



Viola's Cheese Platter - BD 6.9 (N)(V)
Selection of Brie, Gouda, Cheddar, Emmental, Goat Cheese, Parmesan and Blue Cheese, Walnuts, Grapes, Jam, Crackers.

SALADS

Seaweed Salad - BD 4.4 (N)(V)
Sesame, Soy marinated Wakame Seaweed, Edamame, Spring Onion and toasted Peanuts.

Quinoa Salad - BD 4.9 (V)
Kale, Chickpeas, sun-dried Tomatoes, Avocado, caramelized Brussel Sprouts, Maple-Chipotle Dressing.

Chargrilled Corn Salad - BD 3.9 (V)
Grilled Sweet Corn, Tomatoes, Mango, Coriander, Spring Onion, mixed Capsicum with spicy Mayo and pan-fried Potato Hash.

Jerk Beef Salad - BD 5.6
Red Chard Leaves, Avocado, Onion, Cherry Tomatoes and Cayenne Vinaigrette.

BITES

Shishito Peppers - BD 3.6 (V)(N)
Chargrilled Peppers with Teriyaki Glaze, Sea Salt, Lime and Sesame Seeds.

Crumbed Calamari - BD 4.2
Crispy Cassava and Cayenne Pepper Crumbs, Pepper Coulis, and spicy Aioli.

Salted Cod Croquettes - BD 3.9
Pan-fried Cod and Potato Croquettes, Beets and Romesco Sauce.

Stuffed Onion Rings - BD 3.6
Guacamole stuffed Onion Rings, served with Cheese Sauce.

Stuffed Baby Squid - BD 4.2
Prawns and Calamari, Capsicum, grilled Feta Cheese and BBQ Sauce.

Jerk Chicken Lollipops - BD 4.2
Pickled Vegetables, Baby Beets, Celery Sticks and Ranch Sauce.

Filo Cup Grilled Prawns - BD 4.8
Lime and Cucumber grilled Prawns with sweet and sour Cucumber, Avocado, Tomato Salsa and Sour Cream.

Soft Pulled Beef Tacos - BD 4.4
Mango Salsa, Avocado, Tomato, Sour Cream and red Cabbage.

Caribbean Satays - BD 4.6 (N)
Beef and Chicken Satays with picante Peanut Sauce, grilled Mango and Avocado.

Buffalo Baby Potatoes - BD 3.9
Stuffed with Chicken, Bacon, Beetroot Ketchup and Chipotle Mayo.



Peruvian Sea Bass Ceviche - BD 4.6
Lime, Habanero Chili, Carrots, pickled Onion, Cucumber Carpaccio and Sweet Potato Chips.

Trio Fresh Fish - BD 5.8
Yellowfin Tuna, Salmon and Sea Bass, Teriyaki Glace, crispy Rice, Basil Oil, Lime Segments and Viola Flowers.

Tuna Tartar - BD 5.4
Fresh Yellowfin Tuna on grilled Watermelon and Avocado with Sesame Seeds and Soy Reduction.



MEAT SPECIALS

Dominican Goat Curry - BD 7.9
Chargrilled Corn, Banana Chips, Coriander Pilaf Rice and Cucumber Salsa.

Churrasco Beef Skewers - BD 9.9
Tomato Salsa and red Chard Salad.

Jerk Beef Ribs - BD 9.9
Jerk marinated Beef Ribs served with grilled Pineapple and Salsa.

Cowboy Steak (450g) - BD 17.9
Angus Steak, roasted Baby Potatoes, green Beans, Herb Butter, green Peppercorn Sauce.

Viola's 1kg Steak - BD 29.9
Tomahawk Steak, Chives-Sour Cream, mashed Potatoes, glazed Carrots, roasted Garlic, Chimichurri Sauce.

Mojito Grilled Chicken - BD 5.4 
Mint, Lime and white Rum marinated Chicken Legs, Cinnamon Rice, grilled white Radish.

VIOLA BREADS

Big Mouth Burger (450g) - BD 6.9
Angus Beef Patty, Fries, Mushroom, Cheddar Cheese Sauce, Tomato Relish Mushroom Ketchup.

Chicky B - BD 4.9
Crispy Chicken, Tomato Relish, Asian Coleslaw, Cheddar Cheese, Sesame Bread.

Cuban Panini - BD 4.2
Flat Bread with Roast Beef, Turkey, Swiss Cheese, Dill Pickles and Baby Spinach, served with Banana Chips.

MAINS

Barracuda Jerk - BD 8.9
Barracuda Jerk Spiced Filet, fried Plantains, Potato Anchovy, Mango Salsa, Cherry Tomato Sauce and Snow Peas.

Cozumel Red Snapper Veracruz - BD 6.4
Baked red Snapper Filet, Lebanese Couscous, Tomato-Onion-Caper Salsa.

Chili Mackerel - BD 6.4
Pan-seared stuffed Mackerel, Tomato Rice, Ivy Gourd Pickles, stuffed Chili with Anchovies and Basil Oil.

Sticky Jerk Salmon - BD 7.4
Jamaican Honey, Lime Jerk marinated Salmon, roasted Sweet Potatoes, Cabbage-Mustard Salad, Mango Salsa.


