VILLAGE PANTRY
HONEST · CLEAN · AUTHENTIC

LUNCH & DINNER
MENU

THE BEST MEMORIES ARE MADE AROUND THE TABLE
WELCOME TO VILLAGE PANTRY

APPETIZERS

GRILLED EAST COAST OYSTERS
3pcs $19 | ½ Dozen $29 | 1 Dozen $55
TRUFFLE BUTTER, PARMESAN, PARSLEY, SEAWEED POWDER

PIL PIL SHRIMP | 24.00
PLUMP PRAWNS, FRESH CHILI, FRAGRANT GARLIC, LEMON AND PARSLEY, GRILLED ONE29 SOURDOUGH

OCTOPUS CARPACCIO | 22.00
WATERMELON BALSAMIC GAZPACHO, TOMATO AND FENNEL TARTARE, ARUGULA

ROASTED GOAT CHEESE SALAD | 26.00
PICKLED BEETS, GOAT CHEESE, CANDIED WALNUTS, ORGANIC SALAD LEAVES, POPPY AND SUNFLOWER SEED DRESSING

SPICY CATALAN MUSSELS WITH ROMESCO ALMOND PICADA
¼ lb $22.00 | ½ lb $32.00
OLIVE OIL, SHALLOTS, SHERRY, SAFFRON, SERANO CHILI, TOMATO ROUILLE, SOURDOUGH CROUTONS

BURRATA FOCACCIA | 24.50
HOMEMADE FOCACCIA, CREAM FILLED MOZZARELLA, ROASTED CHERRY TOMATOES, RED ONION, GARLIC MAPLE GLAZE, BASIL OIL

TUNA TARTARE (MIXED TABLESIDE) | 24.00
RED ONION, CHIVES, GINGER, SWEET PEPPERS, RED ONION SESAME OIL, HIMALAYAN SALT, GRILLED ONE29 SOURDOUGH

CALAMARI MOJO | 24.00
FRIED CALAMARI, GARLIC, LEMON, FRESH HERBS, OLIVE OIL

CRISPY CODFISH BITES | 19.00
TINY CODFISH CAKES, TARTAR SAUCE, ARUGULA SALAD, YOUR CHOICE OF TABASCO OR SRIRACHA

PASTAS & GRAINS

ISLAND STYLE COCONUT SEAFOOD PASTA | 38.00
HOMEMADE PAPPARDELLE, MUSSELS, SHRIMPS, WAHOO CHUNKS, COCONUT CREAM, CELERY, LEMONGRASS, SHAVED COCONUT

TRUFFLE SHRIMP LINGUINI | 38.00
TIGER SHRIMP, MUSHROOM, ONION, GARLIC, SPINACH, WHITE WINE, PARMESAN

RIGATONI SAN REMO | 36.00
HOME MADE PASTA, FLANK STEAK STRIPS, PORTOBELLO MUSHROOMS, PORCINI, PECORINO, ROSEMARY TOMATO SAUCE

SPAGHETTI BOLOGNESE | 32.00
GROUND BEEF, TOMATOES, HERBS, PARMESAN

ARUGULA CARBONARA | 35.00
HOMEMADE PAPPARDELLE, BACON, ARUGULA, EGG, PARMESAN

TURKISH PASTA | 32.00
HOMEMADE SHELLS, SPICED GROUND BEEF, GARLIC YOGHURT, SWEET PAPRIKA BUTTER PARSLEY, CHERRY TOMATOES

SPINACH SPÄTZLE | 31.00
HOUSE PUSHED PASTA STRANDS, PANCETTA & WILD MUSHROOM CREAM, PAPRIKA & FRESH HERBS

PAD THAI | 27.00
STIR FRIED RICE NOODLE, TOFU, TAMARIND SAUCE, ASIAN VEGETABLES, FRESH SCALLION

MADE Fresh IN HOUSE

GARDEN LINGUINI PASTA | 24.75
ASPARAGUS, MUSHROOMS, SQUASH, SPINACH, CAPERS, GARLIC, TOMATO CASHEW PESTO, PARMESAN CHEESE

ADD: CHICKEN 12.00 | SHRIMP 16.00 | PORK BELLY 14.00

VEGAN

APPETIZERS

KALE CAESAR SALAD | 17.00
VEGAN CAESAR DRESSING, VEGAN CHEESE, HOUSE-MADE SOURDOUGH CROUTONS

BEETROOT & PUMPKIN SALAD | 21.50
GARLIC ROASTED RED BEETS, BUTTERNUT SQUASH, ARUGULA, CANDIED WALNUT, QUINOA POPCORN, POMEGRANATE, AVOCADO DRESSING

