

CALABASH

Luxury Boutique Hotel

GRENADA



Welcome to Rhodes Restaurant

At Calabash, we are committed to bringing the island to your plate. Grenada is a small island, therefore it is important to us that we collaborate with local farmers, fishermen, and suppliers as well as our own family estate, L'Esterre, to celebrate the best quality local produce and support our local community.

With this mindset, Executive Chef Ramces Castillo and his team work together to create a menu that reflects and respects Grenada's seasonal produce whilst blending the flavours of modern contemporary cuisine.

Of course, our restaurant would not be what it is today without the tireless work and passion of Chef Gary Rhodes. Although he has sadly passed away, we continue to pay tribute to his legacy with some of his favourite dishes still appearing on our menus.

As Gary would say,
"good cooking is the base to good living"

We hope you enjoy your evening.

The Galbutt Family Chef Ramces Castillo

Executive Chef | Ramces Castillo



CALABASH

Luxury Boutique Hotel

GRENADA

 RELAIS & CHATEAUX

RHODES RESTAURANT

CHEF'S DAILY SPECIALS

STARTERS

YELLOW SWEET CORN CHOWDER

saffron | zucchini | herb focaccia croutons

US\$15 | EC\$40.05

BBQ EEL & SMOKED HERRING TERRINE

fried plantain | pineapple chutney | sorrel gastrique | house-made brioche

US\$20 | EC\$53.40

MAIN COURSE

ROASTED LIONFISH FILLET^(gf)

yellow sweet corn risotto | calamari al la plancha | parmesan crisp | saffron cream

US\$42 | EC\$112.15

DESSERT

PASSIONFRUIT CHIBOUST^(gf)

papaya | pistachio brittle

US\$17 | EC\$45.50



All dishes may contain **sesame, nuts, or nut products**

Many of our dishes can be altered to suit certain dietary requirements. Please let us know if you have any allergies or dietary requirements, our dishes may contain trace ingredients.

All prices are in US\$ with approx. EC\$ equivalent and include 10% service charge & 15% VAT

A L A C A R T E M E N U

S T A R T E R S

LOBSTER GNOCCHI

handmade sweet potato gnocchi | tarragon | local saffron | turmeric coral | parmesan

US\$ 22 | EC\$ 58.75

RAVIOLO

stuffed with sea scallop mousseline | green peas | cauliflower foam | flying fish roe | basil oil

US\$ 22 | EC\$ 58.75

MAHI MAHI CARPACCIO ^(gf)

christophene ceviche | horseradish cream | pea sprouts | aguachile foam | fluer de sel

US\$ 22 | EC\$ 58.75

L'ESTERRE ESTATE NUTMEG BARLEY RISOTTO ^(v)

spiced butternut squash | green peas | Belmont Estate goat cheese

US\$ 18 | EC\$ 48.06

BAKED BEETROOT TARTARE ^{(ve)(gf)}

spiced sea moss-coconut broth | marinated local farm raised seaweed | pickled radish | mango sphere | watercress purée

US\$ 20 | EC\$ 48.06

STUFFED ORGANIC TOMATO ^{(ve)(gf)}

quinoa | pickled seasonal vegetables | clarified gazpacho

US\$ 18 | EC\$ 48.06

FARM TO TABLE TERRINE ^{(v)(gf)}

watercress | avocado ice cream | pink grapefruit

US\$ 18 | EC\$ 48.06



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A L A C A R T E M E N U

M A I N C O U R S E S

PAN ROASTED DUCK BREAST ^(gf)

crusted with L'Esterre Estate cocoa nibs & cashew nuts | breadnut purée | kale |
torched papaya | passion fruit sauce

US\$48 | EC\$128.15

BEEF TENDERLOIN MEDALLIONS

slow cooked Caribbean pepper pot | handmade cassava gnocchi | braised leeks

US\$48 | EC\$128.15

RUM GLAZED PORK LOIN

smoked yellow corn purée | ancho-balsamic reduction | glazed carrots | plantain croquettes

US\$42 | EC\$112.15

PAN ROASTED MAHI MAHI ^(gf)

watercress | white broad beans | saltfish-lemon cream

US\$42 | EC\$112.15

GRENADIAN KING CRAB LINGUINE

cherry tomatoes | zucchini | shellfish bisque | lemongrass foam

US\$48 | EC\$128.15

SOUS VIDE ORGANIC CHICKEN BALLOTINE ^(gf)

stuffed with callaloo | cauliflower purée | pineapple & leeks | tapioca crisp | local "big thyme" jus

US\$38 | EC\$101.50

PAN SEARED SWEET POTATO "SCALLOPS" ^(v)

sweet potato gyoza | sauteed kale | cashew nuts | coconut curry foam

US\$32 | EC\$85.50

VEGETARIAN WELLINGTON ^(v)

beetroot | mushroom duxelles | watermelon "jerky" | kale |
broccoli | braised cabbage | mushroom demi sauce

US\$32 | EC\$85.50

Additional side dishes:

US\$7 | EC\$18.75



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THE GRILL

served with your choice of side & sauce:

BEEF RIBEYE

US\$48 | EC\$128.20

ANNATTO SHRIMP SKEWER

US\$38 | EC\$101.50

CATCH OF THE DAY

US\$36 | EC\$96.10

HERB MARINATED CHICKEN BREAST

US\$36 | EC\$96.10

½ LOBSTER

US\$42 | EC\$112.15

SIDES

TRUFFLED CALABASH FRIES

tempura batter | parmesan | parsley

SAUTÉED GREENS

CREAMY MASHED POTATO

SAUTÉED VEGETABLES

MIXED LEAF SALAD

house vinaigrette

SAUCES

BEARNAISE | GARLIC BUTTER | HERB CHIMICHURRI | THYME JUS



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DESSERTS

SOURSOP PANNA COTTA

starfruit salad | bergamot cracker

US\$17 | EC\$45.50

DOUBLE CHOCOLATE CREMEUX
Crayfish Bay Estate 75% chocolate | breadfruit ganache |
bergamot-sesame brittle | Belmont Estate white chocolate &
almond crumble

US\$17 | EC\$45.50

BASIL CAKE

chilled pineapple & ginger soup | ginger ice cream

US\$17 | EC\$45.50

SEASONAL FRUIT PLATE

house made sorbet or ice cream | passionfruit syrup

US\$13 | EC\$34.75

CHEF'S SELECTION OF CHEESE

US\$17 | EC\$45.50

HOUSE-MADE ICE CREAMS & SORBETS

US\$11 | EC\$29.50

ICE CREAM COCKTAILS

US\$13 | EC\$34.75

NUTMEG

de la Grenade liqueur | nutmeg ice cream

CHOCOLATE

Kahlua | Grenada chocolate ice cream

IRISH

Bailey's | whiskey | vanilla ice cream

COFFEE

FILTERED COFFEE

regular | decaf

US\$5.50 | EC\$14.70

CAPPUCCINO

US\$6.75 | EC\$18.05

ESPRESSO

SINGLE	US\$4.50	EC\$12.05
DOUBLE	US\$5.75	EC\$15.35

TEA

SELECTION OF BLACK & HERBAL TEAS

US\$4 | EC\$10.75

LOCAL SPICED TEA

US\$4 | EC\$10.75

LOCAL COCOA TEA

US\$4 | EC\$10.75



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