SEASONAL SPECIALS

APPETISER'S

Soup Of The Day $2,000
Ask about our Soup of the Day made with our vegetable stock and served with a butter roll.

French Onion $2,800
beef broth, caramelized onion, crostini with mozzarella

Shark Croquettes $4,800
Pommes de terre, robust tomato sauce

Glazed Scallops $4,800
With black pudding

Mushrooms Ragu Turnover $3,800
with champagne and chop parsley sauce

Pulled Duck & Herb Crepes $3,000
caramelized onion & orange jam

Pepper Pot $4,500
Pepper pot is a traditional, hearty Guyanese meat stew with Amerindian roots. It features slow-braised beef flavored primarily with cassareep, cinnamon, clove, and thyme, and heated by wiri wiri peppers.

Garlic Pork $3,500
Garlic Pork is a traditional Guyanese dish of pork marinated in garlic, thyme, and vinegar. Brought by Portuguese ancestors, it is pan-fried and typically served with toast for Christmas Day breakfast.

ENTREES

All entrees are served with one complimentary standard side dish.

Braised Quail $5,500
Citrus, herbs, cumin marinated quail, braised and served with black rice pilaf, Red wine reduction

Burst-Back Jumbo Prawns Thermidor $9,500
Bell peppers, Spanish onions, cheddar cheese, white wine reduction, topped with micro herbs

Rack Of Lamb $10,500
Stuffed with Mediterranean herbs, spinach, couscous, Dijon mustard, mushrooms finished with a creamy mint sauce

Grilled New York Steak $9,800
New York Steak marinated and grilled, served with garlic cream potatoes, red peppercorn sauce

Grilled Tomahawk Steak $12,000
with spicy cowboy butter

Grilled Salmon $8,000
sorrel BBQ sauce, warm herb couscous

Porchetta $5,000
boneless pork, with sweet potato vermicelli, rich teriyaki brown sauce, tender baby carrots

Légumes Vapeur of Broccoli and Cauliflower $4,500
With stuffed bell peppers, la wild rice lavish with bechamel, vegan cheese sauce

Cara Lodge Hotel

294 Quamina Street

FAVOURITES

ENTREES

PASTA BOWL $3500
Penne or Fettuccini pasta with your choice of Marinara, Pesto Basil or Alfredo Sauce.
Enhance your dish with Chicken $1,500
Beef $2,000 Jumbo Shrimp $3,000
Vegetables $1,500 Bacon Bits $1,000

TRADITIONAL GUYANA CURRY $4,500
Inspired by our Indian heritage, served with your choice of rice or roti.
Select from Chicken, Beef, or Fish.
For Prawns, add $4,500

GRILLED CHICKEN BREAST $4,500
with mustard and rosemary veloute, herb toast and carrot Chavez

KARMA CURRY $4,500
A rich and flavorful curry with paneer, or tofu (vegetarian), eddo, broccoli, snow peas, and carrots, simmered in coconut cream. Served with steamed basmati rice, cucumber raita, and your choice of pitta bread or roti.

METEMGEE WITH FRIED FISH $5,000
A Guyanese dish with African roots, featuring a variety of ground provisions slow-cooked in coconut milk, accompanied by dumplings. Topped with crispy fried fish for a flavorful finish.
Preparation time: 25 minutes.

STANDARD SIDES

Cream potatoes $700

Vegetable Rice $1000

Sauteed Vegetables $1500

Baked Potato $500

French Fries $800

Fried Plantains $1000

PREMIUM SIDES

Steamed Broccoli $1600

Sauteed Mushrooms $3000

DESSERTS

Red Velvet Lava Cake $3000
with rum and raisins ice cream

Traditional Black Cake $2800
With a homemade custard sauce

CLASSIC CHEESECAKE $3000
With a sorrel compote , fresh mint

FRUIT COCKTAIL JARS $2000
fresh local and exotic fruits, with strawberry-mint syrup