

The JUMBY BAY VERANDA



APPETIZER

BAKED BEETROOT

Baby Spinach, Red Wine Caramelized Pecan Nuts,
Passion Fruit & Horseradish Dressing

SALT & PEPPER CALAMARI

Szechuan Pepper, Mesclun Salad, Ginger & Lime Dressing

SESAME TUNA TATAKI

Wakame, Alfa Sprout, Spicy Mayo, Ponzu Dressing

BEEF CARPACCIO

Angus Seared Fillet, Arugula, Shaved Parmesan,
Fried Capers, Sundried Tomato Tartare,
Spiced Red Wine Glaze, Lemon Dressing

SOUP & SALAD

GENEVA CARROTS VELOUTE

THE WOODWARD Sweet Onions, Ricotta, Pistachio

ANDALUSIAN GAZPACHO

Chilled Tomato, Garlic Crouton, Jumby Farm Basil Granita

ISLAND SALAD

Mixed Garden Green Leaves, Green Apple, Avocado, Pink Radish,
Mixed Seeds, Apple Miso Dressing

BURRATA CAPRESE

Heirloom Tomato, Spiced Balsamic Glaze, Pistachio Pesto

NIÇOISE SALAD

Seared Tuna, Arugula, Soft Boiled Egg, Confit Cherry Tomato,
Peewee Potato, Confit Artichoke, Pink Radish,
Black Olive & Green Bean Salsa

CAESAR SALAD

Romaine Lettuce, Bread Tuile, Bacon Bites,
Grated Parmesan, Classic Dressing

PIZZA

CALZONE

Tomato Sauce, Mozzarella, Confit Artichoke, Jumby Farm Basil,
Red Onion, Capers, Kalamata Olive

MARGHERITA

Tomato Sauce, Mozzarella, Fresh Jumby Farm Basil

AI FUNGHI

Crema di Tartufo, Mozzarella, Organic Egg,
Arugula, Truffle Sour Cream

QUATTRO FROMAGGI

Tomato Sauce, Mozzarella, Emmental, Gorgonzola, Feta

GAMBERETTO

Tomato Sauce, Marinated Shrimp, Mozzarella, Sweet Pepper Drops,
Confit Artichoke, Kalamata Olive, Chili Flakes

ANTIGUAN

Tomato Sauce, Mozzarella, Burnt Pineapple,
Honey Ham, Local Susie's Hot Sauce

GOURMET SANDWICHES

IRIE KOFTA WRAP

Vegan Kofta, Cabbage Slaw, Red Onion, Carrot, Arugula,
Hummus, Lemon Dressing

CARIBBEAN TACOS

Jerk Fish, Smashed Avocado, Corn Pico de Gallo,
Grilled Wheat Tortilla, Chipotle Sour Cream

JUMBY CLUB

Toasted Whole Wheat Bread, Grilled Chicken, Fried Egg,
Crispy Bacon, Cheddar Cheese, Tomato,
Romaine Lettuce, Avocado Purée

BCB

Angus Beef Burger, Brioche Bun,
Applewood Smoked Bacon, American Cheddar, Cornichon,
Crispy Potato Skin, Butter Lettuce, Secret Sauce

All Served with a Side of Fries or Mixed Leaves Salad

PASTA, RISOTTO & GNOCCHI

CACIO E PEPE RISOTTO

Parmesan Foam, Long Black Pepper, Carnaroli Rice



CAPRI CITRUS RISOTTO

Poached Shrimp, Shaved Fennel

HANDMADE POTATO GNOCCHI AL PESTO

Napoli Sauce, Shaved Parmesan, Jumby Farm Basil

SPAGHETTI AGLIO E OLIO CON CAPRINO

Fried Garlic, Chili Flakes, Chopped Parsley,
Lemon Extra Virgin Olive Oil, Goat Cheese Foam

CAPPELLETTI IN BRODO

Slow Cooked Beef Short Ribs, Beef Consommé,
Preserved Black Truffle, Jumby Farm Spring Onion, Red Wine Glaze

RAVIOLI ALL'ARAGOSTA

Antiguan Spiny Lobster, Sweet Pepper Drops, Kalamata Olive,
Jumby Farm Tarragon, Lemon Butter Sauce

ENTRÉE

ALOO GOBI

Potato & Cauliflower Curry, Green Peas, Cumin Rice,
Black Pepper Papadum, Cilantro

"CATCH OF THE DAY"

Caponata, Citrus Beurre Blanc,
Jumby Farm Spring Onion Tempura

GRILLED ANTIGUAN SPINY LOBSTER

Sweet Potato Fries, Garlic & Herb Butter,
Grilled Asparagus, Lemon Wedges

POLLO ALLA MILANESE

Crumbed Chicken Breast, Shaved Parmesan,
Arugula & Cherry Tomato Salad

GRILLED LAMB CUTLET

Pumpkin Purée, Green Pea Rice, Rosemary & Olive Jus

STEAK FRITES

Grilled Angus Sirloin, Burnt Capsicum Butter,
Crispy Potato Skin, Trio Pepper Sauce



The JUMBY BAY VERANDA



DESSERT

TROPICAL FRUIT PLATTER 🌿🍌

Fresh Daily Selection

IRIE JUMBY BROWNIE 🌿

Dark Chocolate, Almond Butter, Peanut Butter Ice Cream

SPICED CARROT CAKE 🏠

Lime & Cardamom Frosting, Vanilla Bean Ice Cream

CONFIT CARIBBEAN BANANA MILLE-FEUILLE 🍍

Rum & Raisin Ice Cream, Spiced Icing Sugar

CLASSIC CRÈME BRÛLÉE 🏠

Tahitian Vanilla Bean, Cassonade Sugar

CHEESE PLATTER

Homemade Lavash Cracker, Mango Chutney,

Toasted Walnut, Dry Apricot

HOME MADE ICE CREAM & SORBET SUNDAE

Ice Cream: Vanilla | Chocolate | Salted Caramel |

Rum & Raisin | Peanut Butter

Sorbet: Guava | Coconut | Tropical

Topping: Chocolate Sauce | Berry Coulis | Caramel | Berries |

Sugar Crumble | Broken Cookies | Coconut Crisp | Sprinkles | Fresh Mint



LOCAL INGREDIENTS VEGAN VEGETARIAN GLUTEN FREE DAIRY FREE SIGNATURE DISH