

Cayú

t h e s e a

AN ELEVATED MEDITERRANEAN
EXPERIENCE BY THE SEA

SNACKS & BITES

Light Mediterranean starters

Edamame — \$8

Crudités Méditerranéens — \$6

Guacamole & Chips — \$8

Watermelon & Feta — \$10

Homemade Fries Basket — \$7

Petite Friture Bizri — \$12

COASTAL BITES

From the shore—crisp, golden & vibrant

Mini Fish & Chips Maison — \$16

Dynamite Shrimp — \$15

Tacos au Saumon Frais — \$18

Tacos au Crabe Frais — \$22

SALADES & ENTRÉES FRAÎCHES

Garden-fresh

Salade deux types de Tomates & Avocat — \$16

Little Gem Salad — \$17 Salade de Betterave —

\$15 Salade César Maison — \$20 Burrata &

Tomates — \$24 Tartare de Saumon — \$22

Tartare de Crabe & Avocat — \$26 Assiette de

Bottarga — \$21



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HANDHELDS

Served with homemade fries

Mini Burger Maison — \$19

Fish Burger (Loup de mer) — \$19

Burger Australien — \$24

Sandwich de Poulpe — \$22

PÂTES ARTISANALES

Made with passion & Mediterranean soul

Rigatoni à la Burrata — \$24

Pâtes aux Fruits de Mer — \$26

Pâtes à la Bottarga — \$26

PLATS PRINCIPAUX

Refined plates for a full culinary experience

Blanc de Poulet — \$24

Crevettes Grillées avec Legumes — \$36

Saumon & Riz Sauvage — \$29

Filet de Bœuf avec Frites Maison — \$32

Loup de Mer du Chilien — \$38

Poisson du Jour — Prix du Marché



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DESERT

Ending your experience on a sweet note

Panacota — \$9

Chocolate Fudge — \$8

Fruit Salad — \$12

Sorbet — \$4

Ice Cream — \$3

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BEVERAGES

Coffee & Tea

Espresso — \$3

Americano — \$4

Café Latte — \$5

Tea — \$4

MOCKTAILS

Non-Alcoholic Cocktails

Watermelon Lemonade — \$9

Watermelon juice, lemon juice, simple syrup, & soda water.

Berry & Mint Spritzer — \$9

Mixed berry puree, fresh mint lemonade, & soda water.

Pineapple Ginger Fizz — \$9

Pineapple juice, ginger syrup, soda water, & a splash of lemon juice.



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SIGNATURE CREATIONS

House Cocktails

Santorini Sunset — \$14

Strawberries, basil leaves, lemon juice, elderflower liqueur, topped with prosecco.

A Summer In Lebanon — \$14

Fresh mint, pomegranate juice, lime juice, orange blossom, gin, & soda water.

Herbal Oasis — \$14

Cucumber-infused vodka, zaatar infused honey syrup, lemon juice, & egg white.

Passion Among The Tides — \$14

Whiskey, passion fruit puree, lemon juice, simple syrup, & egg white.

Melon Mint Margarita — \$12

Silver tequila, triple sec, lime juice, mint, and fresh watermelon juice.

Tropical Colada — \$12

White rum, coconut cream, mango zaatar puree, and pineapple juice.

Gin & Tonic Medley — \$12

Mediterranean botanicals-infused gin, premium tonic water, lime juice, & mastiha drops.

Cayú Mule — \$12

Vodka, ginger cordial, rose, lemon, pineapple, orange angostura, & ginger beer.



PRICED BY GLASS & BOTTLE.

ALCOHOLIC BEVERAGES

Vodka

Titto's — \$14 / \$140

Ketel One — \$13 / \$130

Belvedere — \$19 / \$190

Grey Goose — \$16 / \$160

Smirnoff — \$9 / \$90

Gin

Tanqueray — \$12 / \$120

Tanqueray Ten — \$14 / \$140

Tanqueray Sevilla — \$12 / \$120

Hendrick's — \$14 / \$140

Monkey 47 — \$17 / \$170

Gin Mare — \$14 / \$140

Rum

Captain Morgan White — \$9 / \$90

Captain Morgan Spiced — \$10 / \$100

Captain Morgan Dark — \$10 / \$100

Cachaca 51 — \$10 / \$100



PRICED BY GLASS & BOTTLE.

ALCOHOLIC BEVERAGES

Single Malt

Glenfiddich 12Y — \$15 / \$150

Glenfiddich 15Y — \$18 / \$180

Singleton 12Y — \$15 / \$150

Talisker 10Y — \$18 / \$180

Scotch Whisky

J.W Red Label — \$10 / \$100

J.W Black Label — \$13 / \$130

Old Parr — \$16 / \$160

J&B Rare — \$9 / \$90

Chivas 12Y — \$13 / \$130

American Whisky

Bulliet Bourbon — \$12 / \$120

Jameson — \$10 / \$100



PRICED BY SHOT, GLASS, & BOTTLE.

ALCOHOLIC BEVERAGES

Tequila

Jose Cuervo White — \$6 / \$8 / \$80

Jose Cuervo Gold — \$6 / \$9 / \$90

Don Julio Blanco — \$12 / \$22 / \$220

Don Julio Reposado — \$13 / \$24 / \$240

Don Julio Anejo — \$14 / \$26 / \$260

Casamigo Silver — \$12 / \$22 / \$220

Casamigo Reposado — \$13 / \$24 / \$240

Casamigo Anejo — \$14 / \$26 / \$260



PRICED BY GLASS & BOTTLE.

FOREIGN WINE LIST

White Wine

Andrea Grave France — \$7 / \$40

Cotes Du Rhone Guigal 2023 France — \$8 / \$44

Dumnacus Loire 2023 France — \$30

Gavi Di Gavi Bosio Boschi Di Signori 2023 Italy — \$45

Petite Marie Entre Deux Mers 2023 France — \$40

Chablis Dom. Malandes 2023 France — \$100

Sept Chenes Bordeaux 2023 France — \$40

Red Wine

Clou Du Pin Bordeaux 2021 France — \$6 / \$30

Andrea Graves 2021 France — \$60

Grande Metairie Bordeaux 2020 France — \$40

Cotes Du Rhone Guigal 2020 France — \$55

Sept Chenes Bordeaux 2022 France — \$35

Vieux Chênes Lussac ST Emilion 2017 France — \$50

Prosecco & Champagne

Mionetto Prosecco Italy — \$8 / \$45

Drappier Brut France — \$80