



fine dining

Calala Island

NiCaribbean

Gastronomy

noun [ga-stron-uh-mee]

Origin: 1805-15 — French *gastronomie* Greek *gastronómia*

Definition:

1. the art or science of good eating.
 2. a style of cooking or eating.
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At Calala Island, we take gastronomy seriously. Our Chef de cuisine, is constantly pushing the boundaries to deliver a sensational evening dining experience. Using the finest ingredients, which are locally and seasonally sourced, our evening menus change daily; reflecting the freshest quality produce, culminating in exquisite flavour combinations.

Welcome to Calala Island...and to a world-class gastronomic experience.



Glass Infusion

A mint and island basil infused coconut water accompanied with 48 hour prawn stock with poached prawn and micro mint sphere finished with a dragon fruit and chili foam and a parmesan crisp.



Mystery Egg

A dragon fruit cured egg yolk encased in a coconut and Caribbean curried meringue with a herb and toasted almond crust served with sautéed beans and a coconut and scotch bonnet sauce cut with a twist of lime.

Beef Carpaccio

Nicaraguan Beef carpaccio garnished with a honey and mustard cream, capers, pesto and tomato "ketchup", fresh parsley, pickled red onion with Maldon salt flakes, extra virgin olive oil and finely grated Parmesan.



Menus created *around you*

Sample tasting menu

Tomato consommé granité, chimichurri pearls



Red bean purée, coconut ceviche, puffed rice, rice dome enclosure



Island caught lobster carpaccio, cured courgette, “rondon” jus



72 hour slow roasted Nicaraguan short rib of beef, smoked bony glaze, micro vegetables, creamed corn infused with Island basil



Herb-crusted lamb fillet, yucca gnocchi, 18 year aged Flor de Cana reduction



A trio of NiCaribbean-inspired crème brûlée



Tonka bean shortcrust pastry, calala custard, tropical fruit, vanilla and calala cream, sugar dome enclosure



Sous-vide prepared Nicaraguan fillet of beef

Tender beef fillet served with cured patty-pans, a baby carrot and coconut puree with a herb and caramelized onion mashed potato, drizzled with a dark rum reduction.



Lobster Carpaccio

Finely sliced lobster tail served with a combination of marinated beetroot, radish, roasted yellow bell pepper, pickled red onion with caviar, herbs and a light airy seasoning.



Lobster infusion served 2 ways

A 72 hour lobster consommé infused with fresh island herbs prepared table side through a Belgian coffee siphon served in a martini glass with sautéed miniature vegetables, coconut noodles, lobster tail and lobster infused cream. Accompanied by the sous-vide lobster tail, roasted watermelon, Parmesan and turmeric coral and fresh caviar pearls.



Sourcing the
finest seasonal
ingredients

At the heart of any culinary experience, lies the ingredients. We strive for excellence throughout and ensure we source only the freshest and finest ingredients, several of which we grow here on Calala Island and our neighbouring, organic lands controlled and managed by us.



Being a Private Island makes us lucky in many respects, but we don't mistake that for complacency when it comes to fish. Whether bought from local fisherman or from our own catch, our fish and shellfish is caught the day you eat it. After all, it would be "wrong" any other way.



Made *fresh*
on the island





Smoked Snapper

Fresh line caught local snapper smoked à la minute garnished with pickled cucumber, caramelized peppers, mini courgette carbonara with a rich bacon and onion cream and coconut fondant potatoes.



Coral Cake

A dragon fruit and peanut coral cake accompanied with a Calala fruit pan-cotta, roasted pineapple, coconut spheres finished with micro chocolate mint and gold leaf.



Our *Restaurant*

Surrounded by paradise, dine in a relaxed and unpretentious atmosphere where barefoot luxury remains at our core.



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NiCaribbean

Rediscover
paradise

