

CARNIVALE

BAHAMAS

SEAFOOD BAR

DEL MAR

CANARY ISLAND WHITE ANCHOVIES* chimichurri, chili, lime, crostini	16
SPANISH CEVICHE* local fish, citrus, onion, pepper, tomato, yucca & plantain chips	22
MEXICAN SHRIMP AGUACHILE* pork crackling, gazpacho, chili crisp	20
CHILEAN SEAFOOD COCKTAIL* avocado, evo, plantain	24

APPETIZERS

APERITIVOS

CHILLED TOMATO GAZPACHO SOUP g cucumber relish, jerez sherry, crouton	12
CARNIVALE GUACAMOLE vgn cilantro, red onion, chili, garlic, lime, tortilla chips	20
BAKED GOAT'S CHEESE v almonds, mango jerk marmalade, yucca chips	18
CRISPY CALAMARI g tajin, lemon aioli	24
CRISPY FRIED FISH g pepito tartar sauce, lemon	16
GALICIAN OCTOPUS g potato, smoked aioli, pimento	24
SPANISH SAUTÉED SHRIMP g white wine, roast garlic & parsley butter, toast	18
CHORIZO & SWEET PLANTAIN OR CORN & CHEESE EMPANADAS g chipotle aioli	14
PORTUGUESE WHOLE CHICKEN WINGS garlic & roast pepper marinade, cabrales blue cheese sauce	16
CUBAN BRAISED BEEF & PLANTAIN FRITTERS g five spice sauce	20

CHARCOAL GRILL

BRASA

BAHAMIAN CATCH OF THE DAY local fish grilled to order, lemon	MP
PORTUGESE COLOSSAL SHRIMP yucca mash, criolla sauce	MP
PERUVIAN HALF CHICKEN roast garlic & pepper marinade, creamed corn, aji verde	44
ARGENTINIAN GAUCHO RIB-EYE STEAK* roast potatoes, onions, mushrooms & garlic	95
MEXICAN ARRACHERA SKIRT STEAK* yucca fries, chimichurri, pepper sofrito	56

SALADS

ENSALADA

FULTON MARKET SALAD vgn greens, pickled onions, candied pecans, tomatoes, herb dressing	18
CAESAR SALAD g romaine, parmesan, anchovy dressing	18

SIDES

ALGO MAS

PORK & BEANS	8	ELOTE GRILLED CORN	10
YUCCA FRIES	10	CHARRED VEG	10
RICE & PEAS	8	POTATAS BRAVAS	8
STRING FRIES	8		

ENTRÉES

ENTRADAS

1/2 lb CLASSIC SMASHBURGER g double patty, cheddar, onions, burger sauce, string fries + bacon 4	28
CARNIVALE SURF & TURF SMASHBURGER g double patty, havarti cheese, pork belly, lobster slaw, string fries	38
GUATEMALAN CRISPY PORK BELLY lima bean & chorizo ragu, green onion escabeche salad	40
SENATOR'S CHICKEN g roast chicken breast, citrus butter, green salad, string fries	40
BRAZILIAN BRAISED LAMB SHANK polenta cake, fried okra, anejo rum sauce	48
BAHAMIAN MAHI-MAHI FILLET tropical fried rice, scallion salsa, aji verde	38
SHRIMP QUESADILLA g chayote squash salad	34
COLUMBIAN SNAPPER FISH STEW mixed seafood, pumpkin, coconut, onions & peppers, white rice	48

RICE OR NOODLES PAELLA O FIDEOS

MIXED SEAFOOD	48
CHORIZO & CHICKEN	38
SURF & TURF	58
ROAST VEGETABLE v	28

v: vegetarian vgn: vegan g: contains gluten

VAT at 10% and a minimum 18% service charge is applied to all bills

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- WE ARE A CASHLESS ESTABLISHMENT

