

BABA COOL



Sint-Maarten

STARTERS

SUNNY FINGERS : \$11

Crispy country vegetable fingers with Creole spices and a fragrant sauce

COD FRITTERS : 12\$

Small crispy cod fritters with Creole spices and a fragrant sauce

HUMMUS TRILOGY : \$18

Classic Hummus • Beetroot Hummus • Coriander Hummus

SAINTOISE GETAWAY : \$15

Thin crepe stuffed with tempura fish cream and Creole mayonnaise

STRACCIATELA : \$16

Fresh tomato stuffed with stracciatella burrata, pesto, basil and balsamic cream

STUFFED CRAB : \$17

Shredded stuffed crab with Creole spices and crunchy herb salad

SCALLOP CEVICHE : \$29

Scallop ceviche, mango, passion fruit vinaigrette and coconut milk

CARPACCIO MY LOVE : \$26

Beef carpaccio with roasted peaches, arugula, citrus supreme, parmesan

FRESH VELOUTÉ: \$26

Melon and cucumber velouté with buffalo mozzarella balls

SALADS

FRESHNESS DUO : \$21

*Watermelon, melon and feta balls seasoned with passion fruit
and fresh mint vinaigrette*

SUMMER CAPRESE : \$26

Burrata, tomato, nectarine, lemon and fresh basil

THE AUTHENTIC CAESAR CHICKEN \$24 | SHRIMP \$28

Crispy marinated chicken or shrimp tempura, Caesar sauce, fresh salad

SHACKING

CLUB SANDWICH : \$18

*Toasted bread topped with grilled chicken or tuna, bacon, egg, tomato
Homemade french fries : \$7*

LOBSTER ROLL : \$24

Sliced lobster hot dog with herb mayonnaise

BURGER FEVER : \$21

*Brioche bun, Black Angus butcher steak, cheddar cream and crispy bacon
Homemade french fries : \$7*

BURGER MAHI-MAHI : \$21

*Brioche bun, mahi mahi fillet, cheddar cream and wasabi mayonnaise
Homemade french fries : \$7*

main COURSES

CARIBBEAN TARTARE: \$31

*Knife-cut tuna seasoned with fresh herbs and Creole spices
Served with homemade sweet potato fries.*

TUNA TATAKI : \$34

Japanese-style marinated tuna, medium-cooked, wasabi mayonnaise, crispy wakame. Served with sweet potato fries

SOUTHERN OCTOPUS: \$31

Grilled tender octopus tentacles, southern-style cream and fresh salad

SIGNATURE ENTREECOTE: \$45

*Black Angus ribeye steak with Café de Paris sauce
Served with pressed potatoes and baby vegetables*

SIDES

GARDEN SALAD : \$7

GRILLED VEGETABLES : \$9

BABY POTATOES : \$9

TRUFFLE MASHED
POTATOES : \$9

HOMEMADE FRIES : \$7

HOMEMADE SWEET
POTATOES FRIES : \$7

TRUFFLE FRIES : \$12

DESSERTS

COCO LOCO FLAN: \$11

Traditional Creole coconut flan with runny caramel

THE COCOA HEART: \$14

*Chocolate fondant with a runny center and a scoop of
bourbon vanilla ice cream*

CHEF'S TROPICAL TIRAMISU: \$16

*Passion fruit tiramisu, mango ice cream fondant,
pineapple, coconut patabomba*

CRÊME BRULÉE PINA COLADA : \$18

*Coconut and pineapple crème brûlée with a crispy shell
Served in a fresh pineapple.*

BOAT OF FRESH FRUIT: \$14

Local and seasonal fruits

ICE CREAM : \$4 1 SCOOP | \$7 2 SCOOP

Chocolate , bourbon vanilla, passion, mango , corossol, coconut



15% service charge will be added