SISI
RESTAURANTE

STARTERS

Guacamole & Chips
Avocado, jalapeño, cilantro, lime, onion - three varieties of homemade chips 24

Salmon Ceviche
Green grapes, green apple, habanero, garlic oil, shallots and cilantro 26

Coconut Shrimp Ceviche
Jicama, pomegranate, ginger, mango, lime, coconut cream 24

Beef Carpaccio
Beef tenderloin, jalapeño, red onion, lime, salsa macha (garlic chili blend) 24

Grilled Octopus
Refried beans, basil-jalapeño oil, garlic roasted potato, crispy rice basket, charred lime 28

Corn Cake
Onion, jalapeno, poblano, garlic butter 18

SIDES

Esquites
Sautéed Corn, Chipotle aioli, cotija cheese, lime, epazote, tajin 18

Loaded Mexican Fries
Pico de Gallo, Oaxaca cheese, beef brisket, chicken sauce, demi glaze, cilantro sauce 22

Mexican Poblano Rice 12

Creamy Garlic Mash 12

Steamed Vegetables 10

SALADS

Burrata & Beet Salad
Tamarind and chili glaze, caramelized red and golden beets, avocado crema, cucumber ribbon, pecan gremolata 26

Caesar Tostadas
Crisp romaine, Caesar dressing, chorizo, red onion, pecorino 22

Kale Salad
Baby kale, pineapple-cilantro dressing, pomegranate, compress cucumber, candied pecans, queso fresco 22

TACOS

Braised Beef Brisket
Onion-cilantro, lime, homemade corn tortilla 38

Confit Pork Shoulder
Onion-cilantro, lime, homemade corn tortilla 34

Baja Fish Taco - Grouper
Freshly Caught local fish, beer batter, pickled vegetables, macha crema, lime, homemade corn tortilla 38

Tinga - Chicken
Tomato sofrito, chipotle, refried beans, queso fresco, homemade corn tortilla 34

Sautéed Mushroom
Cremini mushroom, butter, garlic, lime, salsa macha (garlic chili blend), homemade corn tortilla 32

Kindly alert your server if you have any special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
15% service charge and 12% government tax will be added to your final check.

SPICY VEGETARIAN VEGAN CONTAINS GLUTEN CONTAINS NUTS

SiSi
RESTAURANTE

TOSTADAS

Spicy Tuna
Yellowfin tuna, lime, cucumber, red onion, macha crema, peanuts 29

Golden Shrimp
Salsa macha (garlic chili blend), iceberg sesame 29

Crispy Calamari
Refried beans, zucchini, lettuce, Guajillo sauce 29

INTERNATIONAL CUISINE

Lamb Rack
Grilled lamb chop, charred broccolini, garlic roasted potato, mango & mint chutney, rosemary thyme jus 54

Grouper
Freshly caught island spiced coconut crusted grouper, creamy sweet potato, asparagus, beurre blanc, mango salsa 52

Surf & Turf
Aged Angus beef tenderloin, Caicos freshly caught lobster, creamy garlic mash, vegetables medley, brown butter 80

Shrimp Skewers
Tequila flamed shrimp, peas & rice, zucchini, peppers, grilled pineapple cilantro sauce 52

ENTRÉES

Grilled Angus Rib-eye
12oz Aged angus Rib-eye, house made green chorizo, garlic roasted fingerling potato, mushroom jus, pico de gallo 80

Snapper Veracruzana
Freshly caught Caicos snapper, tomato, capers, olives, lemon zest, chayote, shallots 52

Roasted Grilled Chicken
Roasted chicken, plantain machucos, poblano rice, crispy plantain 46

Mexican Style Paella
Freshly caught Caicos seafood, lobster, clams, mussels, calamari, shrimp, octopus, Mexican rice cooked in morita pepper 62

Beef Burrito
Mexican rice, lettuce, refried beans, corn kernel, Oaxaca & mozzarella cheese, guajillo sauce, avocado crema 46

Crispy Taco
Braised pork, mole, crema, pickled onion, cotija cheese 44

Kindly alert your server if you have any special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

15% service charge and 12% government tax will be added to your final check.

SCAN FOR PHOTOS AND DETAILS

SPICY · VEGETARIAN · VEGAN · CONTAINS GLUTEN · CONTAINS NUTS

SISI
RESTAURANTE

DESSERTS

Churros de Chocolate
Dulce de Leche, cinnamon sugar, raspberry sauce, Mexican coffee affogato 18

Bourbon Pecan Tart
Buttery Pastry Shell filled with rich caramelized pecan custard, Dulce de Leche ice cream 18

Tres Leche
Masa Crumble, chantilly de canela, soursop ice cream 18 (Add Cointreau - 10)

Chocoflan
Mexican spiced, rich and moist chocolate cake with a creamy, silky custard flan and margarita sorbet 18

Selection of Ice Cream
Vanilla, chocolate, dulce de leche, strawberry
2 Scoops - 14

Selection of Sorbet
Lemon, mango, passion fruit, raspberry, coconut, sour sop 2 Scoops - 14

KIDS MENU

STARTERS

Mini Guac & Chips
Fresh avocado smashed to perfection with a sprinkle of lime. Served with crispy tortilla chips 10

Cheesy Quesadilla Roll-Ups
Flour tortillas rolled up with gooey Mexican cheese and a side of mild tomato dipping sauce 12

DESSERTS

Churro Bites
Bite-sized churros with chocolate and caramel dipping sauces 10

Ice Cream Taco
Waffle taco filled with vanilla ice cream, chocolate sauce, and sprinkles 10

Seasonal Fruit Cup
Dash of chamoy, lemon sorbet 8

MAIN DISHES

Beef Taco
Beef brisket taco, mango salsa served with fries 16

Little Luchador Nachos
Crispy tortilla chips topped with melted cheese, refried beans, and a side of grilled chicken or beef 16

Mexican Mac & Cheese
Elbow pasta tossed in a creamy queso sauce with a sprinkle of cotija cheese 14

Chicken Tenders
Crispy chicken tenders served with fries 14

SIDES

Fries & Sweet Fries 8
Mexican Rice 8
Steamed Vegetables 8

Kindly alert your server if you have any special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
15% service charge and 12% government tax will be added to your final check.

SPICY VEGETARIAN VEGAN CONTAINS GLUTEN CONTAINS NUTS