

indigo
ON THE BEACH



VEGAN MENU

STARTERS

HUMMUS

Smooth hummus finished with paprika and served with vegetable crudités.
\$18   

ASSIETTE OF BEETROOT

Sweet beetroot carpaccio, roast beetroot wedges and beetroot gel, finished with balsamic and toasted walnuts.
\$20  

WATERMELON CEVICHE

Watermelon cured with fresh lime, coriander and cucumber.
\$20 

JALAPEÑO GAZPACHO

Jalapeño gazpacho with cured tomatoes and charred corn.
\$18 

ANTIGUAN SALAD

A farm to fork salad showcasing the very best of seasonal island produce.
*Ask server for details
\$20 

MAIN COURSES

ROAST TOFU

Roast tofu with cannellini bean stew, seasonal vegetables and garden herbs.
\$32 

EGGPLANT CANNELLONI

Roast eggplant cannelloni with tomato sauce and vegan cheese.
\$30 

CARLISLE CARIBBEAN ROTI

Mixed vegetables served with homemade chutney and local hot sauce
\$30 

HERB-CRUSTED ROAST CAULIFLOWER

Roast cauliflower with Mediterranean vegetables and chimichurri sauce
\$32 

DESSERT

SILKEN TOFU CHOCOLATE CREAM

Silken tofu chocolate cream, finished with cacao nibs.
\$18 

ANTIGUAN MANGO PAVLOVA

Passion fruit Chantilly, passion fruit sorbet.
\$18 

COCONUT PANNA COTTA

Coconut panna cotta with pineapple salsa.
\$18 

HOMEMADE 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.