CHEF
PRIVATE DETECTIVE

JOSHUA SALVO

The Brazilian Octopus

FAMILY-STYLE MENU / BONAIRE

APPETIZER

Brazilian Octopus Salad
Mango, banana & mussels

Tuna Tartare
Maracuya mustardsauce & Avocado mayo

Freshly Baked Bread & Breadsticks

MAIN COURSE

Linguine with Bisque
With Tuna “Bolognese”

Roasted Octopus
Octopus mayonnaise

SIDES

Roasted Potatoes
Brava sauce

DESSERT

Apple Mille-Feuille
Crème anglaise

A NOTE FROM THE ISLAND

Our menus follow the rhythm of the sea and the local harvest. All ingredients are subject to change based on daily market availability. For seafood courses, the fish variety is intentionally left open: we work directly with local fishermen to feature the day’s catch. Depending on availability, varieties may include tuna, barracuda, mahi-mahi or wahoo.

PRIVATE DINING / ITALIAN ROOTS. CARIBBEAN SOUL.

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