



CARA LODGE DINNER MENU



A TASTE OF GUYANA

Discover the rich culinary traditions of Guyana through dishes inspired by our Amerindian, African, Indian, Portuguese and European heritage. From slow-simmered classics to vibrant market flavours, each plate tells a story of culture, community and comfort.

APPETISERS

PEPPERPOT 4,000

Pepperpot is a traditional Guyanese stew with Amerindian roots. It features slow-braised beef flavoured with cassareep, cinnamon, clove, thyme, and fiery wiri wiri peppers.

GARLIC PORK 2,800

Brought by our Portuguese ancestors and traditionally served for Christmas Day breakfast. Pork marinated in garlic, thyme and vinegar. Pan fried and served with toast.

ENTREES

TRADITIONAL GUYANA CURRY 4,500

Inspired by our Indian heritage, served with your choice of rice or roti. Select from chicken or fish.

Beef + \$2,000

Prawns + 2,500

METEMGE WITH FRIED FISH 5,000

A traditional Guyanese dish with African roots, featuring ground provisions slow-cooked in coconut milk and accompanied by dumplings. Topped with crispy fried fish. Preparation time: 25 minutes.

APPETISERS

SEAFOOD CREPE 4,500

A blend of shrimp, crabmeat and fish in a crepe topped with alfredo sauce, cheese and baked golden brown

SEARED SCALLOPS 7,000

Jumbo scallops with black pudding on a green pea purée.

DUCK FLAUTITAS 5,000

crispy corn tortillas filled with slow-braised duck, lightly fried and served with avocado crema, roasted tomato salsa and pickled red onions

MUSHROOM RAGU TURNOVER 3,500

with a creamy parsley sauce

SMOKED SALMON TARTS 4,200

Smoked salmon on a bed of zesty cream cheese and presented in a filo pastry basket.

BBQ WINGS 3,000

Chicken wings breaded and deep-fried, tossed in a spicy Barbeque sauce and finished in the oven.

SOUPS AND SALADS

FRENCH ONION SOUP 3,000

Classic French Onion Soup, crowned with a slice of grilled cheese toast.

CAESAR SALAD 3,800

A savoury green salad consisting of romaine lettuce, eggs, croutons and parmesan cheese with a Caesar dressing.



Chicken Breast + 2,000

SOUP OF THE DAY 1,800

Ask about our Soup of the Day made with our vegetable stock

MEDITERRANEAN KALE SALAD 3,000

Fresh kale tossed with tomatoes, cucumbers, red onions, olives, and optional feta cheese, finished with a bright lemon dressing.





ENTREES

All entrees are served with a choice of rice, creamed potatoes or French fries.

PRAWNS THERMIDOR 9,000

Jumbo prawns sautéed with bell peppers and Spanish onions in a rich cheddar cheese and white wine reduction, finished with delicate micro herbs.

GRILLED SALMON 8,200

Chargrilled salmon finished with a rich sorrel BBQ glaze, accompanied by warm herb couscous delicately scented with fresh herbs.

ROASTED RED SNAPPER 7,000

Oven-roasted red snapper fillet on a smooth caramelized cauliflower purée, complemented by spicy lemon butter and a vibrant julienne of bell peppers, onions and pimento seeds.

LAMB CHOPS 8,500

Fresh herb-marinated lamb chops, grilled to perfection and finished with a rich pan gravy.

PORCHETTA 5,500

Tender boneless pork garnished with sweet potato vermicelli, baby carrots, and finished with a rich teriyaki brown sauce.

PASTA BOWL 3,000

Penne or Fettuccini prepared to order and finished in your choice of slow-simmered Marinara, creamy Alfredo, or aromatic Basil Pesto sauce.

Chicken +2,000 Beef +2,500
Shrimp +3,000 Vegetables +1,500
Bacon Bits +1,000

CHICKEN DIJONNAISE 4,800

Sautéed chicken breast topped with a rich blend of Parmesan, mayonnaise, and Dijon mustard, crusted with breadcrumbs and oven-baked until golden.

CHICKEN WELLINGTON 5,200

Tender chicken breast layered with Dijon mustard and a savoury mushroom, onion and thyme duxelles, wrapped in golden puff pastry and baked until crisp. Served hot and flaky on a white wine thyme cream sauce.

GRILLED NEW YORK STEAK 9,000

10 oz New York strip loin, marinated and grilled, served with a red peppercorn sauce.

FILLET MIGNON \$6,500

8oz local grass-fed fillet steak marinated with local herbs and coffee, grilled to perfection and garnished with cherry tomatoes, carrots and broccoli.

VEGAN HOT POT 4,200

Delicate rice noodles with fresh mushrooms, bok choy, carrots, and broccoli, simmered in a fragrant spicy broth and finished with mixed herbs.

KORMA CURRY 5,000

A rich curry with paneer or tofu, eddo, broccoli, snow peas, and carrots simmered in coconut cream. Served with basmati rice, cucumber raita, and your choice of pitta bread or roti.

CAJUN TROUT \$4,500

Atlantic trout fillet marinated with Cajun spices and baked

SIDE DISHES

CREAMED POTATOES 800

FRENCH FRIES 800

BAKED POTATO 800

VEGETABLE RICE 1,000

FRIED PLANTAIN 1,000

SAUTÉED VEGETABLES 1,000

STEAMED BROCCOLI 1,500

SAUTEED MUSHROOMS 2,800

DESSERTS

RED VELVET LAVA CAKE 3,000

Served with rum and raisin ice cream.

CLASSIC CHEESECAKE 3,500


With fruit compote and fresh mint.

FRUIT COCKTAIL JARS 2,500

fresh local and exotic fruits, with strawberry-mint syrup

TIRAMISU \$4,000

this rich Italian dessert of layered, sponge cake, cream cheese, coffee liqueur and semi-sweet chocolate.



All prices are subject to 14% VAT

