

Breakfast

COFFEE & TEAS

Coffee
Lemongrass Tea
Flavored Tea

JUICES

Orange Juice
Coconut Jelly Water
Pineapple
Cranberry
Tomato

SEIZE THE DAY

Smoothies
—daily in season feature
—add a shot of rum
Mimosa
Bloody Mary

THE CONTINENTAL EXPERIENCE

COFFEE & TEAS, ORANGE JUICE, FRUIT PLATE, BREADS.
COMPLIMENTARY WITH STAY -OR- \$8.50

BREAKFAST ROLLUP

Scrambled egg, mozzarella, tomato,
and onions wrapped in a tortilla,
with breakfast potatoes \$8.00

YOGURT PARFAIT

Granola, yogurt and tropical fruit
\$8.00

THE JAMAICAN EXPERIENCE

ACKEE AND SALTFISH

Served with steamed calaloo and festival \$9.50

OATMEAL

Cinnamon and nutmeg \$5.50

HEALTHY CHOICE

Steamed calaloo, onions, scotch bonnet, tomatoes,
seasonal vegetables, and 2 eggs \$9.50

WAFFLES

Your choice of banana, pineapple, or plain, served with
housemade syrup and fruit compote \$8.00

EARLY MORNING PANCAKE

Your choice of banana, pineapple, or plain \$8.50

EGGS YOUR WAY

Two eggs served with sautéed potatoes \$7.00

FRENCH TOAST

Choice of banana bread or cinnamon.
Served with caramelized banana \$8.50

HERMOSA BREAKFAST SANDWICH

Egg, house bacon, cheese, and tomato \$8.50

OMELETS AND SKILLETS

Each served with breakfast potatoes

CALALOO OMELET

Diced onions, tomatoes, fresh
calaloo and cheese \$9.50

SUNRISE SKILLET

Sunnyside up eggs baked with
sausage, bacon, onion, callaloo,
and cheese \$9.50

BUILD YOUR OWN

Onions, tomatoes, bacon,
sausage, saltfish, cheese, or
ackee \$9.50

ALA CARTE

Try our delicious house cured and slow smoked bacon or sausage!

Bacon \$5.00 · Sausage \$5.00
Egg \$2.00 · Toast \$2.00
Potatoes \$3.00 · Calaloo \$3.00

Lunch

SOUPS AND SALADS

SOUP OF THE DAY
\$6.50

PUMPKIN SOUP
\$5.75

RED PEA SOUP
\$5.75

Seafood Noodle Soup
\$7.50

Seared Tomato Salad

Fresh tomatoes, arugula, and feta cheese with herb vinaigrette \$8.00
— side salad \$6.50

CAESAR SALAD

Romaine lettuce, croutons, tomato, red onion, and parmesan \$8.00
—side salad \$6.50
—add chicken \$3.75
—add shrimp \$5.75

SMOKED MARLIN SALAD

Pickled escoveitch, tomato salsa, scotch bonnet drizzle on mixed greens \$10.50
—side salad \$8.50

CHILLED SEAFOOD SALAD

Lettuce, tomatoes, cucumber, green herb dressing \$12.50
—side salad \$10.50

ARUGULA & ACKEE SALAD

Warm ackee, wilted arugula, and feta cheese with honey mustard dressing \$8.00
—side salad \$6.50