COCKTAILS

SIGNATURE

THREE REEFS 16
vodka, passionfruit, spun sugar cloud, agave, lemon

JUBILEE 18
blanco tequila, lime, elderflower, sparkling wine

JUNGLE BIRD 16
aged rum, pineapple, campari, lime

SMUGGLER’S SOUR 16
rye whiskey, pecan, lemon, honey

PARADISE GARDEN 22
mezcal, lime, pineapple, cilantro, jalapeño, mint

PAPER BOAT 18
cachaca, montenegro, passionfruit liqueur, lemon, sparkling wine

PALOMA FRESCA 18
blanco tequila, grapefruit, lime, soda

SIDE DINGHY 18
cognac, curaao, yuzu, lemon, sparkling wine

CARNIVALE OLD FASHIONED 22
amontillado syrup, bitters, citrus peel
choice of: aged rum, cognac, or anejo tequila

PISCO SANGRIA

BLUSH 18
wine, elderflower, strawberry, citrus

RED 18
wine, triple sec, guava, citrus

N/A BEVERAGES (no refills)

Aqua Panna / San Pellegrino 12
Soft Drinks 4
Iced Tea 4
Espresso and Tea available (ask your server)

WINE

SPARKLING

SCARPETTA PROSECCO DOC ’23 — FRIULI, ITALY
AT ROCA “CLASSIC PENEDES” RESERVA METODEDE TRADICIONAL CAVA ’18 — PENEDES, SPAIN

WHITE

JOSEF LEITZ “DRAGONSTONE” RIESLING ’23 — RHEINGAU, GERMANY
BLICKS LANE SAUVIGNON BLANC ’23 — MARLBOROUGH, NEW ZEALAND
CELLER FRISACH “L’ABRUNET” BLANC GARNACHA BLANC ’21 — TERRA ALTA, SPAIN
4 MONOS VITICULTORES “GR-10” BLANCO ’21 — MADRID, SPAIN
ALTOS LAS HORMIGAS BLANCO ’22 — MENDOZA, ARGENTINA
SCARPETTA PINOT GRIGIO ’22 — FRIULI, ITALY
GRAYSON CELLARS CHARDONNAY ’22 — CALIFORNIA

ROSE

FRICO BY SCARPETTA ROSATO ’22 — TUSCANY, ITALY
DOLORES CABRERA “LA ARAUCARIA” ROSADO ’22 — TENERIFE, CANARY ISLANDS

RED

VINATEROS SANTOS “VILLA LA PIEDRA” ’19 — ZAMORA, SPAIN
BLOCK NINE “CAIDEN’S VINEYARDS” PINOT NOIR ’22 — CALIFORNIA
GUIMARO TINTO ’20 — RIBEIRA SACRA, SPAIN
BODEGAS CERRON STRATUM WINES “MATAS ALTAS” ’20 — JUMILLA, SPAIN
VITICOLA SILEO “SILEO” ’20 — MONTSANT, SPAIN
BODEGAS AKUTAIN “CRIANZA” ’19 — RIOJA ALTA, SPAIN
ALFREDO MAESTRO “VINA ALMATE” ’21 — CASTILLA Y LEÓN, SPAIN
ALTOS LAS HORMIGAS “CLÁSICO” MALBEC ’22 — MEDOZA, ARGENTINA
SOME YOUNG PUNKS “PASSION” SHIRAZ/CABERNET FRANC ’22 — MCLAREN VALE, AUSTRALIA
GRAYSON CELLARS CABERNET SAUVIGNON ’22 — CALIFORNIA

GLASS	BOTTLE
18	68
	96

GLASS	BOTTLE
18	78
16	68
	60
	116
	64
16	68
14	60

GLASS	BOTTLE
14	58
	116

GLASS	BOTTLE
18	72
18	78
	96
	92
	92
	126
	88
16	68
	74
14	58

BEERS

BOTTLE BEER 9

Modelo Especial (Mexico)	Presidente (Dominican Republic)
Modelo Negra (Mexico)	Heinekin 0.0 (N/A)
Corona (Mexico)	
Bud Light (USA)	

DRAFT

	GLASS	PITCHER
Kalik	6	22
Heineken	6.5	24
Sands Light	5.5	20