



DINNER DEVIL'S ISLE

Harvest BOWLS



1 Choose a Bowl

CLASSIC HARVEST BOWL | 18.90

KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, FLAX SEEDS, NUTS, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, PICKLED BEETS & CARROTS WITH KELP NOODLE BASE, BROCCOLI, BACON & RED CABBAGE

BURRITO BOWL | 19.90

ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS, RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROASTED PEPPERS, CILANTRO, MANGO, CORN, GUACAMOLE, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, BLACK BEANS, MANGO & CORN, WITH KELP NOODLE BASE, TOMATOES, JALAPEÑOS & EGG

NOURISH BOWL | 18.90

RED CABBAGE, ARUGULA, KALE, SPINACH, SWISS CHARDS, ROASTED CHERRY TOMATOES, BROCCOLI, PUFFED AMARANTH SEEDS, ROASTED CELERY ROOT, CARROTS, FERMENTED FENNEL, GRILLED ZUCCHINI, ASPARAGUS, SUNFLOWER SEEDS, COCONUT OIL, ROASTED GOLDEN BEETS

Go keto: REPLACE GRAIN BASE & YELLOW BEETS, WITH KELP NOODLE BASE & MIXED MUSHROOMS

2 Choose a Base

MIXED GRAINS, FARRO & QUINOA
BROWN, RED & BLACK RICE
KETO BASE KELP NOODLES **K**

3 Add a Protein

GRILLED FLANK STEAK	10.50
PULLED BEEF	8.40
GRILLED ALL NATURAL CHICKEN BREAST	12.50
PULLED CHICKEN	8.40
PORK BELLY	8.40
CRACKLING PORK	8.40
GRILLED SHRIMP	16.80
GRILLED SPANISH OCTOPUS	12.00
FRESH SCOTTISH SALMON FILET	15.75
SAUTÉED TOFU	5.25
WARM FALAFEL	5.25

4 Choose a Dressing

THAI ALMOND COCONUT CURRY	K	🌱	🌿	🥥	🌰	🥜
TAMARIND GINGER		🌱	🌿	🥥	🌰	🥜
ASIAN VINAIGRETTE		🌱	🌿	🥥	🌰	🥜
LEMON CASHEW		🌱	🌿	🥥	🌰	🥜
VEGAN CAESAR	K	🌱	🌿	🥥	🌰	🥜
BACON CAESAR	K	🌱	🌿	🥥	🌰	🥜
CHIPOTLE BALSAMIC		🌱	🌿	🥥	🌰	🥜
ZUCCHINI & MUSTARD		🌱	🌿	🥥	🌰	🥜
BACON FAT AIOLI	K	🌱	🌿	🥥	🌰	🥜
KETO HOLLANDAISE SAUCE	K	🌱	🌿	🥥	🌰	🥜
ADD MCT OIL +1.60						

From THE GRILL

CHAR GRILLED GRASSFED RIB-EYE STEAK | 40.00
CHEESE & BACON STUFFED POTATOES, PEPPERCORN SAUCE, ROASTED FRESH VEGETABLES

Go keto: REPLACE STUFFED POTATOES AND GARLIC BREAD, WITH CHEESE STUFFED PEPPER & ASPARAGUS

DEVIL'S ISLE 8 OZ. ALL NATURAL BACON BURGER | 26.70
GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA, WHITE TRUFFLE MAYO, YOUR CHOICE OF SIDE

CLASSIC DEVIL'S ISLE 8 OZ. ALL NATURAL BURGER | 23.80
GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, FONTINA CHEESE, SICILIAN EGGPLANT CHUTNEY, ARUGULA, YOUR CHOICE OF SIDE

CHAR GRILLED ENGLISH CORN FED CHICKEN | 34.00
SPICY CORN GRAVY, ROASTED FRESH VEGETABLES

CHARCUTERIE BOARD | 36.00
CHICKEN LIVER PATE, ROASTED PORK, SALAMI, CHEESE, CURED MEATS, PICKLED BEETS & HOMEMADE ORGANIC BREADS