GOBI MANCHURIAN | 22.00
CRISP CAULIFLOWER BITES IN AN AROMATIC SWEET CHILI SAUCE, TOASTED SESAME SEEDS

BEETROOT HUMMUS | 16.00
PICKLED BEETS, SESAME LAVASH, TOASTED PEPITAS, AVOCADO OIL

GUACAMOLE AND CHIPS | 12.50.00
HOUSE-MADE GUACAMOLE, TORTILLA CHIPS

MAINS

GRILLED CAULIFLOWER STEAK | 36.00
HARISSA RUB, CAULIFLOWER CASHEW PUREE, ORGANIC GREEN SALAD, WALNUT, CHIMICHURRI, POMEGRANATE SRIRACHA PEARLS

BROWN RICE AND SHIITAKE BURGER | 28.00
TOMATO RELISH, GUACAMOLE, LETTUCE TOMATO, RED ONION LACE, PICKLES, YOUR CHOICE OF FRIES OR SALAD

FALAFEL WRAP | 23.00
FLOUR TORTILLA, KIMCHI, BEETROOT SPREAD, BEAN SPROUTS, KOREAN BBQ SAUCE

AVOCADO FLATBREAD | 34.80
ROASTED ARTICHOKE, CASHEW PESTO, TOMATOES BALSAMIC CHERRY GLAZE, BEYOND SAUSAGE, VEGAN CHEESE, CHICKPEAS

ALOO PARATHA FLATBREAD | 30.00
SPICED POTATO AND CAULIFLOWER STUFFED INDIAN FLATBREAD TOPPED WITH CHERRY TOMATOES, OLIVES, TOASTED HAZELNUTS, COCONUT YOGHURT

CREAMY VEGAN SAUSAGE SPAGHETTI | 34.10
BEYOND MEAT SAUSAGE, CASHEW CREAM, ONIONS BRUSSEL SPROUTS, GARLIC, VEGAN CHEESE

PENNE PASTA | 26.00
ROASTED VEGETABLES, SUGO DI POMODORO

SOUPS

BERMUDA FISH CHOWDER | 15.00
GOSLINGS RUM, OUTERBRIDGE SHERRY PEPPERS, ARTISAN BREAD

WHITE BEAN & CHESTNUT TRUFFLE CAPPUCCINO | 16.00
FROTHED OATS, CREAM, SUMAC, SOURDOUGH BISCOTTI
(VEGAN OPTION AVAILABLE WITH COCONUT CREAM)

BOWLS & SALADS

WHOLESOME BOWL | 27.05
SHAVED CARROTS, LOCAL SPROUTS, CHICKPEAS, EDAMAME BEANS, QUINOA, ORGANIC BABY KALE, SPINACH, AVOCADO, PICKLED BEETS,
CHOICE OF: CUBAN MANGO MOJO LIME, AUSTRIAN PUMKIN SEED, APPLE CIDER AND DIJON MUSTARD, AVOCADO LIME OR BALSAMIC DRESSING

GREEN BOWL | 24.00
KALE, ROMAINE, BABY SPINACH, ARUGULA, AVOCADO, QUINOA, EDAMAME, CUCUMBER RIBBONS, TOASTED PISTACHIOS, AVOCADO LIME DRESSING

CHICKEN AVOCADO AND MANGO SALAD | 32.00
SPINACH LEAVES, SUMMER BERRIES, AVOCADO, MANGO, GREEN BEANS, CURRY DRESSING

TUNA POKE BOWL | 38.00
SEASONED RICE, TUNA TARTARE, EDAMAME, KIMCHI, CUCUMBER, PICKLED GINGER, MANGO, SESAME SEEDS, SOY, RICE VINEGAR, SESAME DRESSING

JJAMPPONG | 34.00
KOREAN SPICY NOODLE BOWL. HOUSE MADE NOODLE, SHIITAKE, BOK CHOY, FERMENTED TOFU SCALLION, CARROTS, CAULIFLOWER, SPROUTING BROCCOLI, GOCHUGARU BROTH

ADD A PROTEIN:

