



STARTERS

Beef Fat Candle — 8.00

Steak Spice, Warm Bread

Shrimp Pani Puri — 14.00

Poached Shrimp, Diced Potato, Cilantro, Red Onion, Lime, Herb Aioli

Add A Spicy Caesar Shot - 6.00

Lamb Arancini — 13.00

Red Onion Marmalade, Spicy Aioli, Fresh Dill

Chicken Liver Pâté — 16.00

Spiced Papaya Chutney, Grilled Bread

Burrata Di Bufala — 18.00

Herb Pesto, Tomato Relish, Arugula, Dukkah, Fresh Honey Comb

Cured Ocean Trout — 19.00

Fresh Dill, Honey Mustard Emulsion, Pickled Red Onion

Beef Tartare — 18.00

Dijon & Caper Relish, Truffle Egg Yolk, Kettle Chips

Venison Tartare — 21.00

Wholegrain Mustard, Juniper, Thyme, Chive, Cured Duck Egg Yolk, Kettle Chips

Japanese Style Wagyu "Burger" — 22.00

Whisky Barrel Aged Shoyu Glaze, Bonito Aioli, Shaved Savoy Cabbage, Furikake

À LA CARTE

Roasted Bone Marrow — 13.00

Japanese Radish Salsa, Smoked Salt, Crostini

Add A Shot of Bourbon - 9.00

Add A Shot of Tenjaku Japanese Whisky - 12.00

Wagyu & Caviar — 24.00

Japanese A5 Wagyu Tartare, Imperial Caviar, Whipped Crème Fraîche, Chive, Served On A Kettle Chip

FLIGHTS

All Steak Flights

Served with Whipped Potato

Striploin Flight — 49.00

Includes 4oz USDA Grass Fed, 4oz USDA Prime, 4oz 30 Day Dry Aged

Tenderloin Flight — 69.00

Includes 4oz Australian Wagyu, 4oz USDA Prime, 4 oz Veal

Wild Game Flight — 57.00

Includes 4oz California Bison, 4oz New Zealand Venison, 4oz Australian Kangaroo

Japanese A5 Striploin (2oz) — 50.00

Whiskey Barrel Aged Shoyu Glaze, Bonito Mayo, Furikake

MAINS

Cowgirl Ribeye — 128.00

32oz USDA Prime Grade, Whipped Potato

Duck Egg Carbonara — 24.00

Angel Hair Pasta, House Cured Guanciale, Cured Duck Egg Yolk, Grated Pecorino

Lamb Shank — 38.00

Charred Eggplant Purée, Smoked Tomato Relish, Pearl Couscous Salad, Lamb Jus

Seared Ocean Trout— 36.00

Pan Seared Ocean Trout, Arugula, Fresh Herbs, Tarragon Salsa Verde, Sherry Dressing

Cauliflower Steak — 22.00

Sous Vide Cauliflower Crown, Cauliflower Purée, Parmesan Custard Emulsion, Lemon Aioli, Dukkah

SIDES

Grilled Broccolini — 11.00

Lemon Aioli, Grated Pecorino

Caesar Salad — 11.00

Bacon, Croutons, Crumbled Parmesan, House Made Caesar Dressing

Couscous Salad — 11.00

Diced Cucumber, Pickled Peppers, Parsley, Red Wine & Oregano Vinaigrette

Fire Roasted Salad — 11.00

Charred & Marinated Vegetables, Served Chilled

SAUCES

Chimichurri — 6.00

Mozambican Red Pepper Sauce — 6.00

Tarragon Salsa Verde — 6.00

Mushroom Cream Sauce — 8.00

Sherry Peppercorn Sauce — 8.00

Beef Bordelaise — 8.00

DESSERTS

Guava Cheesecake — 9.00

Local Guava Swirl, Graham Crumb, Guava Syrup

Whiskey Mousse — 11.00

Chocolate Mousse, Buffalo Trace Whiskey, Raspberry Gel, Pistachio Brittle, Mint

COCKTAILS

Three Little Piggies — 16.00

Bacon Fat Washed Whiskey, Applewood Smoked Glass, Whiskey Maple Syrup, Bitters

Prime Manhattan — 16.00

Beef Fat Washed Rye, Sweet Vermouth, Bitters

Caribbean Negroni — 15.00

Gin, Coconut Infused Campari, Sweet Vermouth

Carnivore Meat-chelada — 13.50

Spiced Tomato Sangrita, Lime, Beer

Pickled Jerk Caesar — 15.00

Vodka, Spiced Clamato, Worcestershire, Pickle Juice, Lime, Extreme Bean, Jerk Rim
Upgrades: Bacon/Cured Trout - 3.00

Island Inferno — 14.00

Scotch Bonnet Infused Tequila, Lime, Guava Syrup

Samurai Sour — 17.00

Shiitake Infused Japanese Whisky, Lemon, Simple Syrup, Egg Whites, Bitters, Cabernet Sauvignon Float

