



### *Champagne & Sparkling Wine*

EC\$

Italian Prosecco "Spécial Cuvée"	115,00 EC\$
Moët et Chandon "Brut Impérial"	270,00 EC\$

### *Rosé Wines*

Easy Rosé. Côtes de Provence	By the glass 15.00	70,00 EC\$
Château La Coste "Rosé d'une nuit"		135,00 EC\$

### *White Wines*

Chardonnay "Esprit", France	By the glass 13.00	65,00 EC\$
Pinot Grigio "Trapiche" Argentina		65,00 EC\$
Muscadet Sèvre et Maine, France		75,00 EC\$
Santa Rita "120" Sauvignon Blanc. Chile		75,00 EC\$
Alice White Chardonnay. Australia		95,00 EC\$
Bordeaux "Numéro 1" Sauvignon. France		130,00 EC\$

### *Red Wines*

Merlot "Esprit". France	By the glass 12.00	60,00 EC\$
Pinot Noir "Rapiteau". France		85,00 EC\$
Malbec Dona Paula "Los Cardos". Argentina		90,00 EC\$
Bordeaux Château les Belles Murailles AOC		95,00 EC\$

# Riverside Café



## A la Carte, Menu

### Starters

EC\$

Soup of the day	<i>Homemade Callaloo or Pumkin soup.</i>	14,00 EC\$
Fresh Garden Salad	<i>Daily fresh veggies from the garden with our dressing and balsamic vinegar</i>	18,00 EC\$
Tomato-Mozzarella	<i>Local tomatoes, Mozzarella, Balsamic vinegar</i>	24,00 EC\$

### In Between

EC\$

Smoked fish quiche and salad	<i>1/4 of a pie with local smoked marlin, onions and cheese ; Garden salad on the side</i>	39,00 EC\$
Onion pie and salad	<i>The same, without smoked fish. More onions.</i>	36,00 EC\$
Smoked fish salad	<i>Slices of local smoked marlin on a bed of fresh garden salad and our special dressing.</i>	36,00 EC\$
Vegan assortment plate	<i>All vegan. Cold and hot.</i>	33,00 EC\$

### Main Courses

*Served with an assortment of rice, veggies, gratins, beans , and .....*

Jamestia's beef stew	<i>Local beef. No bone, no fat. Cooked for hours.</i>	52,00 EC\$
Karen's caramel pork	<i>Marinated pork, no bone, no fat in a caramelized sauce</i>	52,00 EC\$
Lion fish filets	<i>Local lionfish in filets. Fantastic flesh. Grilled.</i>	52,00 EC\$
Baccalao Sancoche	<i>Filets of codfish in a coconut-curry and veggies sauce.</i>	48,00 EC\$
Codfish Créole	<i>Dried and salted codfish pan fried the creole way with onions, seasoning peppers..</i>	46,00 EC\$
Sugar Cane Chicken stew	<i>Drumsticks of chicken in a brown sauce with veggies. Many different tastes.</i>	46,00 EC\$

### Desserts

Soft Chocolate Cake	<i>Homemade soft chocolate cake. Soft !</i>	16,00 EC\$
Homemade Frozen Cream	<i>Homemade lime or passion frozen cream</i>	12,00 EC\$
Duo Dessert	<i>Half of the 2 above ! Our signature dessert.</i>	14,00 EC\$

*Ask for our special menu today , or check on the board .*

VAT and Service included. Prices in EC dollars. VISA & MASTERCARD accepted. 1 US\$ = 2,6 EC\$



## Fresh fruits juices, Smoothies, Milk Shakes

EC\$

Juice of the day, Coconut water , Ice tea, Ginger tea		7,00 EC\$
Fresh fruits juices smoothie		12,00 EC\$
Milk shake of the day		13,00 EC\$
Sirop Passion fruit or Guava	Natural local sirop	6,00 EC\$

## Beers , Bottled drinks

EC\$

Kubuli	Dominica's beer	7,00 EC\$
Presidente	Beer from Dominican republic	8,00 EC\$
Guinness	Brewed in Dominica under licence	8,00 EC\$
Shandy	Lime or Ginger "panaché"	7,00 EC\$
Tonic Water	Local "schweppes"	5,00 EC\$

## Cocktails

Jack Sparrow	Special Riverside Cocktail. A Rum punch or planteur made with our fresh juices of the day plus a blend of 7 caribbean rums	15,00 EC\$
Pina-Colada	Pineapple-coconut, caribbean rums	15,00 EC\$
Mojito	White rum from Dominica, lime, fresh mint leaves, sparkling water	15,00 EC\$

## Alcools

Ti Punch	Macoucherie	White rum with squeezed lime and cane sugar , ice optionnal	9,00 EC\$
	Bologne or Damoiseau		12,00 EC\$
Old rum	El Dorado 5 yo	Shot of old rum	9,00 EC\$
	El Dorado 15 yo		15,00 EC\$
Rum Punch	Coco or Lime	Homemade Rum Punch	9,00 EC\$
Rum & Coffee Liquor			8,00 EC\$
Whisky (Jack Daniels or Red Label)			15,00 EC\$
Gin (Gordons) , Vodka			15,00 EC\$
Ginger wine , Cherry Brandy			8,00 EC\$