CHEF
PRIVATE DETECTIVE

JOSHUA SALVO

Sorobon

7-COURSE MENU / BONAIRE

AMUSE-BOUCHE

Chef's Amuse-Bouche Selection

A small tasting inspired by the chef's imagination.

1ST APPETIZER

Tuna Tartare

Maracuya mustardsauce & Avocado mayo

2ND APPETIZER

Brazilian Octopus Salad

Mango, banana & mussels

PASTA COURSE

Linguine with Bisque

Shrimp tartare & lemon zest

MAIN COURSE

Roasted Octopus

Octopus mayonnaise & zucchini cream

PRE-DESSERT

Sicilian Granita

DESSERT

Apple Mille-Feuille

Crèmeanglaise&almondcrumble

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.

joshuasalvo96@gmail.com