

Saint June

Dinner Menu

**Address:** The Ritz-Carlton, West Bay Road,  
Seven Mile Beach, Grand Cayman  
**Phone:** (345) 815 6912

Ceviche & Tiradito

|                                                                                |          |
|--------------------------------------------------------------------------------|----------|
| Classic Peruvian Snapper Ceviche                                               |          |
| Leche de tigre, red onion, glazed sweet potato, chulpe                         | KYD\$ 22 |
| Tuna Tiradito                                                                  |          |
| Thinly sliced tuna, buttermilk dressing, mojito compressed pear, crispy quinoa | KYD\$ 24 |
| Heart of Palm Ceviche                                                          |          |
| Leche de tigre, charred avocado, onion, cucumber                               | KYD\$ 18 |
| Saint June Trio                                                                |          |
|                                                                                | KYD\$ 26 |

Appetizers

|                                                                                                  |          |
|--------------------------------------------------------------------------------------------------|----------|
| Locro De Papas                                                                                   |          |
| traditional Andean potato soup, avocado, queso fresco, chicharron, chulpe                        | KYD\$ 14 |
| Pan de Queso  |          |
| Butter and guava sauce                                                                           | KYD\$ 12 |
| Conch Fritter                                                                                    |          |

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|-------------------------------------------------------------------------------------------------------------------------|----------|
| Avocado mojo                                                                                                            | KYD\$ 16 |
| <b>Pulpo Anticuchado</b>  <b>VEGAN</b> |          |
| Grilled octopus, chickpeas, huancaína sauce, kalamata olive aioli, chalaquita                                           | KYD\$ 22 |
| <b>Homemade Jamaican Goat Patty</b>                                                                                     |          |
| Peppa aioli                                                                                                             | KYD\$ 14 |
| <b>Papa Rellena</b>                    |          |
| Stuffed potato croquette with chicharrón, huanciana sauce, salsa criolla                                                | KYD\$ 16 |
| <b>Mango &amp; Avocado Salad</b>                                                                                        |          |
| Red radish, cilantro, tomato, golden berries, crispy quinoa, nikkei mango dressing                                      | KYD\$ 22 |

## Entrées

|                                                                                                                 |          |
|-----------------------------------------------------------------------------------------------------------------|----------|
| <b>Arroz Con Mariscos</b>                                                                                       |          |
| Creamy rice, Peruvian sofrito, shrimp, mussels, octopus                                                         | KYD\$ 45 |
| <b>Local Snapper Encocado</b>                                                                                   |          |
| Chorizo cream, potato chips, piquillo salsa                                                                     | KYD\$ 35 |
| <b>Jerk BBQ Chicken</b>                                                                                         |          |
| Purple sweet potato puree, cucumber and cilantro salad                                                          | KYD\$ 30 |
| <b>Tamarind Pork Ribs</b>                                                                                       |          |
| Scotch bonnet and avocado sauce, mango chimichurri                                                              | KYD\$ 35 |
| <b>Braised Oxtail</b>                                                                                           |          |
| Pumpkin puree, sunflower seeds                                                                                  | KYD\$ 35 |
| <b>Josper Grilled Prawns</b>                                                                                    |          |
| Corn and chorizo sauce, chalaquita                                                                              | KYD\$ 45 |
| <b>Quinoto</b>  <b>VEGAN</b> |          |
| Quinoa risotto, mushroom ragout, local mushroom escabeche                                                       | KYD\$ 25 |

## Sides

|                        |         |
|------------------------|---------|
| <b>Coconut Rice</b>    | KYD\$ 8 |
| <b>Josper Potatoes</b> |         |

|                                                       |          |
|-------------------------------------------------------|----------|
| Smoked cream, chorizo chimichurri, crispy chili aioli | KYD\$ 10 |
| <b>Tostones</b>                                       |          |
| Fried green plantains, mozzarella cheese              | KYD\$ 10 |
| <b>Rum Glazed Maduros</b>                             |          |
|                                                       | KYD\$ 10 |
| <b>Avocado Fries</b>                                  |          |
| Lime cilantro aioli                                   | KYD\$ 12 |

Last updated: Mon 10 Feb, 2025