

# The JUMBY BAY VERANDA



## MEZE TO SHARE

CHOICE OF:

Crispy Calamari Tubes | Feta Olive |  
Bruschette | Cold Cuts | Artisanal Cheese Board |  
Vegetable Crudites with Hummus |  
Chilly & Garlic Shrimp

## APPETIZER

GREEN NATURE

Leaves and Herbs, Broccoli, Celery, Cucumber, Asparagus, Seeds,  
Sherry Vinegar Dressing

WATERMELON SALAD

Goat's Cheese, Mint, Shoots, Balsamic, Granita

FISH TARTAR

Cured Local Catch, Avocado, Caper, Lime, Smoked Chlorophyll

VITELLO TONNATO

Slowly Cook Veal, Preserved Tuna Sauce, Arugula, Crispy Panko,  
Radish

RAVIOLI

Spinach and Ricotta Stuffing Parmesan and Pecorino Romano,  
Cracked Peppercorn Blends

## PIZZA

CALZONE

Spinach, Ricotta,  
Mozzarella, Parmesan

MARINARA

Tomato, Garlic, Olives and Capers

MARGHERITA

Mozzarella, Tomato, Burrata

ARUGULA & PARMESAN

Mozzarella, Arugula Leaves, Shaved Parmesan  
Optional: Parma Ham

PEPPERONI

Spicy Salami, Tomato, Mozzarella

TRUFFLE

Black Truffle Paste, White Truffle Oil, Mozzarella

## ENTRÉE

ISRAELI COUSCOUS

Tarragon Scented Beetroot, Fennel & Orange Salad  
Marcona Almond

HOMEMADE BUCKWHEAT GNOCCHI

Heritage Carrots, Sun Dried Tomato, Broccolini,  
Hazelnut

PAELLA DEL SEÑORITO

Traditional Seafood Paella, Lobster, Shrimps,  
Calamari, Mussel & Chorizo

STEAMED LOCAL CATCH

Spinach and Kale, Sundried Tomato, Crispy  
Breadcrumbs, Aromatic Ocean Broth

GRILLED SALMON

Smoked Beetroot, Asparagus, Lentil, Salsa Verde

MOROCCAN SPICED LAMB

New Zealand Lamb loin, Couscous, Artichoke,  
Apricot & Cashew Nuts, Yogurt Sauce

## FROM THE GRILL

ANGUS BEEF STRIPLOIN 10 OZ

CHICKEN BREAST

CATCH OF THE DAY

HALF BARBUDIAN LOBSTER

**All dishes are served with a  
choice of:**

Sautéed Vegetables, Jasmine Rice,  
French Fries, Mixed Green Leaves

### Sauces

Vierge, Red Wine Sauce, Chimichurri,  
Lemon Butter, Creamy Mushroom,  
Peppercorn Sauce



VEGAN



GLUTEN FREE