

AKASHA

Lunch

APPETIZERS

GUACAMOLE & CHIPS

Freshly made guacamole with ripe avocados, lime juice, tomato, onion, and cilantro, served with crispy tortilla chips.

16USD / 32BZ

FISH CROQUETTES

Confit garlic aioli, herb oil.

16USD / 32BZ

CEVICHE MIXTO

Mixed seafood, bell pepper, onion, cured in citrus and passion fruit marinated with root chips.

25USD / 50BZ

LEEK AND POTATO SOUP

Roasted leeks, achiote, sour cream. (VG)(GF)

13USD / 26BZ

SPECIALS

MARKET VEGGIE PAELLA

Robata grilled asparagus and mushrooms, green beans and peppers.(VG)

28USD / 56BZ

FISH & CHIPS

Catch of the day, our special batter, hand cut fries served with dill tartare sauce.

30USD / 60BZ

TIKI POKE BOWL

Seasoned Sushi rice, diced tuna, sweet soy sauce dressing, cherry tomatoes, avocado, wakame seaweed, edamame.

25USD / 50BZ

TIKKA FISH SKEWERS

Grilled fish marinated in yogurt and masala blend, herb salad and dill yogurt cream served with freshly made pita bread.

25USD / 50BZ

AKASHA BURGER

Toasted japanese milk bun, Angus ground steak, caramelized onion, cheddar cheese, Dijonnaise, pickled white onions served with fried egg mayo and hand cut fries.

25USD / 50BZ

ROASTED HALF CHICKEN

Half roasted chicken served with your choice of two sides.

45USD / 90BZ

DESSERT

ISLA BONITA

Date cake, Mexican vanilla ice-cream, cardamom crumble, toasted coconut caramel sauce.

16USD / 32BZ

V (vegan) - VG (vegetarian) - GF (gluten free)

All prices are displayed in USD and BZD. Sales taxes are NOT included.
Kindly note: for parties of 5 or more, a service charge of 18 % will be automatically added to your bill.