



# SUMMER MENU

At QP Bistro, our summer menu celebrates fresh, seasonal ingredients and vibrant flavours. Each dish blends local inspiration with modern techniques, creating an elevated dining experience.

## SMALL BITES

<b>Selection of Spiced Nuts</b>	\$25
.....	
<b>Marinated Olives</b>	\$25
.....	
<b>Mini Crab Cakes</b>	\$30
Spicy Mayo	

<b>ARTISAN BREAD BASKET</b>	\$18
Baba Ghanoush, Taramasalata	
.....	
<b>Tuna Tartare (Raw)</b>	\$30
Spicy Tuna, Sesame Seeds, Wonton Cracker	

## PIZZA

Available 1pm - 5pm

Margherita	\$50
.....	
Cajun Shrimp & Fennel	\$65
.....	
Frutti di Mare	\$75
.....	

<i>Choose Your Toppings</i>
Anchovies \$12
Grilled Vegetables \$15
Chicken \$15
Salami \$15
Parma Ham \$20
Shrimp \$25
Lobster \$35

Gluten Free Pizza is available upon request  
Supplement \$15

# QP BISTRO

## STARTERS

**Crispy Pork Belly** \$50

Soy Caramel, Kimchi Style Cabbage,  
Spiced Peanuts, Sour Cream

**Crispy Calamari** \$55

Lemon Aioli, Coriander, Charred Lemon

**Cured Kingfish Crudo (RAW) <sup>GF</sup>** \$60

Fermented Pepper Purée, Cucumber,  
Coriander

**Beef Carpaccio <sup>GF</sup>** \$60

Marinated Artichokes, Rocket, Aged Parmesan

**Coconut Crusted Shrimp** \$60

Wakame Salad, Mango, Spicy Mayo

## SALADS

**Classic Greek Salad** \$65

*To Share*

**QP Caesar Salad** \$45

Chicken \$15 | Shrimp \$20 | Anchovies \$12

**Heritage Beetroot Salad** \$55

Goat Cheese Mousse,  
Truffle Honey Vinaigrette

## SIGNATURE DISHES

**Beef Shortrib Rigatoni** \$130

Black Truffle, Roasted Chestnut Mushrooms

**Seafood Risotto <sup>GF</sup>** \$190

Our signature seafood experience.  
Crab, Clams, Mussels, Shrimp

**Whole Bajan Style Jerk Chicken <sup>GF</sup>** \$165

Mango Salsa, Pickled Onions  
To Share

## FROM THE GRILL

**Surrey Farm 10oz Ribeye <sup>GF</sup>** \$135

**10oz Snake River Wagyu  
Striploin Steak** \$305

Choice of Sauce:

Peppercorn, Red Wine Jus,  
Brown Butter Hollandaise

## MAIN COURSES

**BBQ Monkfish** \$110

Braised Bok Choi, Basmati Rice

**Blackened Catch of the Day <sup>GF</sup>** \$98

Bajan Marinade, Roasted Sweet  
Corn, Green Peas, Saffron Velouté

**Spiced BBQ Baby Back Ribs <sup>GF</sup>** \$88

**Roasted Cauliflower Steak <sup>GF</sup>** \$85

Miso Cannellini Beans, Charred Asparagus

## SIDES \$40

To share

Steamed Vegetables  
Basmati Rice | Mix Leaf Salad  
Coleslaw | Charred Broccolini | Ground Provision Au Gratin  
Mashed Potatoes | French Fries | Sweet Potato Fries  
Orzo Pasta with Parmesan Sauce

Truffle Fries \$45



## DESSERTS

<b>Tropical Etonmess</b> <sup>GF/D</sup> Mango Compote, Fresh Passionfruit, Coconut Chantilly, Pineapple Gel	<b>\$45</b>
<b>Lemon Tart</b> Sable Base, Zesty Lemon Pie, Torched Meringue, Hibiscus & Berry Gel, Raspberry Sorbet	<b>\$42</b>
<b>Little Sticky Toffee Pudding</b> <sup>D/N</sup> Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream	<b>\$42</b>
<b>Tiramisu</b> <sup>D</sup> Biscotti Savoirdi, Espresso, Mascarpone Mousse, 58% Dark Chocolate	<b>\$42</b>
<b>Chocolate Fudge Cake</b> <sup>D</sup> Madagascar Vanilla Ice Cream	<b>\$42</b>
<b>Vegan Chocolate Tart</b> Raspberry Sorbet, Lemon Meringue	<b>\$42</b>
<b>Mr. Whippy's Soft Serve Ice Cream</b> Waffle Cone	<b>\$42</b>
<b>Selection of Homemade Ice Cream</b> Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Candied Almond, Sicilian Pistachio, Rum & Raisin, Raspberry Sorbet, Mango Sorbet, Coconut Lime Sorbet	<b>\$35</b>

Prices are listed in Barbados Dollars, inclusive of 10% VAT,  
and 2.5% Levy Tax & are subject to 12.5% Service Charge.