

Bohemian Table Menu

Refined Caribbean Cuisine - Island to Table

At Bohemian Heights, fine dining is reimagined—where Caribbean spirit meets European soul. Our menu highlights the island's finest local ingredients, elevated with refined technique and artistic expression.

Designed as a true fine dining experience, our dishes are thoughtfully composed in smaller portions, encouraging a curated three-course journey. Your meal is complemented by our daily freshly baked bread and a complimentary amuse-bouche prepared by our culinary team.

With over 90% of our ingredients sourced locally, we are proud to support Grenada's farmers, fishermen, and artisans—bringing the true essence of the island to your table.

All prices are in **XCD** and exclude **VAT**

A 10% service charge will be added to your bill. We are committed to delivering excellence in service.

SMALL PLATES & STARTERS

CHEF'S INSPIRED DAILY SOUP \$30

ISLAND FISH CEVICHE \$60

Caribbean brightness meets modern technique.

Lime, sweet corn, red onion, cucumber, chaddon beni, corn chips

POTATO & CHEDDAR PIEROGI \$50

European comfort with a golden finish

Filled with potato and cheddar, topped with crispy bacon & green onion, sour cream

CHICKEN SLIDERS 2pc \$45

Comfort food with a tropical lift

Homemade buns, jerk chicken pineapple & cabbage slaw, spicy mayo

ISLANDER BOHO TACOS 2pc \$55

Crispy, vibrant, unmistakably island

Flour tortilla, crispy fish, pickled onion & cabbage slaw, corn Pico de Gallo, spicy lime crema

CASSAVA FRIES \$40

A local classic, Bohemian Heights style

Yucca sticks, garlic aioli, local herbs

SALADS *Add Grilled Chicken \$30 Add Catch of the Day \$30 Add Shrimps \$35*

ISLAND SALAD \$50

European simplicity meets the vibrant flavours of Grenada

Local green, tomato, cucumber, local fruits, toasted nuts, basil vinaigrette

CAESAR SALAD \$50

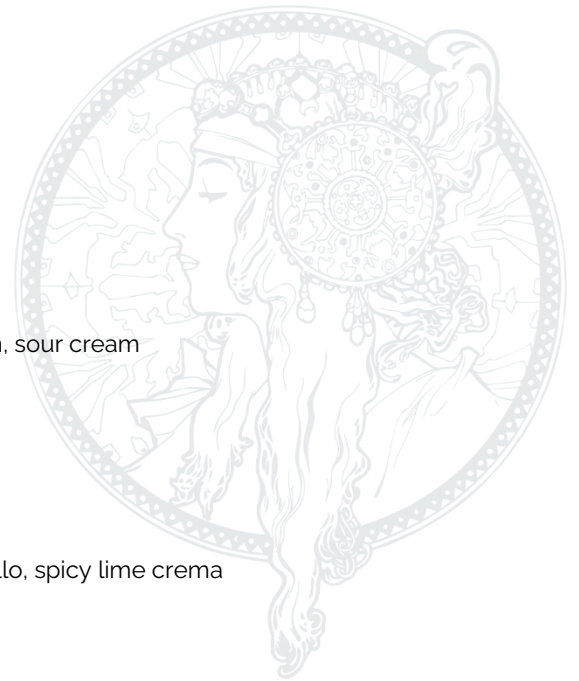
A bold island take on a timeless classic

Local greens, crispy bacon, boiled egg, house-made croutons, parmesan cheese

TUNA NIÇOISE gf \$80

A vibrant meeting of Provence and the Caribbean — fresh, bright, elegant.

Seared rare ahi tuna, local greens, baby potatoes, green beans, boiled egg, tomatoes, olives, pickled island peppers, citrus-olive vinaigrette



MAINS

BH BURGER \$65

European technique + Grenadian flavour fire

House made bun, beef patty, cheddar cheese, bacon, onion, tomato, lettuce, house mayo served with freshly cut fries

ALFREDO PASTA CHICKEN \$75

Decadent, Island spices meet European classic

Creamy sauce, island spices, parmesan cheese

LOCAL CATCH gf \$90

A refined island expression with European balance

Catch of the day, chef's daily local vegetable puree, roasted veggies, potato pie, citrus black butter sauce

SPICE ISLE PORK gf \$85

Comforting Caribbean soul with modern touch

Green-seasoning marinated pork butt, nutmeg mashed potato, honey-glazed pumpkin, jus

BOHEMIAN CHICKEN SCHNITZEL \$85

A golden classic reimagined

Crispy golden chicken cutlet served with potato salad and coleslaw.

BH STEAK gf \$140

A classic reimagined through the Spice Isle

6oz seared beef tenderloin- sliced, nutmeg mashed potatoes, Grenadian herb-smoked chimichurri, veggies

GRENADIAN RATATOUILLE v \$65

A vibrant celebration of island-grown vegetables

Slow-stewed seasonal local vegetables, big thyme and basil, served with basmati rice

EXTRA SIDES:

Fresh cut fries \$24

Sweet potato fries \$28

Basmati rice \$30

Nutmeg mashed potatoes \$25

Sautéed vegetables \$30

ARTISAN NEAPOLITAN PIZZA

MARGARITA \$57

Mozzarella, pomodoro sauce, basil

PEPPERONI \$65

Mozzarella, pomodoro sauce

ITALIAN SAUSAGE \$65

Pomodoro sauce, mild spicy pork sausage, mozzarella, fresh greens

VEGGIE \$65

Mozzarella, pomodoro sauce, fresh veggies

KIDS MENU (For kids up to 12 years old)

MINI BURGERS 2pc \$35

Homemade buns, beef patty, cheese, homemade mayo & fries

CHICKEN FINGERS & FRIES \$35

TOMATO SAUCE SPAGHETTI \$30

gf – gluten free

v – vegetarian