VEGGIE CURRY BURGER | 18.00
HOME BAKED CIABATTA BUN, KALE, RED CABBAGE, PICKLED CUCUMBER, PLANTAIN, SCALLIONS, YOUR CHOICE OF SIDE

OLIVE OIL POACHED SCOTTISH SALMON | 37.00
BARLEY-SAFFRON RISOTTO, SAUTÉED FRESH VEGETABLES, FENNEL FOAM

SALADS

DEVIL'S ISLE KALE CAESAR | 17.80
CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 29.50
ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

GREEK | 17.70
ROASTED GRILLED EGGPLANTS, OLIVES, CHERRY TOMATOES, CUCUMBER, WILD CAPERS, RED ONIONS, FETA CHEESE, CHICKPEAS, ARUGULA, MIXED GREENS, PINE NUTS, GRILLED ARTICHOKE, CHIPOTLE BALSAMIC DRESSING

ASIAN | 19.90
MIXED GREENS, ORANGE WEDGES, KELP NOODLES, TOASTED ALMONDS, SPROUTS, CUCUMBER, CARROTS, SEA VEGGIES, RED PEPPERS, SESAME SEEDS, SNOW PEAS, PICKLED CELERY ROOT, ROASTED ONIONS, ASIAN VINAIGRETTE

VEGAN CUBAN | 25.20
ORGANIC MIX GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

OCTOPUS SALAD | 28.50
CRISPY PANCETTA, FRESH HERBS, ARTISANAL GREENS, ZUCCHINI & MUSTARD DRESSING

CHEF'S DAILY SOUP | 10.40
MADE FRESH DAILY! ASK YOUR SERVER





PLATES


Small & Large

RUSSIAN TIGER SHRIMP S | 19.80, L | 37.80     
PAN SEARED SHRIMP, SWEET PINEAPPLE, PORT WINE, SMOKED SALMON MAYO, CAVIAR & MASAGO

GRILLED CELERY ROOT S | 15.50, L | 24.30  
VEGETABLE RAGOUT, CHARRED CAULIFLOWER, BROCCOLI

ROCK FISH & CHIPS S | 19.60, L | 34.90  
LEMON BASIL AIOLI

GALICIAN OCTOPUS S | 14.20, L | 27.90  
CHAR GRILLED OCTOPUS, ROASTED POTATOES, SMOKED PAPRIKA, PICKLED PEPPERS, CHORIZO AIOLI

BEEF TARTARE S | 17.70, L | 31.90 
HOME BAKED PRETZEL BUN, EGG YOLK CREAM, RED ONIONS, CHIVES

DEVIL'S ISLE ROCKFISH TACO S | 19.60, L | 35.90  
BEER BATTERED ROCKFISH, TORTILLA, MANGO SAUCE, SOUR CREAM, GUACAMOLE, CHIPOTLE AIOLI

HOMEMADE BROWN RICE & TOFU DUMPLINGS S | 13.90, L | 26.00  
PAN STEAMED DUMPLINGS, KALE KIMCHI, SPICY GARLIC SAUCE





SHIITAKE MUSHROOMS ON RYE BREAD S | 15.00, L | 27.50 
SAUTÉED SHIITAKE MUSHROOMS, OLIVE OIL, BUTTER, FRESH HERBS, GARLIC, TOASTED HOMEMADE RYE BREAD

ALL NATURAL MEYER BEEF SHORT RIBS S | 17.90, L | 33.00 
SLOW COOKED BEEF SHORT RIBS, CARAMELIZED ONIONS, DEVIL'S ISLE ESPRESSO SAUCE, CREAMED SWEET CORN, MASHED POTATOES, ARTISANAL ORGANIC SALAD

GRILLED CALAMARI S | 13.90, L | 26.30   
LEMON AIOLI, ARUGULA, PARMESAN, TOMATOES, PINE NUTS

ARABIC SPICED CINNAMON LAMB LOLLIES S | 17.80, L | 34.50  
ROOT VEGETABLE MASH, A LAMB-RASPBERRY SAUCE

GRILLED STEAK TACOS S | 15.90, L | 28.50
TOMATO SALSA, PICKLED CABBAGE, RADISH, GUACAMOLE, COTIJA CHEESE, TOMATILLO SAUCE

