



BEACH MENU:

APPETIZER & TO SHARE

CHEF'S MAHI MAHI RILLETTE

US\$ 20

Sourdough bread
Rillette de mahi mahi du Chef,
pain à l'ancienne



ZUCCHINI BLOSSOM FRITTERS

US\$ 19

Spicy mayonnaise
Beignets de fleurs de courgette



DUO OF DIPS

US\$ 17

Yellow split peas & hummus,
plantain chips
Duo de dip, pois cassé & houmous,
chips de plantain

FRIED CALAMARI SLICES

US\$ 20

Homemade tomato sauce
Lamelles de calamars frits, sauce tartare



MOZZARELLA STICKS

US\$ 17

Homemade tomato sauce
Bâtonnets de mozzarella frits, sauce
tomate maison

KALATUA PLATTER

US\$ 39

Charcoal grilled octopus, hummus,
panko shrimps, mahi mahi rillette, pitta
bread
Poulpe grillé au charbon de bois,
houmous, crevettes panko, rillette de
mahi mahi, pain pitta

BEEF CARPACCIO

US\$ 31

Prime black Angus carpaccio, pickled
cherry tomatoes, fried capers, parmesan
flakes, salad
Carpaccio de boeuf black Angus, pickles de
tomates cerises, câpres frits, copeaux de
parmesan, salade



MEZZE PLATTER

US\$ 35

Hummus, eggplantcaviar dip, charcoal
grilled peppers, vegetarian kebbeh,
zucchini blossom fritters
Houmous, caviar d'aubergine, poivrons
grillés confits, kebbeh végétarien,
tempura de fleurs de courgettes



FRESH BURRATA

US\$ 25

Tomatoes and basil millefeuille, pesto
Burrata, mille feuille de tomates et basilic,
pesto

CONCH FRITTERS

US\$ 22

Creole sauce
Accras de lambi, sauce créole

PINSA OF THE DAY TO SHARE

Market price

Pinsa du jour à partager



VEGAN, Végétalien



VEGETARIAN, Végétarien

15% service charge will be added to your check
15% de service charge seront appliqués à la facture finale

SALADS

SIGNATURE SALAD

Organic grilled shrimps, mixed green salad, avocado, grapefruit, cucumber, pomegranate, tomatoes, mango fruit dressing
Crevettes grillées organiques, mesclun, avocat, pamplemousse, concombre, grenade, tomates, vinaigrette à la mangue

CAESAR SALAD PLAIN

Romaine lettuce, tomatoes, croûtons, parmesan flakes, Ceasar dressing
Salade romaine, tomates, croutons, copeaux de parmesan, sauce Ceasar

KALATUA CHEESEBURGER

Black Angus beef, applewood bacon, caramelized oignons, cheddar , tomatoes, lettuce, pickle, french fries
Boeuf black Angus, applewood bacon, oignons caramélisés, cheddar, tomate, salade, cornichon et frites

FISH BURGER of the day

Fish filet, lettuce, tomatoes, pink sauce, caramelised onions, sweet fries
Filet de poisson, salade, tomates, sauce cocktail, oignons caramélisés, frites de patate douce

IMPOSSIBLE BURGER

Impossible patty, caramelized onions, cheddar, tomatoes, lettuce, pickle, french fries
Burger végétarien, oignons caramélisés, cheddar, tomates, salade, cornichons, frites

CREMA DI CAFFE

CREME BRULEE

LAVA CAKE

REDBERRIES PAVLOVA

CHOCOLATE VELVET

FRUIT PLATE

DESSERT OF THE DAY

US\$ 33

US\$ 21

US\$ 31

US\$ 32

US\$ 29

US\$ 8

US\$ 11

US\$ 14

US\$ 15

US\$ 15

US\$ 18

US\$ 15



KALA VEGAN SALAD

Mixed green salad, avocado, grapefruit, cucumber, tomatoes, kale, pomegranate, grilled chickpeas, mango dressing
Mesclun, avocat, pamplemousse, concombre, tomates, kale, grenade, pois chiches grillés, vinaigrette à la mangue

CEASAR CHICKEN

CEASAR SHRIMPS

TUNA TARTARE

Fresh tuna, avocado salsa, coriander vinaigrette, yuzu pearls, green salad
Tartare de thon, salsa d'avocat, vinaigrette à la coriandre, perles de citron yuzu, salade verte

MAHI MAHI CEVICHE

Fresh mahi mahi, smoked corn foam, plantain chips, sweet fries
Ceviche de mahi-mahi, mousse de maïs fumé, chips de plantain, frites de patate douce

SPECIAL OF THE DAY



FROZEN FRUIT 1/2 PAX



FROZEN FRUIT 3/4 PAX

Coconut - Mango - Pineapple - Cacao

US\$ 23

US\$ 26

US\$ 36

US\$ 26 / 36

US\$27 / 38

Market price

US\$ 4,50

US\$ 17

US\$ 46

DESSERT