

12:00PM - 4:00PM

LUNCH MENU

SOUPS & SALADS

Soup Du Jour 50TTD/7US

Served with garlic bread.

Magdalena House Salad 75TTD/11US

Mesclun mix of crisp greens, onions, tomatoes, cucumbers & carrots served with balsamic or Caesar dressing.

with added Chicken 100TTD/15US

with added Shrimp 120TTD/18US

BURGERS

Magdalena Burger 105TTD/16US

100% pure beef burger, grated fresh cheddar cheese and smothered onion rings

Vegetarian Burger 85TTD/13US



Soya, veggies patties served on a whole-wheat buns topped with breaded spring vegetables

ENTREES

Striploin \$182TTD/27US

Choice strip steaks grilled to perfection, topped with Maître D Hotel butter

Blackened Salmon \$200TTD/30US

Served with garlic potatoes and julienne vegetables

HEALTHIER LIFESTYLE



Pasta Primavera 90TTD/13US

Pasta with roasted tomato and basil ragout topped with roasted garden vegetables and grated parmesan cheese

Turkey Burger 95TTD/14US

Turkey burger served in a whole wheat bun

SALAKA WRAPS & SANDWICHES

Vegetable Wrap 85TTD/13US

Tortilla shell with roasted vegetables, cous-cous, corn and black beans

Philly Cheese Sandwich 95TTD/14US

Toasted baguette filled with julienne beef, onions, green peppers and cheese

Tuna Melt 80TTD/12US

Flavourful tuna, sliced tomatoes, grated old English cheddar melted on crisp whole-wheat bread

Spicy Fried Chicken Sandwich 70TTD/11US

Herbed crusted chicken breast, toasted sesame bun, drizzled with low fat garlic herb dressing and sweet jalapeno peppers

Mini Chicken Roti 80TT/12US

Dhalpurie shells filled with curried chicken potato and chick peas

Wrapped Dhalpurie roti with chicken

FRIED FOODS

Fish & Chips 90TTD/12US

Early morning catch, fried or grilled served with fries

Chicken Fingers & Chips 55TTD/8US

Served with fries and fresh salad

DESSERTS 50TTD/8US

Chocolate cake

Tropical fruit cheesecake

Local ice cream

All Burgers, Wraps and Sandwiches served with French Fries and Salad

The consumption of raw or undercooked foods may cause illness.
Menu items may be prepared in areas where peanuts and similar allergens are present.

Price are quoted in TTD\$ and are subject to 10% Service Charge and Value Added Tax (VAT).
24.11-2022



Salaka BBQ Grill Menu

ENTREES

Catch of the Day - \$95TTD/14US

Tropical deep-water fish padded with special thyme grilled to perfection

Steak - 225TTD/34US

Grilled to perfection

Baby Back Pork Ribs - 120TTD/18US

Slow cooked baby back ribs with seasoned potato wedges

Chicken - 90TTD/13US

Thyme crusted chicken breast grilled with orange vinaigrette

Hot Dogs—80TTD/12US

Served with French Fries & Salad

SIDES

Baked Potatoes

Bean Ragout

Savoury Rice

Vegetables Medley

The consumption of raw or undercooked foods may cause illness.
Menu items may be prepared in areas where peanuts and similar allergens are present.

Price are quoted in TTD\$ and are subject to 10% Service Charge and Value Added Tax (VAT).

19-05-2022



SOUPS

Minestrone Soup – \$65.00

Served with crisp garlic toast

STARTERS

Bruschetta – \$50.00

Diced tomatoes, bell peppers, eggplant & onions on crisp toast

Antipasto - \$70.00

ENTREES

Fish Pot—\$200.00

Local catch of the day with lemon capers & butter vinaigrette

Chicken in Thyme — \$190.00

Pan seared crusted chicken on buttered linguini pasta

Mama -Mia Lasagne—\$190.00

Lean beef lasagne on rich basil & tomato concassed with vegetables & garlic bread

Veal Osso- Bucco—\$275.00

Veal shank braised with vegetables and red wine

Vegetarian Delight - 95.00

Pasta of the evening in rich creamy sauce, enhanced with freshly ground black pepper & grated cheese

Neptune Pasta—\$225.00

Sautéed plump shrimps, blue mussels, squid & crab meat on fettucine pasta

All prices quoted are in TTD\$ and are subject to 10% Service Charge and 12.5% Value Added Tax (VAT).

The consumption of raw or uncooked foods may cause illness. Menu items may be prepared in areas where peanuts and similar allergens are present.

19.5.2022

1) Sunday-Tuesday

DESSERTS—\$50.00

Cassata

Or

Ice Cream

Or

Fresh Fruits

Or

Tiramisu

All prices quoted are in TTD\$ and are subject to 10% Service Charge and 12.5% Value Added Tax (VAT).

The consumption of raw or uncooked foods may cause illness. Menu items may be prepared in areas where peanuts and similar allergens are present.

19.5.2022

1) Sunday-Tuesday



STARTERS

Caprese Salad – \$50.00

A combination of sun-ripened tomatoes with fresh mozzarella, drizzled with roasted garlic vinaigrette

Melon Prosciutto - \$70.00

Ribbons of cured Italian ham, complimenting a duet of seasonal melons

SOUPS

Tomato and Basil Soup – \$65.00

Served with crisp garlic toast

ENTREES

Shrimp Scampi—\$250.00

Pan seared shrimps with garlic and Italian herbs, on stick saffron risotto

Maître D' Hotel Steak – \$225.00

Striploin steak grilled and enhanced with garlic and herb butter

Fish Meuniere—\$200.00

Atlantic catch of the day, broiled to perfection with capers, lemon & butter

All prices quoted are in TTD\$ and are subject to 10% Service Charge and 12.5% Value Added Tax (VAT).

The consumption of raw or uncooked foods may cause illness. Menu items may be prepared in areas where peanuts and similar allergens are present.

1.5.2022

2) Wednesday - Saturday



ENTREES

Fettucine Chicken Alfredo—\$190.00

Crusted chicken fingers on buttered fettuccini pasta, drizzled with Alfredo sauce, topped with grated cheese

Spaghetti Carbonara \$190.00

Pasta tossed in cream sauce, featuring bacon, mushrooms and grated parmesan cheese

Melanzane alla Parmigiana \$190.00

This traditional eggplant Italian dish comes smothered in tomato and basil sauce with pasta

Spaghetti and Meatballs

Topped with fresh grated parmesan cheese

DESSERTS—\$50.00

Cassata

OR

Fresh Fruits Salad with Crème de Menthe

OR

Tiramisu

All prices quoted are in TTD\$ and are subject to 10% Service Charge and 12.5% Value Added Tax (VAT).

The consumption of raw or uncooked foods may cause illness. Menu items may be prepared in areas where peanuts and similar allergens are present.

19.5.2022

2) Wednesday - Saturday