Viola's Paprika Prawns - BD 9.4
Rice and mixed Bean Ragout and Garlic Bread.

Vegetarian Linguine - BD 4.2 (V)
Broccoli, Mushroom, green Peas, green Beans, mixed Peppers, Cherry Tomatoes and Tomato Sauce.

DESSERTS

Fried Oreos - BD 4.2
Fried Oreos with Cookies & Cream Ice Cream and Butterscotch Sauce.

Chocolate Fondant - BD 4.2
Double Chocolate Fondant with Vanilla Ice Cream and mixed Berries. Add Crème Brûlée.

Drunken Ice Cream - BD 3.6 (N) 
Homemade dark Rum Ice Cream, Vanilla Ice Cream, Pecan Nuts, Dragon Fruits, Melon, fresh mixed Berries.

BIGGS



Dum Dum - BD 13.8
Bombay Sapphire, Cherry Liqueur, Triple Sec, Pineapple, Orange and fresh Lime.

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**Pum Pum - 13.4**  
Vodka Cherry Liqueur, fresh Mint, Lime, Vanilla Syrup, topped with Soda.

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Rum Rum - BD 14.2
Bacardi Carta Blanca, Bacardi Carta Negra, Bombay Sapphire, Brandy, Orange & Lemon Juice, Almond Syrup and fresh Mint.



MOCKTAILS

Coco Jambo - BD 3.8
Coconut Purée blended with fresh Milk, Chocolate and Vanilla Syrup.

The Roots - BD 3.8
Fresh Lime muddled with Basil, Simple Syrup and Soda.

Sorrel - BD 3.8
Hibiscus Tea, Passion Fruit Syrup and fresh Lime.



young Coconut wata! BD 3.4

Served fresh.

Rum, Ron & Rhum

Bacardi Oakheart (Puerto Rico) -  BD 3.4  BD 74
Spiced rum with hints of brown sugar, honey and burnt vanilla custard with a cinnamon finish.

Bacardi Carta Oro (Puerto Rico) -  BD 3.8  BD 90
Vanilla, caramel, almond and banana notes balanced by the zest of orange peel and a light, oaky finish.

Bacardi Carta Negra (Puerto Rico) -  BD 3.8  BD 90
Begins with tropical fruit, caramel and vanilla notes and ends with a smoky licorice and molasses finish.

Bacardi Añejo Cuatro (Puerto Rico) -  BD 4.2  BD 100
Aged 4 years with notes of mild vanilla, toasted oak, clove and honey, with a smooth finish.

Bacardi Reserva Ocho (Puerto Rico) -  BD 4.6  BD 110
Aged 8 years with a distinctive, refined flavor with notes of prune, apricot, nutmeg and vanilla.

Facundo Eximo (Bahamas) -  BD 9.9  BD 215
A 10-year-old rum, medium-bodied and spicy with notes of cinnamon, nutmeg and vanilla. Best enjoyed neat or on the rocks.

Facundo Exquisito (Bahamas) -  BD 19.9  BD 433
A blend of rums aged between 7 and 23 years from Bacardi. Rich and sweet, with notes of vanilla, cinnamon, toffee and dried fruit. Best enjoyed neat after dinner.

Old Monk Supreme (India) -  BD 3.4  BD 74
A 7-year-old dark rum with rich vanilla notes.

Old Monk Legend (India) -  BD 4.9  BD 107
Matured 7 years in silver oak barrels with molasses for mellowness.

Pyrat XO (Anguilla) -  BD 3.9  BD 85
Amber Caribbean blended rum with sublimely orangey, spicy flavor and nuanced finish.

Mount Gay Eclipse (Barbados) -  BD 3.2  BD 70
Distinctive floral and fruity notes of apricot and banana, with hints of vanilla.

Mount Gay XO (Barbados) -  BD 5.9  BD 128
Perfect balance of ripe banana and toast, followed by vanilla and warm spice. Rich, oaky, and sharp with a smooth finish.

Matusalem Platino (Dominican Republic) -  BD 3.4  BD 74
Triple-distilled, solera-aged rum, with a clean taste, delicate balance and subtle flavor.

Matusalem Gran Reserva 15 (Dominican Republic) -  BD 5.9  BD 128
A rich and toasty rum that's perfect for sipping on a cold evening.

Santa Teresa 1796 (Venezuela) -  BD 5.9  BD 128
Honeyed single estate rum from Venezuela with bitter chocolate notes, nuts and buttery biscuits.

Zacapa 23 (Guatemala) -  BD 9.9  BD 215
A blend of rums from 6 to 23 years old. Wonderfully intricate with honeyed butterscotch, spiced oak and raisined fruit.

Zacapa XO (Guatemala) -  BD 23  BD 500
A blend of rums from 6 to 25 years old, aged in French oak barrels that held cognac. A perfectly balanced combination of sweetness, spice, fruit and spirit.



Básico - BD 14
Mount Gay Eclipse (Barbados)
Old Monk Supreme (India)
Pyrat XO (Anguilla)
Bacardi Añejo Cuatro (Puerto Rico)

Experto - BD 21
Mount Gay XO (Barbados)
Old Monk Legend (India)
Bacardi Reserva Ocho (Puerto Rico)
Santa Teresa 1796 (Venezuela)