



MADISON MORNINGS

  **This is How We Bowl 15**

Choice of Kellogg's favorites - Apple Jacks, Corn Pops, Corn Flakes, Frosted Flakes, Fruit Loops or Raisin Bran (+\$3)

 **Stack That Thang Up 22**

Three fluffy pancakes topped with whip cream, butter & syrup. Available toppings (Chocolate Chip, Blueberry, Strawberry +5).

Knockin Da Morning Out Bowl 30

Nutmeg infused oatmeal breakfast bowl with butter, vanilla cream, crunchy granola and a melody of seasonal berries.

 **Fruity by Nature Breakfast Bowl 35**

A vibrant mix of Oranges, Apples, Grapes, Watermelon, & Cantaloupe.

Forever Ever Omelette 35

served with white/wheat toast

Open face omelette with your favorite toppings. Add up to 3 of your favorite fillings, onions, green onions, jalapeño peppers, bell peppers, mushrooms, tomatoes, sausage & bacon.
(+4 each additional filling)

Can We Toast 42

Fluffy French Toast served with assorted fruit, whip cream, powdered sugar and warm syrup.

Whoop There It Is (Steak & Eggs) 95

served with white/wheat toast

charred steak, eggs your way (scrambled, fried, poached, or egg whites), waffled pumpkin, sweet, spicy & savory chakalaka, ginger greens—all rolled into one unforgettable breakfast classic.

WITH LOVE

Madison Landis Bistro

ALL PRICES ARE IN BARBADOS DOLLARS AND ARE INCLUSIVE OF 17.5% GOVERNMENT VAT. A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. A 2.5% GRATUITY WILL APPLY FOR PARTIES OF 6 GUESTS AND OVER. WE ACCEPT VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS.



VEGETARIAN



VEGAN



GLUTEN



SPICY



BIG POPPA'S BREAKFAST BUILDER

⓪ Eggs My Way 18

served with White or wheat toast
Prepared just how you like them -
scrambled, fried, poached, or sunny side up.

♣ The Spud is Mine 15

A side worth claiming as your own. Golden-Fried skillet potatoes with sautéed onions, vibrant bell peppers, and hint of garlic seasoned to flavor.

♣ Boom Chakalaka 15

A bold South African relish blending baked beans, onions, assorted bell peppers, dash of pepper sauce, with bursting sweet and savory flavors.

♣ Return of the Bake 15

Golden-Fried Bajan Bakes served warm and fluffy topped with powdered sugar.

⓪ Nuthin but a Fish Thang 19

Crispy fish fritters packed with island flavor, topped with scotch bonnet & lime aioli, perfectly paired with smoky sweet pickled pineapple.

⓪ Drizzle Me Softly 26

Pumpkin waffle delightfully infused w/ warm hints of cinnamon & nutmeg, finished with whip cream, a dusting of powdered sugar and a luscious drizzle of ginger & maple syrup.
(add banana, strawberries and blue berries \$5 each)

⓪ Here Comes The Hot Stepper 18

Boldly charred sausage with a smoky savory finish.

⓪ Brown Sugar Babe 18

Thick cut crispy bacon glazed with brown sugar and maple goodness.

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FLAVA ALLEY

APPETIZERS

Forever My Deviled 30

Smoked bacon deviled eggs with chives, smoked paprika and sun-dried tomato pesto.

(traditional or fried, add: Shrimp)

🌱 Crispy Ain't Easy 32

Fried red/green tomatoes on a bed of greens topped with a fresh nut free pesto and drizzled with our signature tamarind sauce.

Real Love Fish Fritters 34

Crispy fish fritters packed with island flavor, topped with scotch bonnet & lemon aioli, perfectly paired with smoky sweet pickled pineapple.

Can't Knock the Chop 38

Crispy Fried Gizzards, Necks & Livers seasoned to perfection.

Real Love Sliders 48

Bake & Jerk pork sliders with garlic & pepper sauce aioli, topped with caramelized onion chutney.

Ain't Nothing But a G Thang 50

Pan seared shrimp & herbs over Cheddar infused grits.
(Available in main course size)

WHERE MY GREENS AT?

🌱🌿🌱 Sweetest Greens 32

Mixed greens, tropical fruit, and assorted seeds.
Topped with guava dressing.

🌱🌿🌱 Soulful Harvest 35

Ground provision salad with sweet potato, roasted corn, onions, mixed herbs, sun-dried tomatoes, tossed in Scotch Bonnet Lemon Aioli.
(Add: Chicken/Shrimp)

🌿🌱🌱 Zest It Up 45

Pink grapefruit, apples, grapes, cantaloupe, watermelon, blue berries, black berries, strawberries with a dash of lime with infused honey and mint

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STRAIGHT OUTTA THE KITCHEN

Madison Landis Chicken Soup 45

Homemade soup, marinated boneless chicken breast, slow cooked root veg, spiced okra, and dumplings.

