

Atico Cocina

Tantalisers

Breads and Dips

A selection of fresh breads, served with homemade country dip \$12

Caribbean Style Ceviches

Tuna and Mango Ceviche \$16

Market Fresh Fish of the day \$16

Arepas (x2)

Traditional grilled corn bread from South America

Combination of Feta and Mozzarella cheeses \$16

Spanish Chorizo and Manchego \$16

Colombian Style Empanadas (x3)

Slow Roasted Prime Jerk Angus beef, Charred Corn Coriander Salsita \$16

Jerk Duckling Feijoa Relish, Mango Salsita \$16

Chargrilled Vegetables, Tomato, Jalapeno Salsita \$16

Cuban Style Prawns

Fried Prawn Cutlets, crisp shredded Coconut Batter served, Chipotle Aioli \$18

Jamaican Chicken Jerk

Charred Chicken Jerk, Spiced Mango Rice & Beans, Minted Honey Yogurt \$16

Sopa de Mariscos

Crayfish Bisque, Roasted Peppers, Corn, Zambuca Salsa, Plantain Crisps \$16

Cangrejo Martinique

Waikanae Crab baked in Jalapeno Crème Fraiche, Tuna Wafers and Crutones \$18

Croquetas de Cerdo

Pork Jerk Croquettes with Aioli \$12

Calamares a la Diabla

Seared Squid, Garlic Chilli Roasted Pepper Sauce, Crisp Shallots, Tomato Rice \$16

Yuca Chips

Casava hand cut chips with Argentinean Ahogado \$7

Tostones

Sweet Deep Fried Plantains Abuelita (granma) style with dips \$8

Patatas Bravas

Old Spanish traditional hand cut potatoes served with Caribbean tomato sauce \$8.50

Cerdo Guadeloupe

Smokey Pork Jerk, sticky glaze, spiced sesame slaw \$16

Barbados Fries

Crispy chunky hand cut fries with lime and parsley aoli \$8.50

Cuban Tortilla

Baked charred vegetable cake, olive tapenade, crutones \$15

*Prices and availability subject to change without notice
Up to date as of 02/07/2012

This menu is brought to you by **menus**



Atico Cocina

Mains

Cabra al Curry

Braised Premium Spiced Goat Caribbean Curry served with rice and Platatin chips \$32

Puerto Rican Pork Chop

Charred Pork Chops, Sweet Potato Jerk Pork Croquette, wilted greens, smoked tomato BBQ sauce \$34

Argentinian Skirt Steak

Chargrilled Prime Angus Quality Beef, 'Torta de Platano Maduro' and fresh Chimichurri Salsa \$36

Yucatan Tuna

Pan Seared Citrus Infused Yucatan Style Tuna with rice pilaf and spicy salsa \$34

Arroz con Pollo

Palomino Style Quintessential Latin American Chicken and rice dish with Spanish chorizo \$29

Saint Martin Champignons

Roasted Mushroom Blue Cheese Tart, wild rocket, fruit and roasted walnut salad \$24

Lomo Apanado

Chargrilled Eye Fillet marinated with fresh ground coffee and pepper, 'Patatas Gratinadas' and Blue Cheese and Brandy sauce \$36

Caribbean Pato

Duckling Jerk, plantain mash, soy bokchoy, honey fig jus \$38

Pastel Curacao

Baked Oxtail Pastry, creamed nutmeg spinach, rich dark chocolate jus \$29

Dominican Seafood

Prawn, mussels, white fish, squid in a rich crayfish okra rice \$36

Market Fish of the Day

Ask our Waiters about Today's Special \$TBA

Sides

Coconut Rice \$7

Patatas Bravas \$8

Seasonal Vegetables \$7.50

Creamed Nutmeg Spinach \$7.50

Ensala

St Lucia

Chargrilled Calamari, Tomato, Cucumber and Rocket Salad with marinated Feta Cheese \$18

St Martin

Chargrilled Sea Scallops with Avocado and Apple Salad \$22

St Andres

Chargrilled Prawn Cutlets served with a Cilantro And Garlic Dressing on a bed of fresh salad leaves \$22

St Catalina

Grilled Portobello Mushrooms brushed with Mint Pesto \$18

*Prices and availability subject to change without notice
Up to date as of 02/07/2012

This menu is brought to you by **menus**



Atico Cocina

Postres (Desserts)

Delicia Cubana

Coconut Latin flan served with guava sauce \$14

Cafe Y Chocolate (Atico's signature dish)

Semisweet brioche chocolate and Colombian coffee desert, in a bread pudding style \$15

Dulce de Leche

Caramel flavoured fruit pie served with lashings of Colombian coffee cream \$14

Trio de Sorbetes

Artisan Tropical fruit sorbets including Mango from Colombia, Lime from Brazil and Cuban Rum Coconut \$12
Dairy and gluten free

Express Menu

\$15

Bahamas Burger

Chargrilled Jerk Premium Burger on Turkish Bread, Feta Cheese, Salad and Yuca Chips

Ocean Delight

Chargrilled Squid and Prawn Salad, Mixed Leaves, Cucumber and Feta Cheese Vinaigrette

Cuban Tortilla

Roasted Vegetable Frittata, Grilled Pineapple and Mango Salsa (v) (gf)

Barbados Spiced Fish and Chips

Coconut Battered Tarakihi Fillet with hand cut Fries and Lime Aioli

Add \$5 and get a glass of wine, beer, soft drink or coffee

From Monday to Friday 11:30am to 2:30pm

Not valid with other offers, discounts or vouchers

*Prices and availability subject to change without notice
Up to date as of 02/07/2012

This menu is brought to you by **menus**