- PULLED CHICKEN | 12
- PAN FRIED LOCAL CATCH | 24
- GRILLED SCOTTISH SALMON | 24
- GRILLED OCTOPUS | 16
- PULLED BEEF BRISKET | 14
- PORK BELLY | 14
- TOFU | 9
- FALAFEL | 9
- FLANK STEAK | 20
- GRILLED SHRIMP | 16

OCEAN

LOCAL FISH SANDWICH | 29.00
BERMUDA STYLE
ORGANIC RAISIN BREAD, GUACAMOLE,
HOUSE MADE TARTARE SAUCE, LETTUCE, TOMATO.
YOUR CHOICE OF FRENCH FRIES OR HOUSE SALAD

SEAFOOD MIXED GRILL | 68.00
COLOSSAL SHRIMP, OYSTER, LOCAL CATCH, SALMON CHOP,
SEAFOOD SAUSAGE, SMOKED SEAFOOD BUTTER,
CREAMY SPINACH, OLD BAY BUTTER SAUCE

GRILLED SCOTTISH SALMON | 42.00
GARLIC MASH POTATOES, ASPARAGUS, CARROT TAHINI PUREE,
ROASTED PINEAPPLE SALSA, LEMON BUTTER SAUCE

SEAFOOD TAGINE | 44.00
MONKFISH, PRAWNS, MUSSELS, ROASTED LEMON, SAFFRON,
CUMIN, DRIED APRICOTS, ALMONDS, HARISSA HERB COUSCOUS,
GRILLED MOROCCAN BATBOUT BREAD

ROCKFISH CORDON BLEU | 49.00
BREADED ROCKFISH FILLETS STUFFED WITH FRENCH HAM
AND SWISS CHEESE, ARUGULA AND PEAR SALAD,
SCALLION CRUSHED NEW POTATO, LEMON BUTTER SAUCE

TODAY'S TACOS | 26.00
CORN TORTILLA, CRISP FRIED LOCAL FILLET, GUACAMOLE,
COLESLAW, CHIPOTLE TARTAR, ROASTED CORN SALSA, ROASTED LIME
AND SIDE SALAD. REPLACE SMALL SALAD WITH FRIES | +5.00

PAN ROASTED CATCH OF THE MOMENT
BERMY STYLE | 46.00
ROASTED PLANTAINS, BABY ROAST POTATOES, BROCCOLINI,
GOSLING'S DARK 'N STORMY GLAZE

GOAN FISH CURRY | 43.00
COCONUT, TAMARIND, SPICED GRAVY, CUMIN SCENTED RICE,
KACHUMBER SALAD

LAND

PIZZA BURGER | 33.00
PIZZA DOUGH BURGER BUN, 8OZ HOUSE BEEF PATTY,
STRACCIATELLA, ARUGULA, SUNDRIED TOMATO AND PEPPER PESTO,
YOUR CHOICE OF FRENCH FRIES OR HOUSE SALAD

VP BURGER | 31.00
8OZ BURGER, HOMEMADE BRIOCHE BUN, TRUFFLE MAYO,
CRISPY ONIONS, BACON JAM, CHEESE, MANGO CHILI CHUTNEY,
YOUR CHOICE OF FRENCH FRIES OR HOUSE SALAD

RACK OF LAMB | 55.00
CHERMOULA CRUSTED RACK OF LAMB, FONDANT POTATO,
EGGPLANT CAVIAR, CARROT TAHINI PUREE, LAMB MINT JUS

BUTTERMILK FRIED CHICKEN | 38.00
ALL NATURAL CHICKEN, MAC N CHEESE, RANCH COLESLAW,
FRIED ONION RINGS

FLANK STEAK TACOS | 34.00
GUACAMOLE, SHIITAKE MUSHROOM SALSA,
CRUSHED PEPPER SAUCE, COTIJA CHEESE, CILANTRO
AND SIDE SALAD. REPLACE SMALL SALAD WITH FRIES | +5.00

KOREAN BBQ BEEF SHORT RIBS | 48.00
GLAZED BERMUDA CARRTS, SLOW COOKED BEEF SHORT RIBS,
CREAMY CHEESE POLENTA, HONEY GLAZED CARROT,
EDAMAME BEANS

FLAME GRILLED STEAKS & CHOPS
SERVED WITH: ROAST GARLIC POMME MARQUISE
AND WATERCRESS & YOUR CHOICE OF SAUCE:

8oz BEEF TENDERLOIN | 58.00	14oz RIBEYE STEAK | 65.00
10oz CHAR GRILLED FLANK STEAK | 38.00	12oz NZ LAMB CHOP | 59.00
12oz NY STRIP | 51.00	14oz DRY AGED PORK CHOP | 65.00

- BEARNAISE
- MALBEC JUS
- CHIMICHURRI
- PEPPERCORN
- TRUFFLE BUTTER
- KOREAN BBQ

ADD SURF TO TURF:
COLOSSAL SHRIMP | 22.00 SHRIMP SKEWER | 16.00 GRILLED SALMON | 24.00

SIDES | 10.00

- HAND CUT FRIES
- MAC N CHEESE
- TRUFFLE OR BLUE CHEESE FRIES | ADD 2.65
- SAUTÉED GARLIC GREENS
- ONION RINGS
- CREAMY SPINACH
- TALLOW ROASTED POTATOES
- BROCCOLINI
- ROASTED PUMPKIN
- MIXED VEGETABLES
- SIDE SALAD
- WHITE FLAT BREAD: GARLIC, ROSEMARY, OLIVE OIL
- GARLIC BREAD
- CARROT TAHINI PUREE
- ASPARAGUS SPEARS WITH HOLLANDAISE SAUCE
- BALSAMIC BRUSSEL SPROUTS
- GARLIC MASHED POTATOES

PIZZAS

BERMUDIAN WAHOO PIZZA | 35.00
GARLIC CREAM, LOCAL WAHOO, GRILLED
PINEAPPLE, SAUTEED KALE, TOMATOES,
MOZZARELLA, PARMESAN CHEESE

BLUE CALZONE FUNGI | 32.00
FOLDED NAPOLEAN PIZZA, GORGONZOLA BLUE
CHEESE, CREAMY SPINACH, CARAMELIZED
BERMUDA ONION, WILD MUSHROOMS

GOING GREEK | 32.00
TOMATOES, SPINACH, FETA, OLIVES, ONION,
OREGANO, TZATZIKI DRESSING

CURRY CHICKEN TIKKA MASALA | 26.00
CHUNKY TIKKA BITES, MASALA CURRY BASE,
RED ONION, CILANTRO GARLIC CHILI SAUCE

CAPRICCIOSA | 29.00
TOMATO BASE, PROSCIUTTO COTTO HAM, OLIVES,
MUSHROOMS, ARTICHOKES, MOZZARELLA CHEESE,
CHERRY TOMATOES

PROSCIUTTO ROCKET | 32.00
TOMATO BASE, MOZZARELLA, STRACCIATELLA,
FRESH SLICED HAM, PESTO, ARUGULA

MEAT LOVERS | 35.00
SPICED TOMATO SAUCE, BACON, PEPPERONI,
CHORIZO, HAM, SAUSAGE, MOZZARELLA

HAWAIIAN BBQ PULLED PORK | 26.00
PULLED PORK ONIONS, JALAPEÑOS, BELL
PEPPERS, CILANTRO, MOZZARELLA CHEESE,
PINEAPPLE

FORESTIÈRE | 25.00
SOUR CREAM, SLICED WHITE ONION, GRUYERE,
EMMENTHAL, GRILLED PORTOBELLO MUSHROOMS,
CARAMELIZED ONIONS, BACON, BALSAMIC GLAZE

BURRATA PIZZA | 25.00
BASIL PESTO, BURRATA, SUNDRIED TOMATOES
CARAMELIZED ONIONS, ARUGULA
AND BALSAMIC GLAZE

SYMBOLOGY
DAIRY FREE · GLUTEN FREE · SESAME
NUTS · VEGETARIAN · EGGS
SHELLFISH OR MOLLUSK

"A DISCRETIONARY 18% SERVICE CHARGE WILL BE ADDED TO ALL BILLS"

COME VISIT
OUR NEW CONCEPT
One29

ONE29 BRINGS TOGETHER A BAKERY, CAFÉ, SUSHI BAR, AND RESTAURANT UNDER ONE ROOF, SERVING WHOLESOME, THOUGHTFULLY PREPARED FOOD MADE WITH CARE.

FROM HAND-ROLLED SUSHI AND VIBRANT SALADS TO HOMEMADE ARTISAN BREADS BY OUR BAKERY AND ALL-NATURAL CURRIES FROM OUR ISLAND PANTRY NATURAL KITCHEN, EVERY DISH IS CRAFTED TO NOURISH AND DELIGHT.