APPETIZERS AND SMALL PLATES

FRESH SALSA & CHIPS

House plantain and sweet potato chips with fresh tomato salsa \$4.50

Grilled Jerk Wings

Served with salsa and sour cream sauce \$8.95

CALLALOO STUFFED PASTA

Pasta sheets with callaloo, pesto parmesan sauce and scotch bonnet \$8.95

SPRING ROLLS

Jerk chicken, jerk pork, or veggie with scotch bonnet dipping sauce \$6.95

Coconut Shrimp

Sautéed in a coconut sauce, served with bammy and seasonal vegetables \$12.50

SMOKED MARLIN TARTARE

Smoked and served on bammy with cream cheese and crispy capers \$9.95

CURRIED GOAT RAVIOLI

Coconut & cream sauce ravioli, served with market vegetables \$9.95

QUESADILLA

Smoked chicken or fresh vegetables, served with house salsa \$8.95

ESCARGOT HERMOSA

Served with mushrooms and potatoes inside a puff pastry pocket \$11.00

Seafood or Pumpkin Fritter

With sriracha scotch bonnet sauce
Pumpkin \$7.95 | Seafood \$9.95

CRISPY SEAFOOD DUMPLING

Local seafood a spicy broth, served with a sweet and sour dipping sauce \$8.95

BRICK OVEN PIZZA · WOODFIRED 12 INCH HAND TOSSED

HERMOSA BACON AND ACKEE

With tomato sauce, herbs, and mozzarella cheese \$12.00

JERK PORK

Pineapple, scotch bonnet, basil, and mozzarella cheese \$12.00

CARIBBEAN PINEAPPLE

Smoked chicken, pineapple, onion, and mozzarella cheese \$12.00

ROASTED VEGGIE

Chopped herbs, shredded, and mozzarella cheese \$12.00

CHEESE PIZZA

Blended cheeses melted on top of our house tomato sauce \$12.00

BUILD YOUR OWN

Choose 3 toppings \$12.00
each additional add \$1.00

JERK CHICKEN

Scotch bonnet tomato sauce, onion, and mozzarella cheese \$12.00

MARGHERITA

Tomato, garden fresh basil, and mozzarella cheese \$12.00

Chicken, sausage, bacon, cheese, ackee, vegetables, pineapple

THE SMOKER

BACKYARD BARBECUE RIBS

In house smoked ribs served with Blue Mountain Coffee BBQ sauce and our scotch bonnet ketchup

\$21.95

JERK CHICKEN

A must-have Jamaican classic

\$17.95

CHOOSE TWO SIDES

House chips
Tropical coleslaw
Irish potato wedges
Potato croquette
Baked beans
Sweet potato wedges
French fries

SANDWICHES

Each served with house seasoned french fries

JERK CHICKEN WRAP

Slow smoked chicken topped with feta cheese and tomato

\$12.95

HERMOSA'S HOUSE BURGER

Local beef seasoned with scotch bonnet and topped with cheddar

\$15.95

BLT

House smoked bacon, fresh tomato, and lettuce

\$10.95

CARIBBEAN STYLE PORK SANDWICH

Open faced, topped with our coleslaw and crispy onion shavings

\$10.95

CATCH-OF-THE-DAY ON A BUN

Tempura battered catch with scotch bonnet tarter sauce, potato twist and pickled cucumbers

\$15.95

VEGETARIAN ROLL

Vegetable ratatouille and sautéed ackee, with fresh greens rolled in a tortilla

\$10.95

LOCAL FAVORITES

Each served with vegetables and the rice of the day

LOCAL CATCH OF THE DAY

Fresh seafood, served with a cooling tomato salsa and market vegetables

\$21.95

CARIBBEAN WHOLE FISH

Grilled and topped with pineapple salsa, served with seasonal vegetables

\$21.95

CLASSIC JAMAICAN MEATS

Each served with vegetables and the rice of the day

Braised Oxtail \$20.50 | Curry Goat \$17.50

LOBSTER

Your choice of butter, jerk, or curry; served with vegetables and potato croquette

In season only | *Market Price*

DESSERTS

BUTTER BREAD PUDDING

\$5.50

CREPE AND ICE CREAM

\$7.00

CHOCOLATE CAKE

\$6.50

TROPICAL BANANA SPLIT

\$9.00

MAMA KIDD'S PECAN PIE

\$9.00

CHOCO CRÈME BRULE

\$8.00

HOMEMADE ICE CREAM

Vanilla, chocolate, rum raisin or coconut

1 scoop \$3.50 | 2 scoops \$6.00

Beverages

Full menu at Isabella's Rum & Juice Bar

SPARKLING

- Mimosa | Orange Juice and Sparkling wine
- Pimosa | Pineapple and Sparkling wine
- Bellini | Peach Schnapps and Sparkling wine

HUMMING BIRD

Fresh blended banana with rum cream,
milk and grenadine

BLOODY MARY

Our house made version of the classic

TROPICAL MOJITO

Muddled garden mint, rum, lime juice and
topped with soda

FRUIT DAIQUIRI

Isabella's Rum Bar's twist on the tropical favorite

COVE DELIGHT

A non-alcoholic seasonal fruit delight

COLD BUSH TEA

- Garden fresh
- Lemongrass and mint

SODAS N' SUCH

- Ting
- Ginger Beer
- Pepsi
- Diet Pepsi
- Sprite
- Ginger ale

BEER

- Red Stripe
- Red Stripe Light
- Red Stripe Lemon
- Red Stripe Sorrel
- Heineken
- Dragon Stout

HOUSE WINES

SPARKLING

Light and dry and bubbly with fruit flavors. Extremely
food-versatile pairing well with most hors d'oeuvres,
from foie gras to stamp & go

CHARDONNAY

Fruity and buttery. Pairs well with seafood
and pastas with rich sauces as well as salads
and soups

PINOT GRIGIO

Light bodied, dry and crisp. Nice with chicken,
white fish, fruits and appetizers

MOSCATO

Semi-sparkling, Fruity, soft, lively and sweet.
Notes of honey and citrus.

