

# INDIGO ON THE BEACH

## LUNCH MENU



### START

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<b>COCONUT CRUST SHRIMP (NF   DF)</b> COCKTAIL DRESSING	\$25
<b>HUMMUS (DF   VG)</b> CHICKPEA PUREE, TAHINI, TOASTED PITA, KALAMATA OLIVE	\$18
<b>TUNA NICOISE (GF   DF   NF)</b> SALMON, CHERRY TOMATO, GREEN BEAN, BABY POTATO, SOFT BOIL EGG	\$23

### SALAD

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<b>BEET &amp; GOAT'S CHEESE (GF   V)</b> SLOW ROAST BEET, TRUFFLED GOAT'S CHEESE, PINENUT SEED	\$13
<b>GREEK SALAD (GF   NF   V)</b> CUCUMBER, TOMATO, TRIO OF PEPPER, MARINATED FETA, KALAMATA OLIVE, RUSTIC GARLIC BREAD	\$16
<b>CLASSIC CAESAR (NF)</b> BABY ROMAINE, ANCHOVY, HEART OF PALM, AGED PARMESAN, RUSTIC GARLIC CROUTON	\$18
<b>ADD CHICKEN</b>	\$20
<b>ADD SHRIMP</b>	\$25
<b>ADD CAJUN MAHI-MAHI</b>	\$23

### PASTA

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<b>MUSHROOM RISOTTO (GF   V   NF)</b> FOREST MUSHROOM, AGED PARMESAN	\$28
<b>LINGUINE VONGOLE (NF)</b> LOCAL CLAM, TOMATO, CHILI, WHITE WINE, GARLIC, GARDEN PARSLEY	\$30
<b>SPAGHETTI BOLOGNESE (NF)</b> BEEF RAGOUT, TOMATO, AGED PARMESAN	\$31

### SANDWICH & WRAP

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#### CHOICE OF FRENCH FRIES OR GARDEN SALAD

<b>ANGUS BEEF BURGER</b> BRIOCHE, CHEDDAR, CARAMELIZED ONION, CRISP BACON, TOMATO, LEAVES	\$27
<b>INDIGO CLUB</b> TURKEY BREAST, CRISP BACON, FRIED EGG, CHEDDAR, MUSTARD MAYO	\$25
<b>CATCH BURGER</b> BRIOCHE, KIMCHI, TOMATO, LEAVES, TARTARE SAUCE	\$25
<b>TANDOORI CHICKEN WRAP</b> ONION, PEPPERS, MINT CHUTNEY	\$23

### MAIN

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<b>REEF FISH N CHIPS (NF)</b> BEER BATTERED FISH FILLET, FRIES, TARTARE SAUCE	\$30
<b>CAJUN GRILLED MAHI-MAHI (GF   NF)</b> GRILLED POLENTA, PARSNIP PUREE, GARLIC BUTTER SAUCE	\$36
<b>JERK CHICKEN LEG (GF   NF)</b> MASHED POTATO, SEASONAL STEAMED VEGETABLE, CORN TOMATO RELISH	\$32
<b>GRILLED PORK LOIN (GF)</b> CARROT PUREE, POTATO, GARDEN VEGETABLE, THYME JUS	\$34
<b>CARIBBEAN ROTI</b> GARDEN SALAD, PINEAPPLE CHUTNEY	
<b>CHOICE OF:</b>	
CHICKEN	\$30
SHRIMP	\$35
VEGETABLE	\$26

### SIDE ORDER

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**\$8**

FRENCH FRIES
MASHED POTATO
STEAMED RICE
SAUTEED GREEN BEAN
MIXED GARDEN SALAD
SWEET POTATO FRIES

**NF- NUT FREE   GF- GLUTEN FREE   V- VEGETARIAN   VG- VEGAN   DF- DAIRY FREE**

CARLISLE BAY MAKES A CONCERTED EFFORT TO USE THE FRESHEST INGREDIENTS SOURCED FROM LOCAL COMMUNITIES OF FARMERS AND FISHERMEN, ALONG WITH THE GREATER CARIBBEAN COMMUNITY, WE ALSO UTILISE PRODUCE FROM OUR OWN CHEF'S GARDEN.  
ALL PRICES ARE STATED IN UNITED STATES DOLLAR AND SUBJECT TO 15% GOVERNMENT TAX & 10% SERVICE CHARGE

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