

BREAKFAST

QUIRKY Bistro Breakfast 11.50 (gf option)

Two rashers of bacon, gluten free sausage, two free range fried eggs, grilled tomato and mushroom all served on a toasted bloomer with butter and a side dish of our homemade baked beans. Add Black pudding 0.75

Egg Butty served in a buttered muffin 5.50 (gf option)

Add bacon 1.50 add sausage 1.50 add black pudding 1.50 add avocado 1.95.

Smoked salmon 8.99 (gf option)

Served with scrambled eggs on toast. Add Avocado 1.95

Eggs Benedict 9.99 (gf option)

Crispy sliced bacon served on top of a thin bagel with two poached eggs, topped with our sweet smoked Paprika hollandaise sauce.

Eggs Florentine 10.50 (gf option)

With our special crispy kale, two poached eggs, served on a thin bagel, topped with our sweet smoked paprika Hollandaise sauce.

Chefs 3 eggs omelette 10.99 (gf option) (**CHEF RECCOMENDATION**)

Onions, cheese, potatoes, mushrooms and mix peppers served with toast.

Eggs Royal 10.99 (gf option)

Poached eggs with smoked salmon served on a thin bagel, topped with our sweet smoked paprika hollandaise sauce.

Caramel brioche French toast 9.25

Three slices of brioche bread, dipped in vanilla egg, lightly pan fried and topped with caramel, garnished with fruit and Chantilly cream.

Add egg 1.50 Add Avocado 1.95 Add bacon 1.50 Add sausage 1.50 Add black pudding 1.50

Nutella filled pink crepes 9.50 (**CHEF RECCOMENDATION**)

Chefs special pink crepes spread with nutella topped with blueberries served with Chantilly cream.

VEGAN QUIRKY bistro Breakfast 9.50 (gf option)

Vegan sliced sausages, cherry tomatoes, mushrooms, herb potatoes all sautéed in our homemade sundried and porcini mushroom paste, served on a thick malted bloomer with a side of home made baked beans.

Make it Vegetarian ADD TWO FRIED EGGS 1.50

GLUTEN FREE BREAD ADD 0.50

NOTICE: MENU DESCRIPTION MAY NOT LIST ALL INGREDIENTS USED. IF YOU SUFFER FROM FOOD ALLERGIES, PLEASE ENQUIRE FIRST. ALTERNATIVES MAY BE AVAILABLE.

Our dishes are made fresh to order.

SANDWICHES

BACON BUTTY 6.99 (gf option available)

Served in a muffin with light mayo, lettuce leaves, and tomato.

MUSHROOM & CRISPY KALE 9.99 (gf option available)

Mushroom and cherry tomatoes sauteed in our home made basil and porcini paste served on a malted bloomer topped with our special crispy Kale and two fried eggs.

CARNIVAL TUNA SANDWICH 9.99 (gf option available)

Tuna tossed with red, green, yellow diced peppers, our homemade hot sauce, light mayo served on a ciabatta bread, topped with tomato, cucumber and side of chunky chips.

APPETIZERS

CLASSIC CALAMARI ITALIAN STYLE 6.95

Served with spicy lemon tar tar sauce.

CHEFS LEONARDO SICILIAN ARANCINI 6.95

Served with his delicious Bolognese sauce.

SICILIAN CAPRESE SALAD 6.99 (gf option)

Fresh tomatoes, fresh mozzarella ball, fresh basil (everything fresh) topped with olive oil, black pepper, salt served with crostini.

GARLIC SHRIMP 6.95

Sautéed with chef Leonardo magic ingredients, served with crispy crostini.

MUSHROOM WITH LIGHT CREAM SAUCE 5.95 (gf option)

Chef Leonardo magic herbs, served with crispy crostini.

SALT FISH FRITTERS 7.50 (**CHEF RECCOMENDATION**)

This is a dish that is popular on my Island of Antigua & Barbuda. Salted cod, scotch bonnet peppers, fresh herbs and a little bit of Cavalier rum, served with our home made mango chilli dip sauce.

