



Indigo on the Beach is a seaside haven that epitomizes the perfect blend of relaxation and culinary delight. Nestled right by the ocean's edge, this open-sided haven invites you to savor delectable dishes and refreshing drinks while being enveloped in breathtaking views. Whether you're craving a casual snack or a romantic sunset dinner, this idyllic spot caters to your every whim.

With a commitment to using the finest ingredients, Indigo on the Beach offers a diverse menu, featuring everything from seafood and salads to freshly baked bread and mouthwatering pasta. Even the little ones have their special menu to choose from. So, kick off your shoes, embrace the sand between your toes, and indulge in an unforgettable dining experience by the sea.

Bon Appétit





SMALL PLATES

CAPPUCCINO MUSHROOM	16
ZUCCHINI Seer Battered Fried Zucchini, Labneh Sauce	16
WATERMELON 🚿 💸 Sesame-Crusted Watermelon, Feta Crumbled, Balsamic Essence, Micro Herbs Salads	18
TUNA CARPACCIO 💸 🖔 🗪 Truffle-Infused Lemon Dressing	18
SALADS	
BURRATA & ARUGULA 🗳 💸 🖨 Tomato, Arugula, Shaved Fennel, Pistachio, Balsamic Drizzle	19
EGGPLANT 💓 💸 🖨 Ratatouille, Pesto, Feta, Herb Salad	19
PAN SEARED SCALLOPS 💸 🗀 Beans Purée, Shaved Cauliflower, Gremolata, Herb Oil	25
FARMERS MARKET SALAD 💸 🕏 Fresh Coconut, Pickled Mushrooms, Young Leaves, Vegetable Ribbons, Feta, Walnuts, Balsamic Dressing	16 e
ADD:	
CHICKEN	15
MAHI >	20





MAINS

BRAISED SHORT RIBS 💸 Ricotta Polenta, Sauteed Local Spinach, Red Wine Jus	52
ROASTED HALF CHICKEN 💸 Sauteed Plantain And White Beans Ragu, Welted Spinach, Je Red Wine Jus	45 erk
PAN SEARED TUNA 😻 🝋 Garbanzo Beans, Saffron Couscous, Tomato, Brown Butter Beurre Blanc	45
RIGATONI Braised Sicilian Pork Ragout, Green Peas, Pecorino Romano	35
POTATO GNOCCHI ♥ ♥ Eggplant, Basil Pesto, Cream, Micro Salad	35

CHEFS SPECIAL

Please ask your server for today's chefs special of day





SIMPLY GRILL

Served with your choice of side and sauce

★ LOBSTER TAIL	65
RACK OF LAMB	55
★ BEEF TENDERLOIN STEAK	55
BEEF SIRLOIN STEAK	45
CATCH OF THE DAY	40
★ HALF LOBSTER TAIL ➤	35
SAUCES - CHIMICHURRI / RED WINE / PEPPERCORN /	

MUSHROOM / LEMON BUTTER

Fully chargeable for guests on both the all-inclusive and half-board plans

SIDES

FRENCH FRIES/SWEET POTATO	10
CAJUN POTATO WEDGES	10
MASHED POTATOES	10
BEER BATTERED ONION RINGS	10
STEAMED BEANS	10
STEAMED VEGETABLES	10
STEAMED WHITE RICE	10





DESSERTS





