

Starters.

Homemade ramen noodle salad (df) (sh)	27.75
tiger shrimp, pepper, carrots, onions, cilantro, hoisin, sesame, shitake, napa cabbage, lime	
Grilled calamari (gf) (e) (n)	17.80
lemon aioli, arugula, parmesan, tomatoes, pine nuts	
Crispy duck confit spring roll (n)	20.10
peanut Thai curry sauce, napa cabbage, tamarind, ginger, carrots, red pepper cilantro	
P.E.I. mussels with crostini (sh)	23.70
bacon, white wine cream sauce *or tomato, saffron, capers add fries 4.65	
Crab cake (df) (e) (sh)	23.65
panko crusted, local greens, lime zest, spicy aioli	
Tuna tartare (gf) (df)	18.55
yellowfin, orange, avocado, scallion, chili, red onion, plantain, parsley & olive oil	
Handmade oxtail ravioli	19.10
tomato sauce, cherry tomato & sofrito sauce	
Dumplings (df) (v)	17.80
tofu, brown rice, kale, cucumber, kimchi & spicy garlic sauce	
Grilled cauliflower (gf) (v)	17.80
golden beet & potato puree, Bermyn fresh sprouts	
Caprese stuffed avocado (v) (n)	18.55
avocado, fresh mozzarella, cherry tomato, arugula, pesto, balsamic & crostini	

Salads.

Devil's Isle kale caesar

| spinach, aged parmesan, garlic croutons, bacon anchovy dressing |
22.95

Grilled shrimp

(gf) (n) (sh)
| greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette |
37.90

Arabic

| char-grilled free range chicken, couscous, olives, tomato, cucumber, chickpeas, tahini dressing |
35.05

Vegan cuban

(v) (df) (n)
| greens, red onion, mango, tomato, jalapeno, avocado, sweet potato, plantain, croutons, pumpkin seeds, lemon cashew dressing |
32.45

Tacos.

Grilled flank steak	36.60
tomato salsa, pickled cabbage, radish, guacamole, cotija cheese, tomatillo sauce	
Rockfish (e)	41.75
beer battered, mango sauce, sour cream, guacamole, chipotle aioli	
Chicken (df)	28.10
free range grilled chicken, guacamole, char-grilled corn, black bean, pickled red cabbage, salsa	
Asian (e) (df)	28.85
crispy pork belly, Asian slaw, edamame, hoisin sauce, cilantro, cucumber, mint	

From our mixologist

Taste our tacos beyond the tortilla and try out these tantalizingly authentic tinctures, made fresh for you.

M & M	18
Del Maguey vida mezcal, melon liqueur, agave, lemon, pineapple juice	
Mexican Tourist	17
Milagro tequila, pineapple, tamarind, lime, agave, ginger beer	
Papa Rico	18
Illegal mezcal, pineapple, tamarind, lime, agave, ginger beer	

Our culinary goal

Make sure to check out our chalkboards for weekly creations from the chef. Also, we proudly feature locally roasted coffee, craft beers, cocktails, organic and biodynamic wines.

From our sommelier

Award-winning Austrian wine bottled & vinified exclusively by Weinhof Platzer for Bermuda's Devil's Isle & Village Pantry.

Frizzante	11 22 66
• #600 Weingut Platzer Feuer & Eis · Steiermark, Austria	
White	11 22 66
• #900 Weingut Platzer Taste of Styria ® · Steiermark, Austria	
Red	12 23 68
• #100 Weingut Platzer Cuvée Königsrot · Steiermark, Austria	

Mains.

