

Ti Bananne

D I N N E R M E N U

Appetizers

Black Bean Soup with Crispy Ham & Cheese Ravioli & Tomato Salsa
US\$8 / EC\$21.20

Cream of Pumpkin Soup with Sautéed Gingered Shrimp & Caramelized Almond
US\$12 / EC\$31.80

Seafood Bisque with Cognac, Coconut milk & Cinnamon Bread Sticks
US\$10 / EC\$26.50

Calypso Salad with Citrus Vinaigrette
(Lettuce, cucumber, tomato, carrots, bell pepper, cabbage, corn)
US\$8 / EC\$21.20

Indian Spice Chicken Wings with Shadow Bene & Mango Chutney
US\$10 / EC\$26.50

Grilled Bacon with Roasted Bell Peppers, Spicy Mango & Tomato Salad with Creole Dressing
US\$10 / EC\$26.50

Caesar Salad with Sautéed Cajun Chicken & Parmesan Crisp
US\$10 / EC\$26.50

Main Course

Choose any two of our signature vegetable dishes to complement your main course – **Listed in the Next Page**

Ti Bananne's Orange & Ginger Glazed Mahi Mahi with Roasted Tomato Choka
US\$30 / EC\$79.50

Geera Crusted Grouper with Deep Fried Calamari, Mango Relish & Curry Coconut Broth
US\$30 / EC\$79.50

Grilled Whole Lobster with a Warm Creole Vinaigrette or Garlic Butter
US\$45 / EC\$119.25

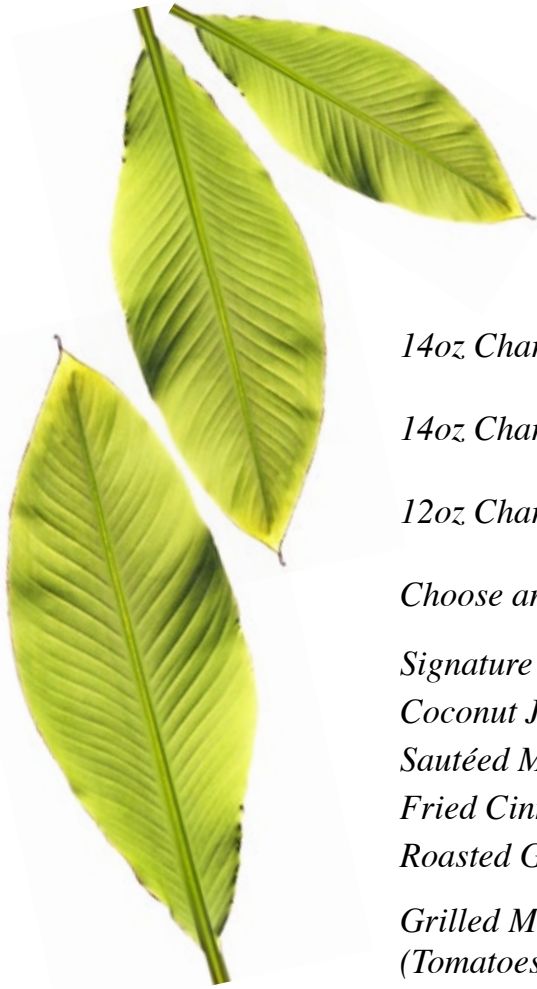
Curried Lump Crab Crusted Shrimp with Callaloo Cream Sauce.
US\$35 / EC\$92.75

Chef's Char-Grilled Baby Back Ribs with Guava Barbeque Sauce
US\$25 / EC\$66.25

Jerk Pork Tenderloin Stuffed with Smoked Chorizo & Pouched Pineapple in Red Wine
US\$25 / EC\$66.25

Pepper Jelly Glazed Chicken Breast with Tamarind Chutney
US\$22 / EC\$58.30





Caribbean Style Braised lamb Shank with Spicy Grilled Merguez
US\$25 / EC\$66.25

ANGUS STEAKS

*Comes with your choice of Herb Butter, Pepper corn sauce
or Mushroom sauce*

14oz Char Grilled Angus Rib Eye steak *US\$38 / EC\$100.7*

14oz Char Grilled Angus Sirloin steak *US\$35 / EC\$92.75*

12oz Char Grilled Angus Beef Tenderloin Steak *US\$37 / EC\$98.05*

Choose any two of our signature vegetable dishes to complement your main course

Signature Vegetable Dishes

Coconut Jasmine Rice

Sautéed Mixed Vegetables

Fried Cinnamon Ripe Plantain

Roasted Garlic with Pumpkin & Mushroom

Grilled Mediterranean Vegetables

(Tomatoes, Bell Peppers, Zucchini, Egg Plant,

Portabella Mushroom & Fresh Herbs)

*Creamed Yam with Spinach
& Goat Cheese*

Dasheen Provencal

*(Sautéed dasheen with fresh herbs
& tomato sauce)*

Cheeszy Cassava Confit

Parmesan Mashed potato

House Steak Fries

VEGETARIAN PLATTER

Choose any five of our signature vegetable dishes to create your vegetarian Platter

US\$20 / EC\$53.00

Pastas

Penne with Sautéed Beef Tenderloin Tips a la Marinara.

US\$22 / EC\$58.30

Seafood Fettuccine with Tomato & Basil Cream Sauce.

(Mussels, Shrimp, Scallop, Fish)

US\$25 / EC\$66.25

Penne with Sautéed Mushrooms, Mascarpone Cheese,

Grilled Vegetables & Pesto Sauce

US\$20 / EC\$53

Desserts

Sweet Potato, Coconut & Chocolate Gateau

Warm Chocolate & Coconut Tart with Vanilla Ice Cream

Soursop & Cherry Cheese Cake Éclairs with Mango Coulis

Fresh Fruit Salad with Mint Dressing & Lemon Sorbet

Ti Bananne's Sea Moss & Coconut Crème Brulee

Assorted Ice Cream /Sorbet

US\$8 / EC\$21.20



TI BANANNE

CARIBBEAN BISTRO & BAR

***All prices are quoted in USD/EC\$ and
subject to 10% service charge.***