COCO CEVICHE S | 20.00, L | 36.00    
RAW LOCAL FISH, SHRIMP, CUCUMBER, SCALLIONS, RED ONION, COCONUT MILK, RADISH, CILANTRO, TORTILLA CHIPS

DEVIL'S ISLE PASTA SPECIAL
PLEASE ASK YOUR SERVER

RAMEN BOWLS

Make it your way

VEGGIE RAMEN | 20.50    
ENOKI MUSHROOMS, SPINACH, CORN, SEA VEGGIES, NAPA CABBAGE, RADISH, CELERY ROOT, CARROTS, AVOCADO

AKA RAMEN (KIMCHI RAMYEON) | 23.00    
KIMCHI, GOCHUGARU, GREEN ONIONS, EGG, SHIITAKE MUSHROOMS, SESAME OIL, SOY PASTE, BEAN SPROUTS, GRILLED CABBAGE

UMAMI RAMEN | 23.00    
SHIITAKE MUSHROOMS, LEEKS, BABY BOK CHOI, SEA VEGGIES, CELERY ROOT, EGG, RED PEPPERS, RADISH, EDAMAME BEANS, RED CABBAGE

Choose a Noodle

UDON NOODLES
RAMEN NOODLES
KELP NOODLES



Choose a Broth

VEGGIE MISO SHOYU: SOY SAUCE, VEGETABLES & MUSHROOM BROTH
SHIO CHICKEN BROTH






Choose a Condiment

TAMARIND & GINGER
THAI GREEN CURRY DRESSING
CITRUS, GARLIC & PEPPER PASTE
FERMENTED GREEN TEA



Add a Protein

 GRILLED FLANK STEAK.....	10.50
PULLED BEEF.....	8.40
 GRILLED ALL NATURAL CHICKEN BREAST.....	12.50
PULLED CHICKEN.....	8.40
PORK BELLY.....	8.40
GRILLED SHRIMP.....	16.80
GRILLED SPANISH OCTOPUS.....	12.00
 FRESH SCOTTISH SALMON FILET.....	15.75
SAUTÉED TOFU.....	5.25
WARM FALAFEL.....	5.25

ADD A SIDE

SMALL KALE CAESAR SALAD | 13.35 
CHOPPED KALE, BABY SPINACH, AGED PARMESAN, CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

HAND CUT FRIES | 7.80   

BLUE CHEESE FRIES | 7.80   

BACON TRUFFLE FRIES | 9.80  
CRISPY BACON, SHAVED PARMESAN, OREGANO, TRUFFLE MAYO

LOCAL SWEET POTATO WEDGES | 11.50    
HOME MADE THAI DIP

BASKET OF HOUSE BAKED ORGANIC BREAD | 7.80 
VIRGIN OLIVE OIL, BALSAMIC, HUMMUS

MIXED OLIVES | 7.80   

DEVIL'S ISLE RESTAURANT IS AVAILABLE FOR PRIVATE FUNCTIONS & PARTIES!


FULL CATERING AND DELIVERY SERVICES ARE AVAILABLE. LET US CUSTOMIZE THE PERFECT EVENT FROM START TO FINISH!

Please contact us at:

REQUESTS@DEVILSISLECOFFEE.BM / WWW.DEVILSISLECOFFEE.BM OR ASK MANAGEMENT FOR MORE INFO

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19 BURNABY STREET, HAMILTON, BERMUDA

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SYMBOLGY

-  GLUTEN FREE
-  VEGETARIAN
-  DAIRY FREE
-  PALEO
-  EGGS
-  SHELLFISH
-  TREE NUT

K KETO

Go keto +1.50

 THESE ITEMS TAKE LONGER TO COOK OR PREPARE. THANK YOU FOR YOUR PATIENCE!