

ANASHA

Brunch

SATURDAY & SUNDAY · 10:00 AM - 3:00 PM

ON THE SWEETER SIDE

SEASONAL FRUIT PLATTER

12USD / 24BZ

KEY LIME OVERNIGHT OATS

Organic oats, lemon custard, chia seeds.

14USD / 28BZ

BUTTERMILK PANCAKE

Maple syrup, butter, strawberry jam, fresh blueberries and cream cheese vanilla glaze.

15USD / 30BZ

CINNAMON BLUEBERRY PANCAKES

Topped with cinnamon butter, cream cheese vanilla glaze, blueberries.

16USD / 32BZ

CREME BRULÉE FRENCH TOAST

House made milk bread, vanilla crème anglaise, fresh berries.

18USD / 36BZ

EGGS

UNBELIZEABLE BREAKFAST

Fresh made fry jacks, eggs, refried beans and bacon.

18USD / 36BZ

HUEVOS DEL CHEF

Poached eggs, house made hash brown, salsa macha and blistered cherry tomatoes.

16USD / 32BZ

CHILAQUILES

Salsa roja, queso fresco, avocado, sunny side eggs, pickled onions and herbs, topped with salsa macha.

18USD / 36BZ

AVOCADO TOAST

House made focaccia, avocado, poached eggs, EVOO, blistered cherry tomatoes and herbs.

18USD / 36BZ

STEAK AND EGGS

Grilled steak, fried eggs, chimichurri, a fresh herb salad and salsa macha drizzle.

26USD / 52BZ

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.

HANDHELD

PO'BOY

Homemade hoagie bun, Cajun style shrimp, pickled onion, tomato, tartar sauce.

18USD / 36BZ

ROASTED MUSHROOM TOAST

Rustic focaccia bread, chorizo, truffled mornay sauce, roasted mushrooms, chives.

16USD / 32BZ

FISH MARKET TACO

Crispy battered fish, pickled onion, light chipotle cream, cabbage and radish slaw, cilantro.

18USD / 36BZ

CHICKEN WRAP

Blackened chicken, avocado, roasted bell peppers, lettuce, tomato, queso fresco and chimichurri.

16USD / 32BZ

ENTRÉES

MARKET VEGGIE PAELLA

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

28USD / 56BZ

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

FISH & CHIPS

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

30USD / 60BZ

AKASHA BURGER

8 oz Angus beef, caramelized onion, provolone cheese, house special sauce, and Cajun-spiced fries.

28USD / 56BZ

ROASTED HALF CHICKEN

Half roasted chicken served with a side of loaded romaine or mac and cheese.

46USD / 92BZ



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