

# The Beach House

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Caribbean  
**FOOD  
HEROES**  
SHIVI RAMOUTAR



*I am very excited to be able to share my vibrant Caribbean dishes at The Beach House, inspired by the gorgeous tropics. A true carnival of colour, taste and texture, where each dish makes the most of Caribbean ingredients and flavour combinations; some tell a story stemming from the history of those beautiful islands; and all will get you feeling those tropical vibes! Look out for the logo that indicates my creations.*



**WELCOME TO THE BEACH HOUSE.**  
**ENJOY RELAXED DINING WITH ALL**  
**THE FLAVOURS OF LATIN AMERICA**  
**AND CARIBBEAN DISHES FROM**  
**LOCAL FOOD HERO SHIVI RAMOUTAR**

## STARTERS

### SWEET POTATO AND MOZZARELLA CRISPY SKINS

Pico de gallo salsa and crunchy onions (v) (gf)

### CRAB TOSTADAS

Guacamole, chilli, sour cream, red onion, coriander and lime (gf)

### ISLAND - SPICED CHICKEN WINGS

Mac and cheese chips and roasted garlic aioli

*¡ Fiesta !* *YUM!*

### BEACH HOUSE NACHOS



Tortilla chips, Monterey Jack cheese, tomato salsa, guacamole, sour cream and jalapeños (v)

Add burnt chicken ends for £1.75  
**ALSO AVAILABLE TO SHARE**

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### JAMAICAN BEEF PATTIES

Scotch bonnet pepper aioli

*Patties were originally inspired by British Cornish pasties. My version gives a gorgeously spiced crust that encases a kicking curried mince. Served with Scotch bonnet aioli for added punch.*

### CHILLI SALT WATERMELON AND CUCUMBER CEVICHE

Plantain crisps (vegan friendly) (gf)

*One of my favourite dishes; unique and refreshing, with a hit of chilli and a lot of texture, this is a dish that celebrates tropical fruit. The plantain crisps are perfect for dip-ability!*

### CARIBBEAN SALTFISH FRITTERS

£2.50

Deep-fried fritters, lime and tamarind aioli

*Saltfish and fritter are two words that sing 'Caribbean', so I couldn't leave this off the menu. My version is light and fluffy-centred with mellow chunks of saltfish throughout, and the lime and tamarind aioli is sheer heaven to complement it.*

## MAINS

**SUNNY MAIN MEALS AND SHARERS – ALL GOOD WITH A NICE COLD BEER.**

### TACO TRIO

Pulled beef chilli con carne, burnt pork ends and spicy pulled jackfruit tacos with tomato salsa, guacamole and sour cream

### HONEY AND GARLIC - GLAZED CHICKEN

Crispy chorizo patatas, stir-fried callaloo, amarillo chilli and green tomato dips (gf)

### SLOW - COOKED CURRIED GOAT POT

Pilaf rice, toasted coconut, roti bread and spiced mango chutney



### 10oz PRIME FILLET STEAK\* ON A LAVA ROCK WITH GRILLED KING PRAWNS

£9.50

Cajun fries or baked potato, chimichurri, chipotle, sweet chilli and garlic dips (gf)

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### JERK CHICKEN SUPREME

£5.00

Sweet Jamaican dumplings, rice and peas, pan-fried plantain, coleslaw and jerk gravy

*Another well-loved export from the Caribbean, and deservedly so. My version is about making those aromatics in the jerk seasoning sing. Served with colourful, traditional sides to bring it all together.*

### CREOLE - SPICED ROASTED SQUASH

Molasses chickpeas, callaloo, chilli-grilled corn, mango and tomato salsa (vegan friendly) (gf)

*Another absolute must-try for me. This is a dish inspired by rich and spiced molasses flavours of the islands with a sticky, savoury-sweet hasselback squash taking centre stage. Truly original, fully flavoured and vibrant.*

### CRISPY - FRIED MAHI MAHI BURGER

£5.50

Tamarind and ginger aioli, green mango chow, coriander, tamarind and Scotch bonnet pepper sauce, brioche bun and seasoned fries

*Inspired by a well-loved beach dish found on Trinidadian shores, this is tropical burger to the max. The fish is marinated in a traditional green seasoning, fried until crispy and served with a drinkable coriander, tamarind and Scotch bonnet pepper sauce.*

### FISHERMAN'S HANGING KEBAB

£9.50

Garlic king prawn, lobster tail and snapper with fries or red bean rice and chipotle dip (gf)



### MEXICAN FAJITA SIZZLER

Chicken Tinga (gf) | Halloumi (v) (gf) | New York Strip Beef Steak\* (gf) £2.50

Warm tortillas, guacamole, sour cream and red slaw

### TRADITIONAL CARIBBEAN MACARONI PIE

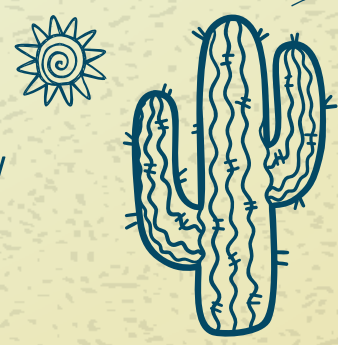
Buttermilk cornbread, grilled plantain, cactus salsa and guacamole (v)

## SHARER

### ASADO SHARER

£5.95 for two people

Glazed beef short ribs, buttermilk garlic chicken tenders, grilled chorizo sausage, picanha steak\* with fries, New Orleans slaw and chimichurri dip



## DESSERTS

**FINISH YOUR MEAL WITH A SWEET TREAT AND**  
**ASK ABOUT OUR RANGE OF COSTA COFFEE HOT DRINKS**

### GOLDEN DULCE DE LECHE TART

Vanilla queso fresco and Amarena cherries (v)

### TOASTED MARSHMALLOW FONDUE SHARER

£5.95 for two people

Warm chocolate sauce, banana cake, churros and fresh strawberries (gf option available)



### DEEP - FILLED APPLE PIE

Vanilla yoghurt sorbet (v) (ls)

### BANANA SPLIT

Sweet taco cup, vanilla ice cream, raspberry sauce, whipped cream and toasted flaked almonds (v)

### HOT DRINKS

A SELECTION OF  
COSTA COFFEE HOT  
DRINKS AVAILABLE



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### SPICED PIÑA COLADA ROASTED PINEAPPLE



Coconut ice cream, hot buttered Golden Tide rum sauce and coconut meringue

*You will, of course, know the liquid libation form, but let me introduce you to an edible version and with the most wonderful hot buttered rum sauce made with P&O Cruises signature Golden Tide rum.*

### 74% DOMINICAN REPUBLIC DARK CHOCOLATE, GINGER AND CHILLI MOUSSE

Candied ginger and ginger snap rubble

*Celebrating the tropical ingredients of chocolate and ginger, this is light, zingy and incredibly moreish. The textural hits of ginger crumb and candied ginger really take this mousse to the next level.*

A cover charge applies and some dishes carry an additional supplement.

(v) vegetarian. (gf) gluten free. (ls) low sugar. A little heat.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts. \* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

AV BR | 10/2024