$35.00 USD

Signature Selection

Grilled Lamb Rack $40.00 USD
Grilled Lamb Rack seasoned with herbs and spices, offering a rich and flavorful taste

Tenderloin $42.00 USD
10 oz. of Tender, perfectly grilled beef tenderloin, topped with a dash of garlic butter

St. John's Angus Steak $45.00 USD
12 oz. Angus Steak grilled and topped with a dash of garlic butter for a rich and savory flavor

Sides for Main Dishes

Two Sides are included with the Main dishes. *A separate charge applies if ordered individually.*

Rice of the Day	$9.00 USD
French Fries	$9.00 USD
Potato Wedges	$9.00 USD
Mashed Potatoes	$9.00 USD
Coleslaw	$9.00 USD
Spinach	$9.00 USD
Mix Salad	$10.00 USD
Steamed Vegetables	$10.00 USD
Grilled Vegetables	$10.00 USD





...and finally, a Sweet Note

Desserts of the Day $12.00 USD
Daily Pastry Chef Selection

Local Ice Cream $12.00 USD
Creamy 2-scoop Ice Cream. Ask for flavor of the day

Signature Selection

Custom Celebration Cake

Our Pastry Chef creates your perfect Cake, customizable in flavor, size and with personalized messages. Ideal for birthdays, anniversaries and special celebrations.

6-inch Cake	$40.00 USD
8-inch Cake	$50.00 USD
12-inch Cake	$70.00 USD

Sparkling Wines

#1. **Prosecco Doc Extra Dry Veneto, Piccini, Italy** $21.00 USD

*Fresh and fruity yet balanced with notes of nectarines and stone fruit. A wine true to the style. Savor alongside **Appetizers and Pasta dishes.***

#2. **Prosecco "Venetian Dress" DOC Veneto Millesimato Rose, Italy** $23.00 USD

*Easy and fresh, memories of ripe summer berries make for a very tasty Prosecco. Ideal with **Seafood and Pasta.***

#3. **Champagne Brut Collection, Chateau-Thierry, Pannier, France** $73.00 USD

*Traditional Champagne style yet lively with citrus acidity, balanced with notes of brioche and fragrance of white flowers. **Perfect with our Lobster dishes.***

Rosé Wines

#4. **Doña Florencia Rosé, Argentina** (BY THE GLASS $5.00 USD) $15.00 USD

*Doña Florencia Rosé is a lively Argentine wine, often made from Malbec and Pinot Noir. It features notes of strawberry and citrus, with a refreshing acidity. Ideal for warm weather, it pairs well with **light Dishes and Seafood.***

#5. **Cotes De Provence AOP 2021 Marius Peyol Rosé, France** $35.00 USD

*A blend of grapes true to Provence tradition gives this wine its authentic color. It features a subtle taste ofred berries, citrus, and tropical fruit, with a fresh, persistent finish. Drink with **Appetizers and Fish.***

#6. **Cotes De Provence AOP 2021 Manon Rosé, France** $39.00 USD

*Captivating aromas of white flowers, notes of red fruits and candy create the appeal of this wine, along with its remarkable flavor. **It has a persistent and silky long finish.***

White Wines

#7. Mamma Piccini 2022, Italy (BY THE GLASS $5.00 USD) $15.00 USD

Fresh aromas of white fruits and acacia flowers blend with citrus and herbal notes, complemented by a crisp finish. Perfect with fish and seafood, enhancing their natural flavors.

#8. Vernaccia di San Gimignano DOCG Piccini 2021, Italy $20.00 USD

*This highly rated Tuscan white expresses notes of honey and almond, evolving into orange peel and tropical fruit notes. It makes a **great companion to our grilled Lobster or Caribbean fish.***

#9. Vermentino Costa Toscana Organic IAT Piccini 2020, Italy $23.00 USD

*Invigorating aromas of green apple, lemon, and delicate lily blooms. Crisp with a long refreshing finish. Perfect match with our **Pasta dishes**.*

#10. Gavi Principessa Gavia DOCG 2020, Castello Banfi, Italy $40.00 USD

*Elegant expression of this varietal with its delicate aromas of limes and flavors of grapefruit and white peach. **Light and refreshing.***

#11. Pinot Grigio IGT San Angelo 2022, Castello Banfi, Italy $48.00 USD

*This vibrant Pinot Grigio features a bright straw yellow color and aromas of citrus, green apples and white flowers. It perfect for pairing with light dishes like **Salads, Grilled fish or Vegetable plates**.*

#12. Chardonnay Steel 2022, Louis Jadot, France $52.00 USD

*This unoaked Chardonnay combines elegant aromas of Citrus Mandarins Orange, A Clean and Fresh character typical of the Burgundy Region balanced by a rich body. We recommend it with **Sushi or Grilled Salmon.***

Red Wines

#14. Pavonero Red 2022, Italy (BY THE GLASS $5.00 USD) $15.00 USD

*Nero D'Avola, Montepulciano and Merlot Blend Impart to this Wine. It's a great match for **Grilled Meats, such as Steak or Lamb, as well as Pasta with meat sauce.***

#16. Côtes du Rhône 2019 AOP Domaine des Bernardins, France $22.00 USD

Bright with Fresh Notes of Cherry and Strawberry at first, Evolves to Spice, Cedar and a Hint of Tobacco. Its Acidity and Balanced Tannins are a perfect match for our Meat.

#15. Chianti Riserva DOCG 2019 Collezione Oro, Italy $25.00 USD

Fresh Aromas of Violets, Cherries and Rose Petals on the Palate. Notes of blueberries and prune with gripping tannins and a solid quality finish, characterize this Wine. Superb with our Steak Lineup.

#17. Cabernet Sauvignon IGT 2020 Coldisasso, Castello Banfi, Italy $25.00 USD

*A Blend of Cabernet Sauvignon with Ripe Blue and Purple Fruits and Vibrant Sangiovese's Cherries, Herbs and Pleasant Acidity resulting in a very drinkable Wine with our **Pasta Dishes.***

#18. Pinot Noir 2018 AOC Bourgogne Cote D'or, Louis Jadot, France $59.00 USD

*Complex notes of Raspberries and Cherries, combined with earthy notes of Mushroom and its elegant Texture, makes a perfect pairing for **Roast Chicken, Pork or Grilled Fish**.*