

Pool Grille

VEGETERIAN MENU

SNACKS

HOUSE GUACAMOLE & CORNBREAD (DF) (GF) (LI)

PAN CON TOMATE (DF)

Garlic & Olive Oil Bruschetta, Fresh Tomato Tartare

JERK TOFU TEMPURA (DF)

Wakame & Pink Radish Salad

STARTERS

'REVISED' GREEK SALAD (GF)

Cucumber Noodle, Feta Cream, Kalamata Olive Crisp, Sundried Tomato, Roasted Pepper, Shaved Red Onion, Lemon & Oregano Dressing

BALSAMIC SAUTEED MUSHROOMS (DF) (GF)

Parsley Potato, Shaved Parmesan

GAZPACHO VERDE (DF) (GF)

Cucumber & Avocado, Tomato Tartare, Curly Spring Onion, Jumby Garden Basil

GRILLED ARTICHOKE (DF) (SD) (LI)

Avocado Purée, Spring Onion, Tomato Tartare, Toasted Sesame

MOCKO JUMBIE SALAD (DF) (GF)

Crispy Red Corn, Black Beans, Pineapple Salsa, Cherry Tomato, Corn Nuts, Jalapeno, Butter Head Lettuce

(GF) Gluten Free (V) Vegan (VG) Vegetarian (DF) Dairy-Free (SD) Signature Dish (LI) Local Ingredient

MAINS

MUSHROOM STEAK & CHEESE (GF) (VG)

Grilled Portobello Mushroom, Arugula, Asparagus,
Blue Cheese Sauce

JUMBY POKE BOWL (DF) (GF)

Sushi Rice, Beetroot, Edamame, Papaya, Corn,
Cucumber, Alfalfa sprouts, Tofu, Miso Dressing

ANTIGUAN ROTI (DF) (LI)

Home Made Roti Skin, Mixed Vegetable Curry, Tamarind Chutney

CAULIFLOWER TACOS (DF) (SD)

Cajun Seasoning, Shaved White Cabbage, Pink
Radish, Red Onion, Cilantro, Smashed Avocado &
Passionfruit, Salsa Raja Picante

HEART OF PALM UK STYLE (LI) (DF)

Beer Battered, Mushy Peas,
Lemon Wedges, Tartare Sauce

IMPOSIBLE BURGER

Brioche Bun, Smashed Avocado, Feta Cheese,
Shaved Red Cabbage, Srirachanaise Sauce

GRILLED VEGETABLE SANDWICH

Marinate Zucchini & Eggplant, Gherkin,
Mozzarella, Mustard Mayonnaise

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MAINS FROM THE GRILL

MIX VEGETABLES SKEWERS (DF) (GF)

PORTEBELLO MUSHROOM (DF) (GF)

ASPARAGUS (DF) (GF)

CHOICE OF SAUCES:

Lemon Butter (GF)

Jerk (DF) (GF)

Blue Cheese (GF)

Chimichurri (DF) (GF)

House Rum BBQ (DF) (GF)

SIDES

Mixed Green Salad (DF) (GF)

Red Cabbage & Carrot Coleslaw (DF) (GF)

Chili Garlic Okra (DF) (GF) (LI)

Rice & Corn (DF) (GF)

Fried Antiguan Sweet Plantain (DF) (GF)

Rasta Fries (DF) (GF)

Yuca Fries (DF) (GF) (LI)

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DESSERTS

MIXED FRUIT SKEWERS (DF) (GF)

RASPBERRY TIRAMISÚ

Cacao Mascarpone, Espresso Coffee Genoise

PIÑA COLADA (GF) (LI) (SD)

Coconut Panna Cotta, Rum Flambé Pineapple,
Sugar Crumble, Candied Ginger

BANANA SPLIT (GF)

Chocolate Sauce & Crumble, Vanilla Chantilly,
Vanilla Ice Cream

COFFEE & TEA SELECTION

TEA SELECTION

Organic Jasmine Pearl, Health & Well Being
Green, Cherry Blossom, Organic Wild Strawberry,
Darjeeling Oolong, Imperial English Breakfast,
Imperial Earl Grey Organic Assam, Decaf English
Breakfast, Ginger Yuzu, Organic Peppermint,
Organic Chamomile, Organic Vanilla Rooibos

COFFEE SELECTION

Ristretto, Espresso, Flat White, Latte, Cappuccino,
Flavored Latte Vanilla or Hazelnut or Caramel,
Americano, French Pressed,
Hot Chocolate, Chocolate Mocha

COLD BEVERAGES

Classic Iced Tea, Noir Black, Green Refreshing
Pineapple Mint, Herbal Berrylicious

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