



STARTERS & SMALL PLATES

The HAYMANS SOCIAL

Gluten Free-🌾, Spicy-🌶️, Contains Nuts-🥜, Vegetarian-🌱

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, fresh herbs

Homemade Focaccia 🌱 \$22.00
Extra virgin oil & balsamic vinegar

Marinated Olives 🌾🌱 \$22.00
Feta cheese, citrus zests & herbs

Local Fish Cakes 🌶️ \$26.00
Spicy Marie-Rose sauce

Rotisserie Chicken Quesadillas 🌶️ \$46.00
Jerk spice, spicy marinara, smoked gouda, roasted sweet peppers, garlic cream, guacamole, salsa

Crispy Onion Rings 🌱 \$32.00
Local beer batter, ranch & tartar dip

Shrimp Tempura 🌶️ \$39.00
Arugula, sriracha aioli

Local Crisps Nachos 🌶️🌱 \$48.00
Mexican cheese mix, pico de gallo, fresh jalapeños, guacamole, garlic & scallion cream

Buffalo Chicken Tenders 🌶️ \$43.00
Blue cheese dressing, vegetable sticks

Scottish Salmon & Avocado Tartare \$47.00
Cured salmon, wasabi & soy marinade, lime, chives, sesame seed

Crispy Pork Rinds \$20.00
Bajan seasoning, fresh herbs

Chicken Gyoza \$39.00
Sesame seed, soy & ginger marination

Goat Cheese & Jalapeño Croquettes 🌶️🌱🥜 \$32.00
Beetroot carpaccio, creamy parmesan dressing, candied walnuts, arugula leaves

Tomato & Mozzarella 🥜🌱 \$45.00
Pesto, pinenuts, arugula leaves, aged parmesan, charred focaccia

Truffle Mac & Cheese 🌱 \$35.00

MAINS

Steak Frites \$95.00
Hand-cut fries, mix leaves, garlic aioli

Pan Seared Scottish Salmon 🌾 \$78.00
Herb mash, grilled vegetables, sauce vierge, herb oil

Chicken Murgh Makhani 🌾🌶️ \$62.00
Onion, tomato sauce, ginger, garlic, cream, fenugreek, mix spice, basmati rice, garlic naan

Truffle & Mushroom Risotto 🌾🌱 \$59.00
Garlic oil, onion, white wine, aged parmesan, parsley, butter, arugula leaves

Moules Frites \$67.00
Shallots, butter, white wine, parsley, hand-cut fries

Spicy Sea Food Fettuccine 🌶️ \$73.00
Mussels, clams, shrimp, garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, fresh parsley, aged parmesan

Beef Lasagna \$55.00
Onion, carrot, celery, bechamel, marinara sauce, mozzarella & parmesan cheese, fresh basil, mixed salad

Charred Octopus Spicy Risotto \$71.00
🌶️🌾
Garlic, onion, cherry tomato, white wine, scotch bonnet, lemon juice, butter, fresh parsley, aged parmesan

1/2 Rotisserie Chicken 🌾 \$62.00
Roasted new potato, sautéed vegetables, whole-grain & tarragon cream sauce

Grilled Market Fish 🌾 \$64.00
Citrus Basmati rice, West-Indian curry sauce, charred broccoli, edamame

Lamb Ragu Pappardelle \$68.00
Shredded lamb shoulder, onion, garlic, marinara sauce, red wine, parsley, aged parmesan

Vegetable West-Indian Curry 🌱 \$49.00
Onion, garlic, star anise, coriander, coconut milk, garden vegetables, citrus jasmine rice, poppadums, chutney

Vegetable Stir Fried Rice 🥜🌱 \$49.00
Basmati, egg, ginger & soy marination, chives, wasabi, peanut's crumble

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. While we take precautions to prevent cross-contact, our dishes may come into contact with common allergens. Please be sure to notify your server of any dietary restrictions or allergies.

SALADS & BOWLS

	Small	Large
Caesar Salad 	\$24.00	\$42.00
Romaine, aged parmesan, garlic croutons, cherry tomato, homemade Caesar dressing		
The Social Salad   	\$26.00	\$49.00
Mix leaves, beetroot, candied walnuts, cherry tomato, goat cheese, balsamic vinaigrette		
Scottish Salmon Poke Bowl 		\$59.00
Cured salmon, sushi rice, wakame, carrots, edamame, red onion, peanuts crumble, wasabi & soy dressing, sesame seed oil		
Greek Salad  	\$25.00	\$46.00
Mix leaves, tomato, cucumber, red onion, kalamata olives, fresh mint, sweet peppers, feta cheese, tzatziki dressing		

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

SIDES

Roasted New Potatoes- Whole-grain mustard and tarragon cream  	\$21.00
Hand-cut Fries- Garlic aioli 	\$22.00
Citrus Basmati Rice- West-Indian curry sauce  	\$19.00
Sweet Potato Fries- Tartar sauce 	\$22.00
Spicy Wedges- Garlic & scallion cream 	\$23.00
Herb Mash- Extra virgin olive oil  	\$22.00
Grilled Vegetables Platter- Pesto sauce (Serves 2)   	\$34.00
Mixed Salad- Balsamic vinaigrette  	\$16.00

SAUCES

Garlic Aioli 	Sriracha Mayo  
Truffle Mayo 	Whole-grain & Tarragon Sauce 
Guacamole 	Garlic & Scallion Cream 
Pico de Gallo 	Smoked Paprika & Lime Mayonnaise 
Tartar Sauce 	



BURGERS & SANDWICHES

The Social Burger	\$49.00
Sesame seed brioche bun, 4oz Black Angus beef, truffle aioli, arugula, tomato, pickles, onion, bacon, smoked gouda, hand-cut fries	
Fish Sandwich	\$46.00
Wasabi seeds brioche bun, blackened local fish, tartar sauce, lettuce, tomato, red onion, sweet potato fries	
Pulled Pork Sandwich	\$48.00
Brioche bun, lettuce, tomato, BBQ sauce, red onion, lime & smoke paprika mayonnaise, yuca fries	
Chicken Club Sandwich	\$48.00
Toasted Pullman bread, grilled chicken, mayonnaise, lettuce, tomato, bacon, gouda cheese, spicy potato wedges	
Croque-Monsieur	\$44.00
Pullman toast, bechamel, whole-grain mustard, smoked ham, gruyere cheese, mixed salad	

DESSERTS

Molten Chocolate Lava Cake 	\$35.00
Vanilla ice-cream	
New York Cheesecake	\$29.00
Fresh berries compote	
Grand- Marnier Creme Brulee 	\$29.00
Chocolate ice-cream	
Warm Apple Crisp	\$32.00
Cinnamon oats, vanilla ice cream, caramel drizzle	
Mount Gay Rum Cake	\$29.00
Rum custard, rum & raisin ice-cream	
Ice-Creams & Sorbets 	\$24.00
2 scoops of your choice	

"TO SHARE OR NOT TO SHARE"

Cookie Skillet Trio coming soon	\$42.00
Chocolate chips cookie, red velvet, coconut	
Crispy Churros 	\$55.00
Hazelnuts paste, cinnamon sugar	
Cheese Platter 	\$54.00
Crackers, fresh fruits, mix nuts, truffle honey	