

TAKEAWAY MENU

STARTERS & SMALL PLATES

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

Roasted Garlic Hummus \$39.00

Pita Bread, garbanzo beans, sesame seeds

Buffalo Chicken Tenders \$41.00

Blue cheese dressing, vegetable sticks

Fritto Misto \$54.00

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

Dynamite Shrimp \$46.00

Sriracha mayonnaise

Jerk Chicken Quesadillas \$44.00

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

Crispy Onion Rings \$29.00

Local beer batter, ranch & tartar dip

SOCIAL PLATTERS

Antipasto Platter \$69.00

Cured meat and cheese selection, cornichons, mixed nuts, fruits, marinated olives, truffle honey, crackers

MAINS

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

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

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)

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

TAKEAWAY MENU



SALADS & BOWLS

The Social Salad \$49.00

Mixed greens, beetroot, candied walnuts, cherry tomato, goat cheese, balsamic vinaigrette

Cobb Salad \$54.00

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

Hand-cut fries, garlic aioli \$22.00

Sweet potato fries, tartar sauce \$22.00

Spicy wedges, garlic & scallion cream \$23.00

Grilled vegetables platter, pesto sauce \$34.00

SAUCES \$8.00

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| Garlic aioli | Secret sauce |
| Truffle mayo | Sriracha mayo |
| 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, 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 Sandwich \$48.00

Panko crusted chicken breast, brioche bun, romaine lettuce, tomato, brie cheese, poached pear, "secret sauce", spicy potato wedges

DESSERTS

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

"TO SHARE OR NOT TO SHARE"

Crispy Churros \$55.00
Hazelnuts paste, cinnamon sugar

Cheese Platter \$54.00
Crackers, onion chutney, mix nuts, truffle honey

Be Social