

indigo  
ON THE BEACH



LUNCH MENU

## FOR THE TABLE

### BEETROOT & GOAT'S CHEESE

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

\$22  

### HUMMUS

Smooth hummus finished with paprika and served with warm pitta.

\$18 

### LOBSTER TOSTADAS

Crisp tostadas topped with tender lobster, smooth guacamole and sour cream, finished with fresh lime.

\$22 

## ISLAND BITES

### ITALIAN BURRATA

Creamy burrata with tomato, aged balsamic, basil and extra virgin olive oil.

\$22  

### COCONUT SHRIMP COCKTAIL

Coconut shrimp served with crisp Caribbean slaw.

\$22  

### PRAWN & LOBSTER ROLL

Chopped prawn and lobster in a soft brioche roll with sriracha mayo.

\$28  

### TUNA CEVICHE

Fresh tuna cured with lime, coriander and cucumber.

\$22    

### JERK SPICED

### BUTTERMILK CHICKEN

Crispy chicken bites, served with hot honey or blue cheese sauce.

\$18

## CLASSICS

### CARLISLE BAY CAESAR

Crisp romaine with Parmesan, crispy bacon, garlic croutons, egg and anchovies.

\$18   

Add chicken \$12

Add shrimp \$14  

### CARLISLE BAY CLUB CIABATTA

Toasted ciabatta layered with chicken, lettuce, avocado and bacon, served with fries.

\$30 

### BURGER

Aberdeen Angus beef patty with American cheese, fried onions and pickles, served with fries.

\$30

### CARLISLE CARIBBEAN ROTI

Served with homemade chutney and local hot sauce

Chicken \$35 | Shrimp \$40 | Vegetable \$30





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.

# MEATS & FISH



## 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.

## SPANISH CHICKEN

Roast chicken breast with sautéed chorizo, baby potatoes, olives and rich tomato sauce.

\$45 🐷

## CATCH OF THE DAY

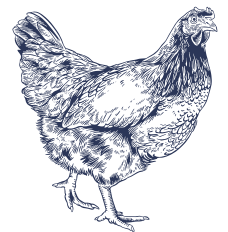
The day's freshest catch, prepared by the kitchen. Please ask your server.

\$45 🐟 🌊

## STEAK FRITES

8 oz ribeye steak served with fries.

\$45 🌿



# SIDES & SAUCES

French Fries | sweet potato fries | salt 'n' pepper fries | Antiguan rice 'n' peas | \$12 🌿

Island-spiced vegetable couscous | buttered green beans | jerk spiced vegetables | \$12

**SAUCES** - Chimichurri | red wine jus | peppercorn | cowboy butter | blue cheese | Béarnaise GF | \$8 🌿

# DESSERTS

## CARROT CAKE

Candied carrot, cream cheese, Chantilly.  
\$18

## MANGO BRÛLÉE

Classic mango-flavoured crème brûlée  
\$19 🌿

## CHOCOLATE TEMPTATION

Manjari chocolate, Arriba cream, Caramalita gelato.  
\$20

## HOMEMADE ICE CREAM & SORBET

Ask your server for today's flavors.  
\$5 per scoop

★ Supplement price for guests on both the all-inclusive and half-board plans



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.

