



i n d i g o
O N T H E B E A C H



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

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SMALL PLATES

- CAPPUCCINO MUSHROOM**   **16**
Truffle Milk Foam, Porcini Powder
- ZUCCHINI**  **16**
Beer Battered Fried Zucchini, Labneh Sauce
- WATERMELON**   **18**
Sesame-Crusted Watermelon, Feta Crumbled, Balsamic Essence, Micro Herbs Salads
- TUNA CARPACCIO**    **18**
Truffle-Infused Lemon Dressing

SALADS

- BURRATA & ARUGULA**    **19**
Tomato, Arugula, Shaved Fennel, Pistachio, Balsamic Drizzle
- EGGPLANT**    **19**
Ratatouille, Pesto, Feta, Herb Salad
- PAN SEARED SCALLOPS**   **25**
Beans Purée, Shaved Cauliflower, Gremolata, Herb Oil
- FARMERS MARKET SALAD**    **16**
Fresh Coconut, Pickled Mushrooms, Young Leaves, Vegetable Ribbons, Feta, Walnuts, Balsamic Dressing

ADD:

- CHICKEN** **15**
- MAHI**  **20**

Seasonal ingredients showcase the best and freshest produce available. Given our support for local ingredients and our focus on sustainability, please kindly note that some of our menu items may not be available year round, due to seasonality and our geography



 GLUTEN FREE  NUTS  PORK  DAIRY FREE  FISH / SHELLFISH  VEGETARIAN

Please inform one of our servers, should you have any food allergies or intolerance. Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.



MAINS

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

CHEFS SPECIAL

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

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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

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DESSERTS

- BAKED CHOCOLATE TART** **19**
Chocolate Tart, Chocolate Micro Sponge, Chocolate Drizzle, Berry Cremeaux
- SAFFRON POACHED PEARS** **19**
Honey Anglaise, Maple Drizzle, Vanilla Ice Cream
- CARAMALITA** **19**
White Chocolate Caramel Mousse, Caramel Ganache, White Chocolate Caramel Crumble
- RASPBERRY CHEESECAKE** **19**
Raspberry Cheesecake, Berry Compote, Berry Sorbet
- CHEESE PLATTER** **17**
Selection Of International Cheeses with Crackers, Preserves, Olives
- GELATO AND SORBETO** **5 PER SCOOP**
Ask Your Server For Flavours Available

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CARLISLE BAY
ANTIGUA

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