🌿 Flava In Your Mash 54

Sweet potato cassalette w/ carrots, mushroom & lentil ragu topped with sharp cheddar cheese. Served with a side salad.

Mo Lamb, Mo Burger 65

Charred Black Belly Lamb Burger, topped with poppy seeds on a brioche bun, lettuce, pepper sauce aioli, tomato and caramelized onions.

Ain't No Chick Like The One I Got Sandwich 65

Crispy boneless chicken breast on a poppy seed brioche bun topped with pepper jack cheese, lettuce, tomatoes, pickles, and pepperoni. Finished with passionfruit and basil aioli. Served with hand-cut fries (add parmesan or truffle at an additional charge)

Meet Me At The Crossroad 65

Bacon beef meatloaf kebab, w/smoky ginger greens & Parmesan fries.

You Waffle Me 67

Crispy boneless chicken breast, pumpkin waffle, steamy ginger greens, topped with Scotch Bonnet Aioli & gingered maple syrup



No Cou Cou, No Glory 69

Seasoned fresh catch, chef's provision choice cou cou, okra, chunky tomato basil sauce, topped with chilled cucumber & caper vierge.

This is How We Que It 90

Double Cooked Barbecue Pork Ribs w/ house sauce, garlic & cheddar grits, fresh tropical salsa.

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SIDE HUSTLE

  **All About the Greens Side Salad** 20

Mixed greens + tomato + onions + cucumber topped with guava dressing

Cheese Up, Grits Down 25
Garlic & Cheddar Grits

  **Ain't No Veggie, Like the One I Got** 25

Mushrooms, Okra, Onions, tomatoes, carrot, celery, zucchini

 **I Wanna Be Down Smoky Ginger Greens** 20
with tomatoes, kale, lettuce and ginger

 **Provision Fries** 20
(+ Parmesan 10 + Truffle 15)

Herbed, Roasted Corn Mac & Cheese 28
pasta, corn, herbs and sharp cheddar cheese

DESSERTS

 **Bread Pudding "Back in the Day Vibes"** 32

Handcrafted in our kitchen and baked to golden perfection. This rich, comforting classic is finished with a warm chocolate rum sauce that melts into every bite. A timeless dessert that always hits just right.

  **Neapolitan Banana Split Sundae** 35

Vanilla, chocolate, and strawberry ice cream piled high with fresh banana, rich sauces, and all the sweet fixings. A handcrafted showstopper with old-school charm and flavor that never fades.

 **Cranberry Cake "Sweet Like '90s Love"** 36

Made in-house and full of soul. Moist layers with whipped buttercream, topped with a vibrant cranberry purée and a fresh lime zest finish. A nostalgic bite with a bold twist.

 **Ice Cream "Scoop, There it is"** 20

Three bold scoops—your pick: vanilla, chocolate, or mix it up. Simple, smooth, and straight-up delicious. Served chill, just like the beat. A no-frills classic that always brings the flavor.

  **Sorbet "Coolin' like that"** 20

A smooth, fruity way to chill. These vibrant, refreshing scoops bring tropical flavors and bright energy to the table. Light, bold, and always ready to cool the vibe just right.

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SIP HAPPENS

MADISON LANDIS SIGNATURE COCKTAILS

Heavens To Betsy! 28

Gin, elderflower, orange juice, lime juice, muddled basil, Tonic water.

I Swear! 30

Mezcal, Dry Vermouth, Salted Sorrel & Burnt Rosemary Syrup, Prosecco.

Preaching to the Choir! 25

Watermelon Juice, Jalapeno, Organic Honey, Fresh Lime Juice, Clayton's Kola, Tonic, Mountgay Black Barrel

Oh My Stars! 25

Jasmine Tea, Aqua Faba, Honey, Lemon, Vodka, Burnt Chinese 5 Spice.

Madison Fashions! 25

Bay Leaf Syrup, Angostura & Chocolate Bitters, Coconut Water Ice Block, Spirit of Choice.

Well Shut My Mouth! 25

Pink Guava Puree, Fresh Lime Juice, White Sugar Syrup, Mount Gay Black Barrel Rum

Oh, Shelia!!! 35

Award Winning Cocktail, with smoky Mezcal. Dash of jalapeño juice. Bold sorrel. Fresh mint. A kiss of five-spice smoke. This isn't just a drink—it's the one you'll regret not ordering twice.

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OG CLASSICS COCKTAILS

Cosmopolitan 22

Premium French Vodka balanced
with the sweet citrus of cranberry and citrus liqueur.

Margarita (Blended or Shaken) 25

11 Month Aged Tequila & Citrus Liqueur complemented
with Fresh Squeezed lime Juice.

Daiquiri (Blended or Shaken) 20

Unaged Rum accompanied by White Sugar Syrup
and fresh squeezed Lime Juice.