Passionate from Miles Away — 14.00

White Rum, Chinola Passionfruit Liqueur, Lime

Bitter Intentions — 14.00

Cynar, Cassis Liqueur, Prosecco, Soda

Wildflower — 14.00

Gin, Elderflower Liqueur, Grilled Pineapple Syrup, Soda

Classic Cocktails — 14.00+

Martini, Margarita, Moscow Mule, Old Fashioned, Tom Collins, Cosmopolitan, Sidecar, French 75

SPIRITS

Vodka

Grey Goose, Tito's, Ketel One

Gin

Tanqueray, Tanqueray 10, Bombay Sapphire, Roku, Poseidon, Beefeater

Agave

Patrón Blanco, Casamigos: Blanco/ Reposado/ Añejo,
Espolòn: Blanco/ Reposado, Don Julio: Blanco/ Reposado, Clase Azul Reposado, Del Maguey Vida Mezcal, Del Maguey
Chichicapa Mezcal

Rum

Seven Fathoms Rum, Zacapa 23, Zacapa XO, Appleton, Brugal: Blanco/ Añejo/ 1888 Doblemente Añejado

Whisk(e)y

Whistle Pig, Sazerac Rye, Buffalo Trace, Jack Daniels, Tenjaku, Woodford Reserve

Scotch

Bruichladdich The Classic Laddie, Glenmorangie: 10, Johnnie Walker Black/ Blue

Liqueur/Apéritif/Vermouth

Amaro Nonino, Antica Formula Carpano, Fernet, Aperol, Campari, Sweet/ Dry Vermouth, Cynar, Yellow Chartreuse,
Fireball

Cognac/Brandy

Rémy Marin: V.S.O.P./ XO, Hennessy: V.S.O.P./ V.S, Bardinnet Brandy

Bottle Service

Available Chilled In Our Stone Shot Dispenser, Served With Mixers

Grey Goose 375ml — 90.00
Seven Fathoms Rum 375ml — 80.00 Casamigos: Blanco/ Reposado 375ml — 80.00/90.00

Enjoy with two of the following: Soda, Pepsi or Pineapple Juice

WINES

House White

Sauvignon Blanc - 8.50/40.00

Sauvignon Blanc

2021, Cloudy Bay, Marlborough - 16.00/75.00

Chardonnay

2018 Landmark "Overlook", Sonoma County - 16.00/75.00 2020 DuMOL "Wester Reach", Russian River Valley - 185.00
btl

Chenin Blanc

2020 Clau de Nell, Loire Valley - 85.00 btl

House Red

Cabernet Sauvignon - 8.50/40.00

Pinot Noir

2017 Landmark "Overlook", Sonoma County - 16.00/75.00

Malbec

2018 Catena Alta, Mendoza - 16.00/75.00
2017 Cheval Des Andes (Blend), Mendoza - 225.00 btl

Cabernet Sauvignon

2018 Freemark Abbey, Napa Valley - 140.00 btl

Bordeaux

2016 Château La Branne Médoc, Cru Bourgeois - 13.00/60.00 2018 Le Dame de Montrose, Saint-Estèphe - 145.00 btl

SPARKLING

Ruffino — 10.00 / 50.00 Perrier-Jouët — 125.00
Moët & Chandon Impérial Brut — 165.00 Veuve Cliquot — 175.00
Dom Pérignon — 450.00
Krug Grand Cuvée 170ème Édition — 600.00

BEERS

Local Beer

Cayman Islands Brewery — 5.50

Caybrew Freestyle Lager Mango Tango

1981 Brewery — 5.50

Tropical IPA Blonde Session

International Beer — 6.50

Michelob Ultra Modelo Especial

MOCKTAILS

Guava Sparkler — 5.50

Guava Syrup, Soda, Lemon, Lime

Pineapple Jungle — 5.50

Grilled Pineapple Syrup, Cranberry, Orange, Soda

BEVERAGES

San Benedetto Sparkling 750ml — 5.00 Soda — 2.00

Pepsi, Diet Pepsi, Ginger Ale, Sunkist Orange, Tonic

Juice — 3.00

Pineapple, Cranberry, Orange



At Carnivore we are a collection of passionate butchers, chefs, and bartenders with a singular goal in mind – to provide our community with the best quality food and drinks, coupled with unparalleled expert

knowledge and premium service.

We pride ourselves on sourcing top- tier ingredients and work with local and international farmers and producers to provide you with the best products available.

Many of the items you'll enjoy this evening are available in our Butcher's Case. Inquire with your server if you'd like to take anything home with you

after your meal.

Thank you for dining with us.

Sincerely, Chef Dylan Benoit and the Bar Carnivore team.

A handwritten signature in black ink, appearing to be "Dylan Benoit", written in a cursive style with a long, sweeping underline that extends to the right.

All prices in KYD. All bills subject to 16% service charge.