BÀCARO
Menu

Address: Yacht Drive
Phone: (345) 749 4800
Cuisine: Italian Tapas

Delivery terms: Lunch and dinner only

Delivery times: Available during restaurant opening hours

CICHETTI (NIBBLES)

Spiced Nuts, Marinated Olives **CI$5**

Mad Deviled Eggs **CI$9**

Gorgonzola And Potato Croquettes **CI$10**
Salsa rosa

Herb Goat's Cheese And Tomato Bruschetta **CI$9**

Smoked Fish Pâté **CI$11**

Polpette Della Nonna **CI$8**
Beef & pork meatballs in tomato sauce, parmesan

PICCOLI PIATTI (SMALL PLATES)

Local Red Snapper Slider **CI$7**
Caramelized onion, lime-mustard mayo

Tuna Tartare **CI$22**
Avocado purée, mango salsa

Pesce Crudo Al Sale **CI$16**
Daily caught raw fish on the salt block

Sautéed Brussel Sprouts **CI$10**
Turmeric, raisins, pine nuts, parmigiano reggiano

Four-Citrus Daily Catch Ceviche **CI$19**

Papaya, red onion, cilantro

Black Tagliolini **CI$20**

Lobster, fresh spinach, cherry tomatoes, bell pepper sauce

Deep Fried Calamari **CI$16**

Mustard-lime mayo

Confit Duck Leg **CI$23**

Roasted broccolini, carrot purée, rhubarb gel

Bigoli All' Anatra **CI$18**

Homemade fresh spaghetti with roasted duck ragout

Parmesan Spuma **CI$12**

Grilled asparagus, crispy egg yolk, truffle oil

Grilled 4oz Daily Catch **CI$16**

Panzanella salad, sweet garlic cream, parsley-lemon pesto

5oz Beef Tenderloin Tagliata **CI$24**

Arugula, parmigiano, balsamic glaze

Beetroot Potato Gnocchi **CI$14**

Green peas, braised leek, shaved pecorino

Lobster Ravioli **CI$16**

Saffron bisque, Grana Padano

Grilled Rosemary Lamb Chops **CI$24**

Sweet potato mash, mint demi

'Beacon Farm' Eggplant Parmigiana **CI$10**

GRANDI (TO SHARE)

Assorted Artisan Breadbasket **CI$8**

Jumbo Shrimp Skewers **CI$36**

Grigliata Mista

Grilled lobster, scallops, shrimp, fish fillet and calamari (serves two) (CI$46 / CI$92)

Salumi E Formaggi Platter

Assorted cured meats & gourmet cheese, olives, nuts, baguette crostini's (CI$20 / CI$40)

Grilled Free Range All-Natural Half Chicken **CI$32**

Roasted potatoes, grilled asparagus

SISTER ISLANDS COCKTAILS

Baby Spice **CI$10**

Cucumber | Mint | Fentimans ginger beer | Lemon

Garden Of Eden **CI$10**

Hibiscus raspberry tea | Mint | Lime juice | Fever Tree tonic

It's About Thyme **CI$10**

Fresh watermelon | Thyme | Lemon

Lyre Sprittz **CI$12**

Lyre bitter orange nonalcoholic spirit | Soda | Fee Brothers orange bitters | Orange slices

GRAND CAYMAN COCKTAILS

Elevated Smash **CI$15**

Bloom gin | Fresh grapefruit | Lemon juice | Basil syrup

Amalfi Frizzante **CI$16**

Italicus | Limoncello | Yellow Chartreuse | Lemon | Fever Tree tonic

Sangria **CI$15**

Choice of red or white wine | Peach schnapps | Fruit juice | Fresh fruit | Sprite

Salt Burn **CI$15**

Pineapple and roasted jalapeño infused Patron Silver | Lime | Simple syrup | Salt rim

Tiger Shark **CI$14**

Coconut washed Redemption bourbon | Lemongrass | Falernum* | Lime | Bitters (*contains nuts)

VENICE COCKTAILS

Grapefruit Hugo **CI$14**

St Germaine elderflower | Mint | Fresh grapefruit juice | Prosecco

Toasted Rose **CI$13**

Raspberry block of ice | Toasted rosemary sprig | Prosecco

Sbagliato **CI$14**

Campari | Martini Rubino Riserva sweet vermouth | Prosecco

Sweet Cheeks **CI$13**

Lychee juice | Giffard's lychee | Prosecco

Venetian **CI$13**

Select aperitivo | Soda | Orange | Olives | Prosecco

ITALY COCKTAILS

Barcelona **CI$14**

Tanqueray Sevilla | Orange | Basil | Fever Tree tonic

Capri **CI$16**

Gin Mare | Olives | Thyme sprigs | Mediterranean Fever Tree tonic

Venice **CI$15**

Malfy grapefruit | Rosemary | Grapefruit | Franklins rosemary tonic

Blue Iguana **CI$16**

Blue Iguana gin | Lemon wheels | Dried sorrel flowers | Fever Tree Lite (A portion of the proceeds is donated to Blue Iguana Conservation)

AROUND THE WORLD COCKTAILS

Paradise Sands **CI$19**

Plantation pineapple rum | Pierre Ferrand dry curaçao | Earl Grey infused brown sugar | Lime

Mexican Bear **CI$23**

Forteleza reposado | Cointreau | Agave | Lime

Highland Old Fashioned **CI$21**

Glenmorangie Lasanta | Angostura chocolate bitters | Maraschino syrup

SWEET TREATS

Jarred Chocolate Cake **CI$8**

Espresso crema, spiced chocolate, Maldon sea salt

Valrhona Chocolate And Hazelnut Cake **CI$8**

Valrhona chocolate and hazelnut cake

Chocolate Chip Tiramisu **CI$8**

Chocolate chip tiramisu

Honey Roasted Apple Pie **CI$8**

Gin-lemon curd, hazelnut-Szechuan bar, vanilla ice cream

Passion Fruit Pannacotta **CI$8**

Passion fruit pannacotta

Burnt Strawberries **CI$8**

Yogurt mousse, saffron cream, balsamic glaze

Plus gratuity.

Last updated: Fri 19 Dec, 2025