

indigo
ON THE BEACH



VEGETARIAN MENU

STARTERS

HUMMUS

Smooth hummus finished with paprika and served with warm pitta.
\$18   

BEETROOT & GOAT'S CHEESE

Sweet beetroot paired with creamy goat's cheese, balsamic and toasted walnuts.
\$22   

ITALIAN BURRATA

Creamy burrata with tomato, aged balsamic, basil and extra virgin olive oil.
\$22  

GRILLED MEDITERRANEAN VEGETABLE SALAD

Grilled Mediterranean vegetables with arugula, chilli and local mango.
\$20   

BURRATA & JALAPEÑO GAZPACHO

Creamy burrata with jalapeño gazpacho and toasted hazelnuts.
\$22   

MAIN COURSES

GRILLED HALLOUMI

Local rum and cream sauce, pencil asparagus, candied pineapple.
\$32  

HERB-CRUSTED TOFU

Herb-crusted tofu with crushed baby potato and gribiche sauce.
\$32 

BURGER

Plant-based burger patty with American cheese, fried onions and pickles.
\$28 

CARLISLE CARIBBEAN ROTI

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

EGGPLANT CANNELLONI

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

DESSERT

CHOCOLATE TEMPTATION

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

CARROT CAKE

Candied carrot, cream cheese, Chantilly.
\$18 

RASPBERRY INFUSION

Raspberry crumble, mixed berry sorbet.
\$19 

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.