MERLOT

Fruity and spicy with low tannins. Perfect for lamb,
duck, pork, beef as well as hardy cheeses
and pasta with meat sauces

CABERNET

Full bodied, dry and tanniny with herbal notes
and flavors such as berries and licorice. Great with
grilled or smoky meats, aged cheeses, and full-bodied
flavoured foods

SAUVIGNON BLANC

Bright and grassy nose with a fruity well balanced
flavor of acid and minerality

PRICES QUOTED IN US \$
ADDITIONAL 10% GCT AND 10% SERVICE CHARGE

At Christopher's we don't just feed appetites – we feed souls. Our signature restaurant serves up locally sourced gourmet fare on an open-air veranda with ocean-view tables.

Christopher's acclaimed Chef Conroy specializes in original dishes that capture the essence of Jamaica: calaloo with scotch bonnet drizzle, pimento-smoked beef tenderloin, translucent plantain chips, curried goat ravioli and, of course, grilled lobster.

Conroy's dishes embrace the freshest local ingredients and the bounty of the Caribbean. You can watch local fishing boats deliver the catch of the day or join the chef in selecting fruits, vegetables and herbs from the resort's lush gardens.

Start your day with our complimentary Island Breakfast – housemade breads and a succulent fruit plate. In the evening dress up or down for a dining experience called “by far one of the best that the island has to offer.”

Dine your way

Tell us your dining preferences or dietary needs, and we will help arrange a personal dining experience including any or all of the following...

VILLA COOKING

Let us stock your kitchen with your desires, or experience the local market and stores with us
\$45 plus cost of meal

VILLA DINING

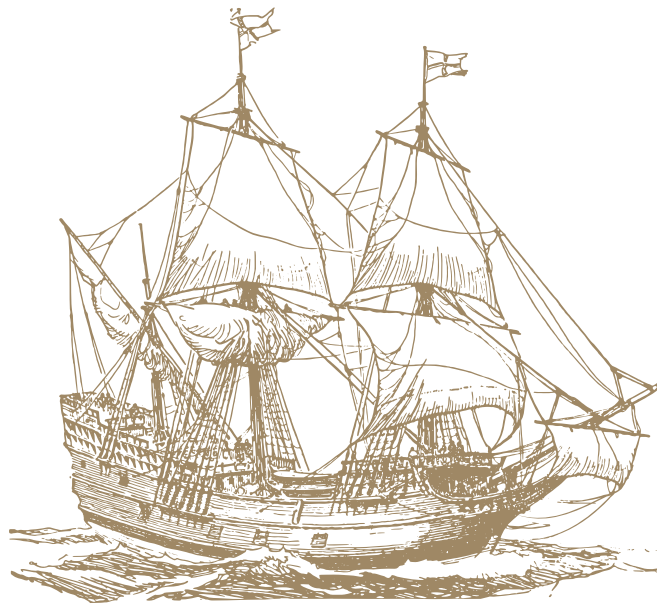
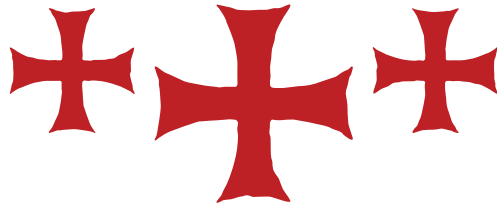
Order from Christopher's and have it brought to your dining pavilion for the ultimate in private dining
\$10 plus cost of meal

SEASIDE DINING

Christopher's beach or gazebo dining under the Jamaican stars. Perfect for romance or the whole family
\$30 per table plus cost of meal

CHRISTOPHERS

AT HERMOSA COVE



When Christopher Columbus set sail in 1492, he set in motion a massive exchange of foods which inevitably changed the culinary world forever. Here at Christopher's we celebrate this exciting worldly exchange, while also taking advantage of the locally produced fruits and vegetables along with fresh island meats and seafood. We hope you share in our passion!

*Passion
for the Palate*