

FLATBREADS

(Served with salad)

- **FRESH MOZZARELLA - \$22.20**
Fresh mozzarella with basil w/heirloom tomato sauce, topped with roma tomatoes on a micro green salad.
- **ROASTED CHICKEN - \$22.20**
Roast chicken, basil-nut pesto, mozzarella cheese, topped with farm grown tomatoes, shaved parmesan, on a micro green salad.
- **JERK CONCH & LOBSTER - \$23.45**
Smoked bacon, bell peppers, red onions, fresh mozzarella, topped with a micro green salad.
- **PULLED BRAISED BEEF - \$22.20**
Pulled braised beef, onion jam, cilantro, yogurt aioli, Topped with micro green salad.



MANUELO'S

Lettuce Eat Fresh

MENU

SOUPS

- **CREAMY CONCH CHOWDER**
\$11.10 (SMALL) \$18.50 (LARGE)
- **PUMPKIN SOUP**
\$11.10 SMALL \$18.50 LARGE

SALADS

- **MANUELO'S SIGNATURE CAESAR \$17.25 (w/o meat) \$20.95 (with chicken)**
Tender baby kale & romaine served with our house Parmigiano Reggiano dressing w/grape tomatoes, olives, oversized garlic Johnny cake croutons.
- **CRACKED CONCH COBB - \$25.90**
Fresh local conch meat lightly battered and fried, romaine lettuce, mixed baby greens, grape tomatoes, hard boiled eggs smoked bacon, Wisconsin blue cheese, crispy onions and avocado (seasonal).
- **BAHAMIAN GREEK - \$21.35**
Baby Spinach leaves, feta cheese, cucumbers, red onions, Kalamata olives, for a Bahamian twist we added curry pigeon pea hummus w/pita chips and grilled chicken.
- **CARNIVAL - \$21.35**
Wild rice, pumpkin, banana peppers, roasted corn, blue cheese & grilled chicken on a bed of kale, arugula & romaine lettuce w/ balsamic vinaigrette.
- **GRILLED WILD SALMON - \$25.90**
- **HAND BREADED COCONUT SHRIMP - \$24.65**
- **CARIBBEAN SPICE GRILLED CHICKEN BREAST - \$22.20**

WAFFLES & CREPES (Served with salad and cassava chips)

DOUBLE CRUNCH FARM RAISED CHICKEN & WAFFLES - \$19.75

A Must Try. Grade A. Corn Fed Chicken Breast dipped in our special double crunch batter, fried, served atop homemade waffles laced with maple syrup.

JEWELS OF THE SEA - \$24.65

Conch, Shrimp & lobster sautéed with shaved fennel and toasted cumin seeds married with a light creamy sauce over savory waffles and maple syrup.

FROM THE VEGETABLE GARDEN - \$19.75

A variety of fresh seasonal sautéed vegetables, wrapped in a paper-thin crepe, finished with a pesto basil or creamy garlic

FARMHOUSE CREPE - \$19.75

This thin pancake is filled with loads of chicken, mushrooms and spinach with a hint of roast garlic-cream essence.

BURGERS & WRAPS (Served with salad and cassava chips)

- **HAND CRAFTED LAMB BURGER \$18.50**
Served in pita bread with shredded ice berg lettuce, tomatoes, red onions, Greek yogurt cucumber mint dressing.
- **GRILLED BALSAMIC MARINATED PORTOBELLO MUSHROOM BURGER - \$17.25**
On a brioche bun w/pesto aioli, baby greens, swiss cheese, avocado (seasonal), heirloom tomatoes, caramelized onions.
- **BONELESS CORN FED CURRY CHICKEN BREAST BURGER \$18.50**
On a toasted brioche bun w/swiss cheese, charred fresh pineapple slice and key-lime cilantro mayo mixed in a special blend of Caribbean herbs and spices.
- **SPINY LOBSTER WRAP - \$22.20**
Succulent pieces of lobster mixed in lemon mayo, on a soft whole wheat tortilla w/shredded iceberg lettuce, tomatoes, avocado (seasonal) shaved Parmigiano, herb aioli, light pressed.
- **BEEF & CARAMELIZED ONIONS WRAP - \$18.50**
Slow cooked shredded rib of beef wrapped in a soft tortilla w/spinach leaves, mozzarella, caramelized onions & pressed.
- **GRILLED SEASONAL VEGETABLE & PIGEON PEA HUMMUS WRAP \$18.50**
This vegan hummus wrap is very low in calories it has a hint of roasted garlic paste, baby arugula, lightly pressed.

PASTAS

(ALL PASTAS ARE SERVED WITH THE HOUSE TOASTED GARLIC BREAD)

1ST - **PASTA TYPE - FETTUCINE**

3RD - **CHOOSE YOUR PROTEIN**

2ND - **CHOOSE YOUR SAUCE**

- PARMESAN GARLIC CREAM (or)
- PESTO WITH VIRGINE OLIVE OIL (or)
- TOMATO-BASIL
- * SHRIMP(ONLY) - \$27.10
- * CONCH (ONLY) - \$24.65
- * LOBSTER (ONLY) - \$29.60
- * PLAIN PASTA (NO MEAT) - \$14.80
- * CHICKEN BREAST (ONLY) - \$22.20
- * SEAFOOD (CONCH, SHRIMP & LOBSTER) - \$29.60
- * VEGETARIAN (SEASONAL VEGETABLES) - \$21.35

SIGNATURE DISHES

(ALL SIGNATURE DISHES ARE SERVED WITH TWO CHOICE OF SIDES, MASHED POTATOES, VEGETABLES, RICE OR SIDE SALAD.)

GRILLED WILD SALMON - \$32.05

BRAISED BONELESS SHORT RIBS - \$29.60

DRY BBQ RUBBED ROTISSERIE CHICKEN - \$21.34

MANUELO'S SIGNATURE CRACKED CONCH - \$32.05

HAND CUT 10 OZ TAMARIND GLAZED NY SIRLOIN STEAK - \$34.50

**CALL US TODAY at 394-3663 or WHATSAPP US
FOR MORE CONVENIENCE at 822-3663**