BEGIN

Bacon Wrapped Dates 23
Tucker’s Farm goat cheese toast, labneh, date syrup, olives, pistachios

Burrata 21.5
Burrata creme, sticky tomatoes, black olive wafer, garlic confit, pistachios, rocket, pomegranate dressing

Duck 22
Sous-vide duck egg, togarashi spice, crispy confit leg, brioche toast, green onion butter

Clams 24.5
’Nduja, fregola, pickled fennel, sour cream, Noilly Prat

Lamb 23.5
Crispy scrumpets, tahini verde, tomato jam, bitter orange reduction, smoked paprika oil DF

Scallops 25
Squid ink cream, cauliflower puree, sugared bacon, crushed wasabi peas, pea tendrils, lemon pepper

Shrimp 24
Black bean mole, tomatillo mojo, burnt pineapple, avocado yoghurt GF

Winter Salad 20
Local Cardinal Farm’s butter lettuce, beetroot shavings, roast parsnip peelings, pickled carrots, tofu mayonnaise, fennel salt Ve/GF

MAIN~Farm

Filet Mignon 49
Sous-vide 8oz beef tenderloin, Dijon mushrooms, Marchand de Vin sauce classic ‘Pommes Dauphine’ (fried potato puffs)

Lamb 49
Cumin spiced rack, dried apricots, pine nuts, potatoes, capers, date paste, sweet raisin jus GF

Pork 45
Sticky Hong Shao Rou belly, spiced sesame/cashew lentils, fried water chestnuts DF GF

Duck 47.5
Salted peanut tahini, sumac cauliflower, red radish relish, caraway dukkah, prune juice reduction DF GF

Panisses 33.5
Curried butternut puree, edamame pistou, annatto oil, walnut bits, salad shoots Ve GF

MAIN~Ocean

Tuna 43.5
(Local when available)
Furikake seasoning, baby watercress, radish, pickled mooli, asparagus, ginger/beetroot emulsion GF DF

Octopus 39.5
Sous-vide & grilled with feta/olive croquettes, chorizo cream, lemon oil, salsa of roast eggplant, apple & sage

Rockfish 44.5
(Local when available)
Charred Bok choy, nori butter broth with shrimp, toasted corn, pink ginger & cilantro GF

Shellfish 45
Steamed scallops, shrimp & clams, carrot noodles, Vadouvan crème fraîche, moong beans, hemp seed chutney GF

Salmon 44
Smoky paprika fried tofu, cauliflower, asparagus, hibiscus yoghurt, black lava salt, tamarind honey GF

SOUPS

Bermuda Fish Chowder 15 GF
Soup of the Day 13
Ve vegan GF gluten free DF dairy free

not including 18% service
DESSERTS

Warm Yorkshire Parkin 15.5
Alex & Pete’s rhubarb ripple ice cream
(ice cream made exclusively for Barracuda Grill)

Chocolate Marquise 15.5
pecan croquant, salted caramel

Gingerbread Toffee Pudding 15.5
sticky Medjool date sauce, Alex & Pete’s marmalade ice cream
(ice cream made exclusively for Barracuda Grill)

Tuckers Goat’s Cheese Cheesecake Creme 15.5
Salted peanut & ginger crumbs, and burnt honey

COFFEE

Espresso 695
Cappuccino 795
Cafe Latte 795
Cafe Mocha 795

PORTS

Graham’s 10 Yr Tawny 1325
Graham’s 20 Yr Tawny 1925
Graham’s 30 Yr Tawny 2325

DESSERT WINES

Inniskillin Ice Wine 2125
Royal Tokaji Puttonyos 1325
Errazuriz Late Harvest 1325

BARRACUDA GRILL

Opening in 2001, Barracuda Grill has established itself as one of Bermuda’s pre-eminent fine dining restaurants, featuring a cuisine style best defined as Global Contemporary.

Whilst at times we strive to bring simplicity to our presentations, the technical skills our kitchen brigade have applied to the final dish in front of you is unparalleled.

Whether it be using new cooking techniques such as sous vide, molecular gastronomy, or our chefs using classic learned skills as defined in Larousse’s Gastronomique, our attention to the finished dish for balance in taste, appearance, texture and precise detail is meticulously attended to.

With multiple Best of Bermuda awards tucked under our apron strings, including being the most frequent winner of “Best Place for a Power Lunch” (over all other restaurants combined in the past 10 years), we are striving day by day to ensure the awards keep coming.

Please enjoy the experience of our hard work and creativity.

We respectfully request you order your meal as the chefs have painstakingly designed it, and with minimum substitutions.

It is our priority to use locally sourced farm and fishermen produce when available

EXECUTIVE CHEF: Jonny Roberts
CHEF DE CUISINE: Ashim Gomes
MANAGER: Tracey Jachmann