

Sunday Brunch

Brunch Only \$75 with Bottomless Bubbles \$88
Bottomless Taittinger \$135 Kids \$ 35 incl Soft Drinks
+ 15% service added to final bill

FOR RESERVATIONS, EMAIL Manager@pappagallo.ky

Dress Code: Island Casual- Men NO Tank Top please.

**Please note this menu is for reference Only, items are subject to change
New Seasonable items every week**

BREAKFAST SPREAD

Baked Breakfast Pastries

Banana Bread · Eggs Benedictine

French Toast Scrambled Eggs · Mushrooms

Crispy Smoked Bacon · Breakfast Sausage

Seasonal Fresh Fruit , French Toast

SEAFOOD & RAW BAR

Fresh Blue Point Oysters · Jumbo Shrimp

Assorted Sushi & Sashimi · Tuna Tataki

Poached Jumbo Shrimp · Local Conch Ceviche

Smoked Wahoo Mousse + Yucca Chips

Yellowfin Tuna Crispy Tacos · Vodka-cured Salmon

· Seafood Salad · Arugola-Burrata Croissant

Tuna Pokē · Local Fish Ceviche -Smoked Wahoo

Octopus-Potato-Olive Carpaccio ,

COLD APPETIZERS

Italian Classic Cold Cuts · Avocado Toast

Grilled Vegetables · Deviled Eggs

Chef's Sunday Salad-Caeser , Savory Croissant

Tomato & Mozzarella Salad- Beets-Cucumber

Assorted Italian Bruschetta · Caesar Salad

Avocado Toast -Grilled Veggie Savory Croissant

HOMEMADE PASTA & SOUP

Pasta and sauces are freshly made for brunch
selection changes every week.

Gnocchi - Risotto

Baked an Sautéed Pasta

Soup of Moment

CHEF'S CORNER

Lobster Dumplings ·

Baked Brie-Spinach Rangoon

Vegetarian Spring Rolls,

Guava Glazed Jerk Chicken Skewers.

International Cheese Station

Beef Sliders, Tacos

Seasonable specials

LIVE CARVING STATION

Sunday Roast

Pork Belly -baby back ribs

Roasted Lamb Leg · NZ Lamb Rack

CHAFERS

Lobster Shrimp /chef choice

Local Catch

Meatballs in Marinara Sauce

Fish Cakes

Sunday Special

Prosciutto Cheese Empanadas

Garlic & Herb Red Bliss Potatoes

French Beans- Roasted Veg

Basmati Rice ·

DESSERT EXTRAVAGANZA

Dessert Extravaganza

A Selection Artisan Crafted
Mouthwatering. Mini Dessert

Hot Pudding

Chocolate Fountain