

BAKERY

served with butter & preserves

Toast: White | Wholemeal | Multigrain | English Muffin | Bagel
US\$4 | EC\$10.70

Pastries: Croissant | Pain au Chocolat | Cinnamon-Raisin Roll |
Banana Bread
US\$5 | EC\$13.50

Bakery Basket: Croissant, Pain au Chocolat, Cinnamon-Raisin Roll
& Banana Bread
US\$18 | EC\$48.05

MAIN COURSES

TOASTS

AVOCADO TOAST

organic sprouts | pico de gallo | fried or poached egg
(seasonal)
US\$14 | EC\$37.50

CROQUE MADAME

brioche | Dijon mustard | ham | bechamel | fried or poached egg
US\$15 | EC\$40.05

BEANS ON TOAST

sautéed cherry tomatoes | chives | fried or poached egg
US\$14 | EC\$37.50

SMOKED SALMON BAGEL

cream cheese | pickled red onion | capers
US\$15 | EC\$40.05

SWEET

BUTTERMILK SOUFFLÉ PANCAKES

Calabash's honey with lemongrass & blue pea flower | whipped nutmeg butter
US\$15 | EC\$40.05

CINNAMON FRENCH TOAST

caramelized banana | cashew nut praline | dulce de leche
US\$14 | EC\$37.50

EGGS

ORGANIC EGGS

two eggs cooked to your liking served with roasted tomato
US\$12 | EC\$32.05

ENGLISH

two eggs (*cooked to your liking*) | bacon | sausage | sautéed mushrooms |
baked beans | roasted tomato
US\$16 | EC\$42.75

EGGS BENEDICT

english muffin | poached eggs | hollandaise | ham
US\$17 | EC\$45.50

EGGS ROYALE

english muffin | poached eggs | hollandaise | smoked salmon
US\$19 | EC\$50.75

EGGS FLORENTINE

english muffin | poached eggs | hollandaise | sautéed greens
US\$17 | EC\$45.50

OMELETTE

ham | turkey breast | cheddar cheese | bell peppers | greens |
mushrooms | tomato | onions | herbs
plain – US\$10 | EC\$26.70 filling (choice of 3) - US\$14 | EC\$37.50

CARIBBEAN CLASSICS

SALTFISH SOUSE

fried bakes | pickled cucumber salad | roasted tomato | fried plantain |
avocado (*seasonal*)
US\$16 | EC\$42.75

CREOLE EGGS

poached eggs | creole sauce | red kidney beans | coconut bakes
US\$16 | EC\$42.75

CHEF RAMCES' SIGNATURES

RANCHEROS

sunny side up egg | handmade corn tortilla | refried beans | roasted tomato sauce | plantain

US\$16 | EC\$42.75

CHILAQUILES

sunny side up egg | crispy tortilla chips | roasted tomato sauce | queso fresco | red onion | sour cream | cilantro

US\$16 | EC\$42.75

SIDES

bacon | sausage | sautéed mushrooms | house-made hashbrowns

baked beans | tomato | fried plantain | avocado (*seasonal*)

US\$5 | EC\$13.50

All dishes may contain nuts or nut products

Please inform a member of staff if you have food allergies

All prices are in US\$ with approximate EC\$ equivalent
and inclusive of 10% service charge & 15% VAT

CALABASH

Luxury Boutique Hotel

GRENADA



BREAKFAST AT THE BEACH CLUB

HOUSE-MADE SEASONAL FRUIT YOGHURT

US\$9 | EC\$24.05

ORGANIC SEASONAL FRUIT PLATE

US\$10 | EC\$26.70

CEREAL

US\$5 | EC\$13.50

cornflakes | weetabix | branflakes | muesli | raisin bran | rice krispies

Milk options: full cream | semi skimmed | skimmed | soy | almond | oat

BOWLS

ORGANIC SEASONAL FRUIT BOWL

greek yoghurt | tropical trail mix | puffed rice

US\$11 | EC\$29.40

QUINOA & OAT PORRIDGE

organic vanilla syrup | cocoa nibs | braised bananas

US\$11 | EC\$29.40

POPPY SEED CHIA PUDDING

papaya | brazil nuts | grated tonka bean | Calabash's organic honey

US\$12 | EC\$32.05

HOUSE-MADE GRANOLA PARFAIT

toasted muesli with nutmeg syrup | local fruit compote | house-made fruit yoghurt | moringa powder

US\$11 | EC\$29.40

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