

# La Plancha del Mar

St. John, Virgin Islands

The Marketplace, 2<sup>nd</sup> Floor

LUNCH

(340) 777-7333

## Salads & Appetizers

Side Caesar or House Salad

-\$8-

Grilled Chicken Caesar

Romaine, Shredded Parmesan

Crispy Caper Flowers, Toast Points

-\$14-

Grilled Steak Salad

Organic Greens, Romaine, Crispy Onions,  
Tomato, Bleu Cheese, Balsamic Vinaigrette

-\$16-

Seared Mahi-Mahi Salad

Organic Greens, Romaine, Couscous Tabbouleh,  
Tomato, Cucumber, Herb Citrus Vinaigrette

-\$16-

Toasted Pine Nut Hummus

Olives, Mixed Vegetables, Crispy Flatbread

-\$10-

Flash-Fried Calamari

Lime Cilantro Aioli

-\$11-

## Pizzas

-\$12-

Margherita

Mozzarella, Basil, Fresh Tomato, Marinara

White

Roasted Garlic Olive Oil, Crispy Bacon,

Mozzarella, Parmesan

Veggie

Sun-dried Tomato Romesco, Mozzarella,

Red Peppers, Kalamata Olives

## Sandwiches and Wraps

\*\*All Sandwiches and Wraps  
are Served with Fries and a Pickle\*\*

\*\*\*Substitute a Side Salad for \$3\*\*\*

Grilled Mahi-Mahi Sandwich

Mahi-Mahi, Seared Tomato Basil Salsa,

Roasted Garlic Mayo, Lettuce, Tomato

-\$14-

Fish and Chips

Beer-Battered Mahi-Mahi, Garlic Herb Fries,

Herb Citrus Aioli

-\$14-

Steak and Swiss Wrap

Roasted Red Peppers, Caramelized Onions,

Horseradish Crème Fraîche

-\$14-

Grilled Chicken Club Wrap

Apple Wood Smoked Bacon, Lettuce, Tomato,

Cheddar, Roasted Garlic Aioli

-\$12-

Veggie Hummus Wrap

Pine Nut Hummus, Organic Greens, Tomato, Carrot,

Cucumber, Roasted Red Peppers

-\$12-

8 oz. Black Angus Burger

Choice of Swiss, Cheddar or Bleu Cheese,

Lettuce, Tomato, Kaiser Roll

-\$12-

Add Red Peppers, Caramelized Onions, or Bacon

-\$1 each-

# La Plancha del Mar

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Dinner

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## Appetizers

### Duo of Bruschetta

Almond Mushroom Tapenade, Chèvre /  
Charred Tomato Salsa, Basil Chiffonade

-11-

### Toasted Pine Nut Hummus

Fresh Vegetables, Crispy Flat Bread

-10-

### Panko Crusted Brie

Baby Greens, Strawberry Coulis,  
Sourdough Lavaash

-10-

### Flash-Fried Calamari

Lime Cilantro Aioli

-12-

### Mussels Marinara

Spicy Tomato Sauce, Chorizo Sausage,  
Toasted Baguette

-14-

### Seared Tiger Prawns

Couscous Tabbouleh, Tomato Salad,  
Herb Citrus Vinaigrette

-16-

### Mixed Greens Salad

Organic Baby Greens, Romaine,  
Red Peppers, Tomatoes, Toasted Almonds,  
Balsamic Vinaigrette

-9-

### Roasted Garlic Caesar

Romaine, Shredded Parmesan, Toast Points,  
Fried Caper Flowers

-8-

## Entrées

\*\*All Large Plates Served With  
Fresh Vegetables\*\*

### Roasted Half Chicken

Roasted Root Vegetables,  
Lemon Herb Pan Jus

-24-

### Churrasco Steak

Garlic Herb Fries, Herb Citrus Aioli,  
Roasted Red Pepper Coulis

-28-

### Seared Mahi-Mahi

Spicy Tomato Basil Puree,  
Butternut Squash Polenta

-30-

### Seafood Provencal Linguini

Prawns, Mussels, Bay Scallops,  
Cherry Tomatoes, White Wine Garlic Butter

-32-

### Paella à la Plancha

Tiger Prawns, Mussels,  
Braised Chicken, Chorizo Sausage,  
Saffron Sweet Pea Risotto Cake

-34-

### 16 oz. Black Angus Ribeye

Two Potato Bacon Hash,  
Tempura Portobello Mushrooms,  
Red Wine Mushroom Demi-Glace

-40-