

Soups & Salads

Spicy Plantain, Tamarind & Coconut Soup 8

French Onion Soup 10/14

Goat Water 12

traditional & hearty goat soup spiced with cloves

Thai Beef Salad 20

salad greens, tomatoes, mint, cilantro, crushed peanuts, chili lime vinaigrette

Apple, Walnut & Radicchio Salad 10

Appetizers

Fava Bean Dip 12

caramelized onions, sumac, rosemary flatbread

Locally Smoked Wahoo 18

horseradish cream, arugula salad, lemon dressing, flatbread

Chargrilled Corn on the Cob 10

jerk butter basted

Salt Fish & Johnny Cakes 12

Tannia Fritters 8

Nevis hot sauce

Creamy Conch Gratin 15

Black Bean & Cilantro Dip 12

crispy plantain chips

Polenta Crusted Seared Scallops 17

sweet potato puree

Prices are in US Dollars plus 12% Govt. Tax. Gratuity is at your discretion.
Please be aware that all of Bananas' food is prepared in a kitchen containing nuts.

Roast Mahi Mahi with Pancetta 32

minted pea mash

Fresh Local Lobster Linguini 37

saffron cream sauce

Coconut Laksa with Coriander Fish Balls 28

rice noodles

Shrimp Satay 32

Thai peanut sauce, basmati rice, Asian slaw

Fish Pie 28

juicy morsels of fresh fish in a light cream sauce topped with parmesan mashed potato

Tuna Sushi Salad Bowl 32

brown rice, onions, carrots, cucumber, edamame beans, miso vinaigrette

Roast Salmon with Herbed Walnut Crust 38

tzatziki, mixed green salad

Mac n' Cheese

Conch 30 or Lobster 34 or Blue Cheese with Pecan Crumb Topping 24

Baked Sweet Potato with Spiced Chick Peas 18

coconut milk yogurt

Grass-Fed Beef Tenderloin 45

creamy mushroom sauce, garlic mashed potato

Mushroom Chili 24

over brown rice with lime sour cream

Sides

Basmati Rice 5

Crispy Potato Wedges 5

Brown Rice 5

Mixed Green Salad 5

Garlic Mashed Potato 5

Sautéed Fresh Vegetables 5