Slow cooked beef short ribs (gf)	42.50
caramelized onions, espresso sauce, creamed sweet corn, mashed potatoes, artisanal organic salad	
NY striploin (gf)	50.50
coffee-rubbed, potato gratin, cumin glazed carrots	
Picanha steak (gf)	39.50
peri peri potatoes, chimichurri, garlic butter	
Beef tenderloin (gf)	51.50
whole grain mustard mash, asparagus (Sauce)	
Lamb burger	28.90
ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta	
Creole burger (e) (sh)	29.40
in-house ground angus beef, tiger shrimp, chili, cajun aioli, pepper jack cheese	
Classic burger	27.60
in-house ground angus beef, ciabatta, fontina cheese, Sicilian caponata, arugula	
Local catch (df)	44.30
coconut tomato broth, sautéed greens, garlic rice, red onions, cilantro	
Fish and chips (df) (e)	cod fish 37.10 rockfish 39.90
your choice of fish, lemon basil aioli	
Mediterranean rack of lamb	56.15
hummus, harissa yoghurt, tabbouleh, pickled cucumber	
Thai coconut tiger shrimp (gf) (df) (sh)	37.35
coconut, lemongrass, cauliflower, beans, eggplant, radish, rice	
Frenched chicken breast	37.50
stuffed with prosciutto and spinach, provolone, sundried tomato risotto	
Chicken picatta (df) (e)	37.60
grilled chicken breast, arborio rice, pancetta, mozzarella, cherry tomato, mushroom, sundried tomato	
Stuffed red peppers (df) (v)	25.25
couscous, onion, tomato, eggplant, squash, zucchini, chickpeas, cauliflower, raisins	

Homemade pasta.

Made fresh daily.

Grilled chicken	28.35
spaghetti, capers, tomato, onion, white wine	
Seafood (sh)	29.90
spaghetti, clams, mussels, shrimp, cherry tomato, onion, white wine	
Shrimp rose (sh)	30.50
linguini, cognac, tomato, cream, tarragon, onion	
The fun guy mix (v)	30.40
casarecce, portabello, shiitake, oyster mushroom, gorgonzola cheese, charred white onions, cream sauce	
Roasted vegetable pesto (v) (n)	27.50
radiatori, zucchini, peppers, squash, mushroom, goat cheese	
Fresh mozzarella (v)	26.30
rigatoni, eggplant, zucchini, mushroom, tomato sauce	

Bowls.

All bowls come with a choice of base and dressing.

Classic harvest (n) (df) (gf) (v)	24.25
kale, greens, beets, carrots, fennel, flaxseed, sprouts, napa cabbage, nuts	
Burrito (df) (gf) (v)	25.50
greens, black beans, mango, corn, guacamole, fennel, red pepper, cacao, sprouts	
Nourish (df) (gf) (v)	24.25
red cabbage, arugula, kale, spinach, swiss chard, cherry tomato, broccoli, amaranth, roasted celery root, fermented fennel, grilled zucchini, golden beets	
Base.	Dressing.
<ul style="list-style-type: none"> • mixed grains, farro, quinoa • brown, red, black rice • keto kelp noodle 	<ul style="list-style-type: none"> • tamarind ginger (gf) (v) (df) • asian vinaigrette (gf) (v) (df) • lemon cashew (n) (gf) (v) (df) • vegan caesar (k) (gf) (v) (df) • bacon caesar (k) (p) (gf) (v) (df) • chipotle balsamic (gf) (v) (df) • zucchini & mustard (gf) (v) (df) • keto hollandaise (k) (e) (gf) (v) (df) • thai almond coconut curry (k) (n) (gf) (v) (df)
Go Keto 2.05	Add MCT oil 2.85
replace carbs with kelp noodles and the following options:	
<ul style="list-style-type: none"> • broccoli, bacon, red cabbage • tomato, jalapeño, egg • mixed mushrooms 	

Additions.

Add more protein to your meal with a selection of responsibly sourced, all natural options.

Grilled flank steak 11.10	Grilled spanish octopus 18.05
Pulled beef 9.80	Scottish salmon fillet 18.30
Grilled chicken breast 14.70	Sautéed tofu 6.70
Pulled chicken 9.80	Warm falafel 6.70
Pork belly 9.80	Local catch 19.10
Grilled shrimp 19.60	Avocado 4.90

Sides.

Small kale caesar salad (e)	17.30
spinach, aged parmesan, garlic croutons, bacon anchovy dressing	
Bacon truffle fries (gf) (e)	12.65
parmesan, oregano, truffle mayo	
Sweet potato wedges (gf) (v) (e) (df)	12.65
local Bermuda sweet potatoes, Thai dip	
Poutine (gf) (v) (e)	13.95
hand cut fries, cheese curds, gravy	
Hand-cut fries (gf) (v) (df)	10.05
Blue cheese fries (gf) (v)	12.65

18% gratuities will be added to the menu price listed.
A minimum spend of \$30 for AMEX cards is required.

(gf) - gluten free (p) - paleo (df) - dairy free (e) - eggs
(v) - vegetarian (k) - keto (sh) - shellfish (n) - contains nuts