

INDIGO ON THE BEACH

lunch menu

APPETIZER

ROASTED CARROT {GF I DF I VG I N}	13
chickpeas hummus, za'atar, paprika, garlic confit	
CHILLED CUCUMBER SOUP {GF}	14
tuna tartare, sesame, ginger, dill sour cream	
TUNA NIÇOISE {GF I DF}	20
seared tuna, cherry tomato, green bean, potato, boiled egg	
COCONUT SHRIMP	24
garlic anchovy aioli, crispy salad	
WHITE FISH CEVICHE {DF I DF}	18
onion, coriander, lime, tomato gazpacho	

SALAD

BEET & WATERMELON {GF I VG I N}	14
truffle goat's cheese, marinated plum tomato, walnut dressing	
BURRATA {VG I N}	18
arugula, shaved fennel, cherry tomato, pistachio, balsamic drizzle, garlic bread	
CLASSIC CAESAR	18
baby romaine, anchovy, heart of palm, crispy prosciutto, aged parmesan, rustic garlic bread	
ADD:	
JERK SPICED CHICKEN	10
CAJUN SHRIMP	15

SANDWICH / WRAP

ANGUS BEEF BURGER	28
lettuce, tomatoes, emmental, pickle, red onion, thousand island	
CARIBBEAN FISH SANDWICH	32
tartar, lettuce, tomatoes, pickles, ciabatta bread	
CIABATTA SANDWICH	28
parmesan chicken, mustard mayo, lettuce, pickles, cheese, ciabatta bread	
CHOOSE YOUR OWN WRAP	
shredded lettuce, roasted garlic avocado aioli, sliced tomato	
BLACKENED SHRIMP	30
CAJUN SPICED CHICKEN	25
TOFU & CHICKPEA	21
CHEF'S SPECIAL	
CHICKEN ROTI{DF}	28
green salad, pineapple chutney	
SHRIMP ROTI{DF}	28
green salad, pineapple chutney	

MAIN

CATCH OF THE DAY {GF}	38
crushed potato, asparagus, lemon butter sauce	
FISH 'N' CHIPS	32
beer-battered fish, french fries, tartar	
MISO MARINATED TOFU {GF I VG}	28
parsnip purée, sauteed bok choy	
BOLOGNESE	26
Spaghetti, beef ragout, tomato, aged parmesan	
PENNE ARRABIATA {VG}	25
Chili, garlic, tomato, baby spinach	

SIDE

MASHED POTATO	7
STEAMED RICE	7
SAUTEED GREEN BEAN	7
TRUFFLE MAC & CHEESE	7
FRENCH FRIES	7
SWEET POTATO FRIES	7
POTATO WEDGES	7

GF-gluten free N- contain nuts DF- dairy free VG-vegetarian

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