Mojito 22

Garden Fresh Mint, Refreshing Citrus and
Unaged Rum danced with Sugar syrup and Carbonated water.

Pina Colada 20

Tropical Ripe Pineapple and Gourmet Coconut Cream
allow Unaged Rum to express itself.

Rum Punch 20

A canvas of Barbadian rum is touched with Fresh Lime Juice, White Sugar Syrup
and Aromatic Bitters with an accent of zested imported Nutmeg.

Negroni 22

A symphony of Sweet vermouth, Campari
and New Age Gin perfumed with Grade A Orange peel.

Espresso Martini 25

The Depth and Complexity of Ristretto meshed with flavourful Mexican Coffee
Liqueur and Premium French Vodka.

Your Sour! 25

Choose your base: Amaretto, Whiskey, Vodka, Rum, Cognac or Tequila.

Choose your Syrup: White Sugar, Toasted Cinnamon, Bayleaf or Chilli and ¼
Black Pepper CornStaple: Fresh Squeezed Lime Juice

Dark n' Stormy! 22

The Captivating appeal of Barbadian Rum is paired with Aromatic Bitters and
Fresh Lime while Gingerbeer brings the heat.

Long Island Ice Tea 25

The unaged spirits of the shelf have taken centre stage.
Elements of citrus are added backed by a splash of Coca-Cola.
Not for the faint of heart, only the brave will try!

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OG CLASSICS

WHISKEY

Monkey Shoulder - \$20
Glenfiddich 15 -
Glenfiddich 18 -
Jack Daniels Tennessee Honey \$25

BOURBON

Makers Mark - \$25

COGNAC

Hennessy VS - \$25
Remy Martin 1738 - \$35

TEQUILA

Jose Cuervo - \$20
Mezcal - \$25
Herradura Plata - \$25
Herradura Anejo - \$25

LIQUEURS

Campari - \$12
Amaretto - \$15
Triple Sec - \$10
Limoncello - \$16
Elderflower - \$12
Pear Liqueur - \$20
Peach Schnapps - \$15

BEER

Banks - \$10
Deputy - \$8
Dos Equis - \$10
Guinness Smooth - \$12

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BEVERAGES

WATER

- San Pelegrino* - \$24
- Acqua Pana* - \$20
- Coconut Water (Glass)* - \$12

SODAS

- Coke* - \$8
- Sprite* - \$8
- Diet Coke* - \$8
- Soda Water* - \$8
- Fever Tree Tonic Water* - \$12
- Canada Dry Gingerale* - \$8
- Ginger Beer* - \$8

JUICES

- Orange* - \$10
- Cranberry* - \$10
- Pineapple* - \$10
- Golden Apple (seasonal)* - \$10
- Green Mango (seasonal)* - \$10

HOT BAR

- Latte* - \$13
- Americano* - \$10
- Cappuccino* - \$13
- Bajan Coffee* - \$20
- Hot Chocolate* - \$10
- Scottish Coffee* - \$28
- Single Espresso* - \$10
- Double Espresso* - \$12
- Assorted Tea Selection* - \$12

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WINE LIST

SPARKLING WINE

Santa Margherita Brut Valdobbiadene Prosecco
Superiore D.O.C.G. - \$24 ¼ Carafe/\$94 Bottle

ROSÉ

Whispering Angel A.C Cotès de Provence
\$25 ¼ Carafe/\$100 Bottle

Lamberti Pinot Grigio Blush D.O.C. Venezia
\$15 ¼ Carafe/\$60 Bottle

CHAMPAGNE

Piper-Heidsieck Cuvée Brut - \$192 Bottle

Piper-Heidsieck Rosé - \$240 Bottle

Piper-Heidsieck French Riviera Edition - \$240 Bottle

WHITE

Cupcake Vineyards Riesling - \$16 ¼ Carafe/\$64 Bottle

La Marenca Moscato d'Asti DOCG - \$18 ¼ Carafe/\$68 Bottle

Errazuriz Estate Reserva Chardonnay - \$14 ¼ Carafe/\$54 Bottle

Barone Fini Pinot Grigio Valdadige DOC - \$18 ¼ Carafe/\$70 Bottle

Babich Black Label Marlborough Sauvignon Blanc - \$20 ¼ Carafe/\$80 Bottle

Flagstone Noon Gun Chenin Sauvignon Blanc - Viognier - \$17 ¼ Carafe/\$68 Bottle

RED

Vina Maipo - \$15 ¼ Carafe/\$60 Bottle

Bogle California Merlot - \$20 ¼ Carafe/\$80 Bottle

Elusive California Pinot Noir - \$20 ¼ Carafe/\$80 Bottle

Catena High Mountain Vines Malbec - \$20 ¼ Carafe/\$80 Bottle

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