

The JUMBY BAY VERANDA



VEGETARIAN MENU

APPETIZER

BAKED BEETROOT 🌱🌿

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

SWEET POTATO SLIDER 🌱

Asian Slaw, Pickled Cucumber, Sweet Chili Mayonnaise

SESAME CRUSTED TOFU 🌱🌿

Wakame, Alfa Sprout, Spicy Mayo, Ponzu Dressing

SOUP & SALAD



GENEVA CARROTS VELOUTE 🌱

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

PIZZETTA POMODORO Y BURRATA 🌱

Tomato Bread, Arugula, Kalamata Olive Crumb

GARDEN NIÇOISE SALAD 🌱🌿

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

CAESAR SALAD

Romaine Lettuce, Bread Tuile
Grated Parmesan, Crispy Capers & Parmesan Mayonnaise

PIZZA

MARGHERITA

Tomato Sauce, Mozzarella, Fresh Jumby Farm Basil

AI FUNGHI

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

QUATTRO FORMAGGI

Tomato Sauce, Mozzarella, Emmental, Gorgonzola, Feta

CARCIOFO

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

ANTIGUAN 🌱

Tomato Sauce, Mozzarella, Burnt Pineapple, Hot Sauce

GOURMET SANDWICHES

IRIE KOFTA WRAP 🌱🌿

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

CARIBBEAN TACOS 🌱

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

JUMBY CLUB

Toasted Whole Wheat Bread, Grilled Onion, Fried Egg
Cheddar Cheese, Tomato
Romaine Lettuce, Avocado Purée

IMPOSSIBLE BURGER

Brioche Bun, American Cheddar, Cornichon,
Crispy Potato Skin, Butter Lettuce, Secret Sauce

All Served with a Side of Fries or Mixed Leaves Salad

PASTA, RISOTTO & GNOCCHI

RISOTTO 'AL POMODORO' 🌱

Roasted Tomato Sauce, Carnaroli Rice, Garden Basil,
Freshly Grated Pecorino Romano

SAFFRON GNOCCHI 🌱

Fava Beans, Garden Mint

SPAGHETTIAGLIO E OLIO 🌱

Crispy Garlic, Chili Flakes, Chopped Parsley,
Lemon, Arugula, Add Fresh Goat Cheese

PENNE AL PESTO

Basil, Cherry Tomato, Black Olive, Shaved Parmesan

ENTRÉE

ALOO GOBI 🌱🌿

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

ASPARAGUS TEMPURA

Caponata, Citrus Beurre Blanc

EGGPLANT ALLA MILANESE

Crumbed Oregano Eggplant, Shaved Parmesan,
Arugula & Cherry Tomato Salad

CAULIFLOWER STEAK 🌱

Grilled Jerk Cauliflower, Burnt Capsicum Butter,
Crispy Potato Skin, Trio Pepper Cream



LOCAL INGREDIENTS GLUTEN FREE DAIRY FREE SIGNATURE DISH

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



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