



Rum Point

Solis Lunch Menu

Appetizers

Mango Ceviche (Gf/ V)	\$16	Taco Pork Pibil	\$16
A refreshing twist on a classic with sweet mango, avocado, aji amarillo heat and crunchy corn chips, finished with a nikkei touch		Juicy achiote pork piled on a soft tortilla with charro bean spread, onions and a kick of jalapeño	
Fish Ceviche (Gf)	\$19	Conch Croquettes	\$18
Bright and zesty fish ceviche in leche de tigre, with fresh cilantro, onion and cancha corn for a true Peruvian taste		A beloved island favorite: golden conch croquettes with creamy jerk mayo and pickled escabeche	
Salsa and Chips (Veg)	\$15	Chicken Wings (Gf)	\$13
The perfect shareable snack: crunchy chips with salsa, guacamole and sour cream		Crispy chicken wings your choice: naked or coated in sweet and sour sriracha sauce	
Coconut Shrimp	\$19	Chicken Quesadillas	\$15
Panko and coconut breaded shrimp served with passion fruit sweet chilli sauce		Crispy chicken quesadillas stuffed with jack and cheddar cheese, sweet corn, served with salsa and sour cream for dipping	

Salads

Peach and Burrata Salad (Gf/Veg)	\$18	Sandwiches	
Creamy burrata with tomatoes, spinach mix tossed in tomato dressing, grilled peach and balsamic reduction +4 KYD add prosciutto		<i>Fries, Side Salad or Side Ceasar Salad</i>	
The RP Caesar	\$15	New York Steak Sandwich	\$24
Fresh romaine with caesar dressing, parmesan, prosciutto crumble and focaccia dust		Grilled steak served on toasted ciabatta with garlic mayo, thyme-roasted tomatoes, melted cheddar and fresh arugula	
Quinoa Poke (Gf)	\$20	Fried Chicken Sandwich	\$19
Fresh tuna over quinoa with avocado, mango, carrots, cucumber and radish drizzled with sweet chili mayo finished with crispy corn threads		Crispy fried chicken topped with cheddar cheese, arugula, dill pickles, bacon, and a sweet-spicy chipotle honey mayo	
Sprouts Salad (Gf/V)	\$17	Fish Sandwich	\$21
Tropical garden salad with cherry tomatoes, cucumber, orange segments, blueberries, moong dal sprouts and sweet potato crisp		Pan-seared and blackened fish stacked on chopped romaine with pickled onions, crisp cucumber and zesty lime tartar sauce	
		Rum Point Burger	\$23
		8oz CAB patty with melted cheddar on a toasted brioche bun. Served with dill pickles and shredded lettuce tossed in our special RP Sauce +2 KYD add bacon	

Protein Boosters

Chicken Breast	\$8
Jerk Chicken Thight	\$9
Shrimp	\$12
Market Fish	\$12
Lobster Tail	\$MP

Side Dishes

Side Focaccia Bread	\$3
Rice n' Beans	\$7
Fries	\$7
Side Caesar Salad	\$6
Side Salad	\$6

A 18% service charge will be added to all checks. No outside food or beverage allowed.

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From the Pizza Oven



RUM POINT
GRAND CAYMAN

Proscuitto

Thinly sliced prosciutto with shaved parmesan, black olives, arugula and fresh bocconcini cheese **\$20**

Funghi (Veg)

Savory mushroom and artichoke pizza with melted mozzarella, fresh thyme, fresh black pepper, caramelized onion emulsion and a drizzle of truffle oil **\$21**

Margherita (Veg)

Classic margherita pizza with tomato sauce, mozzarella and fresh basil **\$16**

Folded Pizza Sandwich

Fresh-baked folded dough creamy burrata, prosciutto, arugula and cherry tomatoes all with a touch of balsamic reduction **\$21**

Jerk Chicken

Grilled chicken topped with roasted red onion, jalapeño, bell peppers, bocconcini cheese and jerk sauce drizzle **\$19**

Full Meat Pizza

A meat lover's pizza with a tomato sauce and mozzarella base, topped with chorizo, chicken, pepperoni and a touch of black pepper **\$20**

Chorizo Pizza

Classic spicy chorizo, bocconcini cheese with roasted onion and tomato, black pepper, thyme and a touch of aged parmesan **\$19**

PIZZA TOPPINGS AND UPGRADES

Meats (\$4 KYD each): Chicken, Pepperoni, Prosciutto, Chorizo
Veggies (\$2 KYD each): Onion, Mushroom, Olives, Peppers, Jalapeños, Tomato Sauce
Finishing Touch (\$2 KYD): Truffle Oil, Parmesan Shaved

Mains

Mushroom Gnocchi (Veg)

Potato gnocchi in a rich mushroom sauce with sautéed mushrooms, spinach, parmesan, burrata and a drizzle of truffle oil **\$23**

Jerk Platter (Gf)

A Caribbean classic: jerk chicken and pork baby ribs with rice and beans, coleslaw and grilled corn **\$29**

Grilled Catch of the day (Gf)

Fresh grilled catch fish with rice and beans, escovitch, creamy jerk mayo, avocado and roasted corn **\$31**

Steak and Frites

Grilled 10oz striploin with crispy fries, finished with a punchy herb-pepper sauce **\$45**

Desserts

The Classic Sundae

Homemade cookies & cream, chocolate and vanilla ice cream with chocolate cake crumbs and waffle crisp **\$12**

Sticky Toffee Pudding

Topped with silky butterscotch and whipped cream, homemade vanilla ice cream, chocolate crumble and a fine chocolate crisp **\$12**

Decadent Chocolate Cake

Triple layered sponge chocolate cake with dulce de leche, rich 70% chocolate fudge and toasted almonds **\$14**

Ice Cream Sandwich

All homemade - from the soft cookies to the creamy ice cream. Choose between cookies & cream or classic vanilla **\$8**

House-Made Ice Cream Selection

Ask your server about our daily flavors—a vegan sorbet option is always available **\$5**

Kids Pizza

Tomato sauce and creamy mozzarella +3 KYD add pepperoni - a kid's favorite upgrade! **\$12**

Kids Burger

4oz CAB burger, lettuce, tomato and french fries +2 KYD add cheese or bacon **\$14**

Grilled Cheese

Triple-layered brioche, golden toasted, filled with melted cheddar cheese and french fries **\$12**

Kids Menu

Chicken Tenders

French fries, honey mustard and ranch **\$14**

Hot Dog

Nathan's Famous beef hot dog served with ketchup, mustard and a side of french fries **\$13**

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