



# STARTERS & SMALL PLATES

# The HAYMANS SOCIAL

## SNACKS

Truffle Parmesan Fries \$28.00

Hand-cut fries, black truffle oil, aged parmesan, fresh parsley, truffle aioli

Yuca Fries \$23.00

Lime & smoked paprika mayonnaise

Crispy Pork Rinds \$24.00

Chunky guacamole

Marinated Olives \$26.00

Feta cheese, citrus zests & herbs

Homemade Breadbasket \$19.00

Extra virgin oil & balsamic

Jerk Chicken Quesadillas \$41.00

Spicy marinara, smoked gouda, sweet peppers, garlic cream, guacamole, salsa

Crispy Onion Rings \$29.00

Local beer batter, ranch & tartar dip

Dynamite Shrimp \$42.00

Sriracha mayonnaise

Tuna Tartare \$45.00

Avocado, wasabi & soy marinade, sesame seeds

Local Crisps Nachos \$48.00

Mexican cheese mix, pico de gallo, fresh jalapeños, guacamole, garlic & scallion cream

Charred Octopus \$49.00

Spicy sweet potato salad, red onion, spicy mayonnaise, herb oil

Roasted Garlic Hummus \$39.00

Pita Bread, garbanzo beans, sesame seeds

Buffalo Chicken Tenders \$41.00

Blue cheese dressing, vegetable sticks

Fritto Misto \$52.00

Market fish, calamari, shrimp, garden vegetables, tartar sauce, charred lemon, spicy marinara

## SOCIAL PLATTERS

Charcuterie Board \$69.00

Cured meat selection, cornichons, mix nuts, marinated olives

Cheese Platter \$54.00

Crackers, onion chutney, mix nuts, truffle honey

## MAINS

10oz Prime Ribeye \$98.00

Arugula, hand-cut truffle fries, garlic aioli

Spicy Vongole Pasta \$57.00

Clams, garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, parsley, homemade linguine

Fish & Chips \$60.00

Beer-battered fish, tartar sauce, yuca fries, pickles, shallots vinegar

Charred Octopus Spicy Risotto \$67.00

Garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, fresh parsley, aged parmesan

Creamy Truffle Pastas \$59.00

Garlic, onion, mushroom, white wine, cream, truffle oil, chives, homemade linguine, aged parmesan

Add chicken (18), fish (22), shrimp (24) or tofu (12)

Rotisserie Chicken **coming soon** \$62.00

Roasted new potato, Diavola sauce

Grilled Market Fish \$64.00

Citrus Jasmine rice, caper butter sauce, sauce vierge

Lamb Ragu Pasta \$65.00

Shredded lamb shoulder, onion, garlic, marinara sauce, red wine, parsley, aged parmesan, homemade pappardelle

Vegetable Curry \$54.00

Onion, garlic, star anise, coriander, coconut milk, garden vegetables, citrus jasmine rice

Add chicken (18), fish (22), shrimp (24) or tofu (12)

modern dining,  
social by design

Prices are in Barbados Dollars, inclusive of 10% VAT. A Product Development Levy of 2.5% and 12.5% Service Charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies

SALADS &  
BOWLS

Caesar Salad	\$45.00
Charred romaine, white anchovies, aged parmesan, garlic croutons, homemade truffle dressing	
The Social Salad	\$46.00
Mixed greens, beetroot, candied walnuts, cherry tomato, goat cheese, balsamic vinaigrette	
Cobb Salad	\$51.00
Lettuce, tomato, corn, egg, edamame, avocado, chickpeas, sweet potato, blue cheese dressing	
Tuna Poke Bowl	\$59.00
Sushi rice, wakame, carrots, edamame, red onion, avocado, peanuts crumble, wasabi & soy dressing, sesame seed oil	
Mediterranean Bowl	\$52.00
Roasted garlic hummus, chickpeas, red onion, cucumber, sweet pepper, cherry tomato, feta cheese, kalamata olives, tahini dressing	

Add chicken (18), fish (22), shrimp (24) or tofu (12)

SIDES

Roasted new potatoes, diavola jus	\$21.00
Hand-cut fries, garlic aioli	\$22.00
Citrus jasmine rice, caper butter sauce	\$19.00
Sweet potato fries, tartar sauce	\$22.00
Spicy wedges, garlic & scallion cream	\$23.00
Grilled vegetables platter, pesto sauce	\$34.00

SAUCES

Garlic aioli	Secret sauce
Truffle mayo	Diavola sauce
Guacamole	Sriracha mayo
Pico de gallo	Garlic & scallion cream
Tartar sauce	Smoked paprika & lime mayonnaise



BURGERS &  
SANDWICHES

The Social Burger	\$49.00
Sesame seed brioche bun, 4oz Black Angus beef, truffle aioli, arugula, tomato, pickles, caramelized onions, smoked gouda, hand-cut fries	
Spicy Fish Cutter	\$46.00
Wasabi seeds brioche bun, blackened local fish, tartar sauce, lettuce, tomato, red onions, sweet potato fries	
Pulled Pork Sandwich	\$48.00
Brioche bun, lettuce, tomato, BBQ sauce, caramelized onion, lime & smoke paprika mayonnaise, yuca fries	
Chicken Ciabatta	\$48.00
Panko crusted chicken breast, romaine lettuce, tomato, brie cheese, poached pear, "secret sauce", spicy potato wedges	

DESSERTS

Molten Chocolate Lava Cake	\$33.00
Cookies & cream ice-cream	
Coconut Cake Slice	\$27.00
Roasted Coconut Sauce	
New York Cheesecake	\$26.00
Fresh berries compote	
Madagascar's Vanilla & Rum Cake	\$29.00
Rum custard, pistachio dust	
Warm Apple Crisp	\$27.00
Cinnamon oats, vanilla ice cream, caramel drizzle	
Ice-Creams & Sorbets	\$24.00
2 scoops of your choice	
Coconut & Mango Panna Cotta	\$24.00
Pineapple tartare	

"TO SHARE OR NOT TO SHARE"

Cookie Skillet	\$42.00
Half bake chocolate chips cookie, coconut ice-cream	
Crispy Churros	\$55.00
Hazelnuts paste, cinnamon sugar	
Cheese Platter	\$54.00
Crackers, onion chutney, mix nuts, truffle honey	