SAINT JUNE

Dinner Menu

Address: The Ritz-Carlton, Grand Cayman
Phone: (345) 815 6912
Cuisine: Beach Bar

SAINT JUNE BARRAMAR

Kombucha Hamachi Tiradito — **CI$25**

Cold smoked ají amarillo, preserved lime gel, chalquitas, seaweed caviar

Ceviche Carretillero — **CI$24**

Local snapper, ají rocoto, calamari chicharrón, charred sweet potato, smoked pimentón

Coconut & Cucumber Ceviche — **CI$23**

Local cucumber, charred grapefruit, coconut water, pickled shallot, coconut rice crumble

Lobster Causa — **CI$28**

Atlantic lobster salad, aji amarillo, quinoa cracker

Conch Fritters — **CI$18**

Local conch, seasoning pepper, scotch bonnet, Caybrew beer, avocado

Smoked Fish Tostadas — **CI$24**

Snapper tataki, smoked snapper, avocado, tatemada sauce, pickled shallot, fish chicharrón

Pulpo Tacos — **CI$28**

House-made mole, achiote tortillas, hibiscus pickles

APPETIZERS

Pan de Queso — **CI$14**

Butter & guava sauce

Josper Guajillo Eggplant — **CI$23**

Pepita eggplant crema, charred orange, pomegranate, mint & basil

Beef Anticuchado — **CI$30**

Skirt steak, ají blanco sauce, rosemary oil, Puerto Rican mojo

Blistered Shishito Peppers **CI$14**

West Indies labneh, smoked jalapeño, seasoning pepper crumb

Mango & Avocado Salad **CI$22**

Red onion, tomato, golden berries, crispy quinoa, ginger mango dressing

ENTRÉES

Arroz con Mariscos **CI$45**

Creamy rice, Peruvian sofrito, shrimp, mussels, octopus

Corn Crust Local Snapper **CI$35**

Aji macho sauce, jalapeño oil, salsa criolla

Jerk BBQ Chicken **CI$35**

Purple sweet potato purée, cucumber & cilantro salad

Rum & Rocoto Pork Ribs **CI$35**

Flor de Caña rum, ají rocoto, avocado guascasca, mango salsa

Ocean Beef Steak **CI$46**

Baby potatoes, chayote, saltado marinade, rocoto & coconut sauce

Josper Prawns **CI$40**

Ají amarillo & pineapple salsa, chalquitas, seasoning peppers

Jerk Oyster Mushroom Cachapa **CI$25**

Venezuelan cachapa, corn mousse, crispy white corn, spicy greens

SIDES

Coconut Rice **CI$8**

Basmati rice, coconut milk, shredded coconut, ginger garlic paste, cilantro

Rum Glazed Maduros **CI$12**

Golden fried plantain, Flor de Caña rum, panela, corn syrup

Avocado Fries **CI$12**

Lime cilantro aioli

Josper Charred Pumpkin **CI$10**

Miso & ginger glaze, roasted pimiento sauce, cashew & chayote salsa

Last updated: Fri 02 Jan, 2026