SOUP 5.99 (gf option)

Broccoli soup made with our homemade vegetable stock, fresh herbs.

SALAD

SICILIAN CAPRESE SALAD 10.99 (gf option)

Fresh tomatoes, fresh mozzarella ball, fresh basil (everything fresh) topped with olive oil, black pepper, salt served with crostini.

HALLOUMI SALAD 9.99 (gf option) (**CHEF RECCOMENDATION**)

Mix lettuce, cucumber, tomatoes, avocado red onions. Tossed in the chefs honey mustard dressing, topped with grilled halloumi.

CAESAR SALAD 7.99 (gf option)

A hearty Caesar salad, romaine lettuce tossed in chefs Caesar dressing, garlic croutons, topped with crispy bacon. ADD GRILLED CHICKEN 3.50

CHEF SALAD OF THE DAY 10.75

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HOT LUNCH

CHEF LEONARDO LEMON CHICKEN 12.99 (gf option)

Chicken breast sauteed in fresh lemon, white wine, fresh thyme served with roasted potatoes and seasonal vegetables .

CHICKEN AND MUSHROOM CREPES 11.50

Chicken and mushroom sautéed in a light fresh herbs cream sauce, served in a crepe and topped with melted cheese.

BLACKENED PANFRIED FISH 12.99

Fish seasoned with Grenadian spices (Grenada is known as the Island of spice)

A blend of five different spices which are not spicy. The fish is topped with chef's pineapple salsa, served with rice and black-eyed peas and seasonal vegetables.

CHEF LEONARDO SICILIAN ARANCINI 10.99

Served with his delicious Bolognese sauce.

PORK TENDERLOIN MILANESE 12.99 (**CHEF RECCOMENDATION**)

Pork tenderloin breaded, pan-fried, topped with chef spicy meat sauce, served with roasted potatoes and seasonal vegetables.

SHRIMP PASTA 12.99 (gf option)

Shrimp sauteed in our sundried tomato and porcini mushroom paste and tossed in an al dente spaghetti.

DOUBLE SMASH CHEESE BURGER 12.99

With the finest minced steak from our butchers topped with caramelized onions, cheese, tomatoes, pickles, served with chunky chips.

PRINCESS HADDOK 12.99 (gf option)(**CHEF RECCOMENDATION**)

Haddock served in a champagne cream sauce with a side of roasted potatoes and seasonal vegetables .

8OZ RUMP STEAK 13.99 (gf option)

Cooked to your liking served with chunky chips and side salad.

VEGAN DISHES.

MOROCCAN CHICKPEA AND LENTIL STEW 10.99 (gf option)

with fresh herbs and spices (not spicy) served with warm pita bread.

SOUP 5.99 (gf option)

Broccoli soup made with our homemade vegetarian stock.

VEGAN QUIRKYBURGER 11.99 (gf option)(**CHEF RECCOMENDATION**)

Two home-made vegetarian patties with a sweet smoked paprika vegan mayo, topped with vegan cheese and caramelized onion, served with sweet potato fries.

SIDES

CHUNKY CHIPS	3.50
QUIRKY GARDEN SALAD	4.00

CHILDREN MENU

CHEESE SANDWICH WITH CHIPS	5.50
SAUSAGE AND CHIPS WITH BEANS	5.50

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DESSERT MENU

Our famous blueberry pudding 4.99

Bread and butter pudding filled with blueberries. Topped with vanilla ice cream.

Antiguan Rumcake 4.99 (CHEF RECCOMENDATION)

Made with 5 aged cavalier rum (not too strong) caramelised walnuts, topped with Chantilly cream.

Grandmother's apple crumble pie 4.99

Just as my grandmother made it melt in your mouth pastry, stewed apples.

Served with custard.

Chefs pink crepes 4.99 (CHEF RECCOMENDATION)

Filled with nutella nauty but nice, and Chantilly cream topped with vanilla ice cream.

Gluten-free dessert of the day 4.99

Please note that all our desserts are made in-house.