

indigo
ON THE BEACH



GLUTEN FREE MENU

STARTERS

HUMMUS

Smooth hummus finished with paprika and served with vegetable crudités.

\$18   

BEETROOT & GOAT'S CHEESE

Sweet beetroot paired with creamy goat's cheese, balsamic and toasted walnuts.

\$22  

TUNA CEVICHE

Fresh tuna cured with lime, coriander and cucumber.

\$22    

BURRATA

Creamy burrata with jalapeño gazpacho and toasted hazelnuts.

\$22   

PULLED CHICKEN & PARMA HAM SALAD

Pulled chicken with crispy Parma ham, arugula, chilli and local mango.

\$22   

MAIN COURSES

SPICY JERK CHICKEN

Marinated chicken breast, Antiguan style rice 'n' peas, mango salsa

\$45  

CARLISLE BAY CAESAR

Crisp romaine with Parmesan, crispy bacon and anchovies.

\$18    

Add chicken \$12 Add shrimp \$14

LOIN OF PORK

Local rum and cream sauce, pencil asparagus and candied pineapple.

\$45  

GRILLED SNAPPER

Grilled snapper with romesco sauce, saffron potato, Tenderstem broccoli, tomato and basil.

\$45   



LOCALLY CAUGHT ROCK LOBSTER

Local rock lobster, simply grilled with garlic butter and two sides of your choice

Whole 65 | Half 35  

★ Supplement half \$20 / whole \$35 for guests on both the all-inclusive and half-board plans.

STEAK FRITES

8 oz ribeye steak served with fries.

\$45 

DESSERT

MANGO BRÛLÉE

Classic mango-flavoured crème brûlée

\$19 

ANTIGUAN MANGO PAVLOVA

Passion fruit Chantilly, passion fruit sorbet.

\$18 

TORTA CAPRESE

Flourless almond and chocolate cake.

\$14  

HOMEMADE ICE CREAM & SORBET

Ask your server for today's flavors.

\$5 per scoop 



GLUTEN FREE



NUTS



PORK



DAIRY FREE



FISH / SHELLFISH



VEGETARIAN



SUSTAINABLY SOURCED

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.