

Veranda  
Lunch

# veranda lunch

## PIZZA

### Arrabbiata ✓

tomato sauce, garlic, oregano, chili flakes

### Napoli ✓

confit tomato, broken burrata, basil pesto

### Margherita ✓

tomato sauce, mozzarella

### Tartufata ✓

wild mushroom, mozzarella, white truffle oil, arugula

### Quattro Fromaggi ✓

tomato sauce, mozzarella, parmesan, blue cheese, feta

### Mare e Monti ✓

shrimp, paprika salami, roasted garlic, mozzarella

### Parmigiana ✓

grilled eggplant, tomato, mozzarella, parmesan, basil

### Antiguan

tomato sauce, mozzarella, pineapple, honey ham

## PASTA

### Penne alla puttanesca ✓

olives, capers, tomato sauce

Choice of shrimp or catch

### Linguine aglio e olio ✓

crispy garlic, chili flakes,

parsley, lemon, arugula, goat cheese

## APPETIZER

### Caprese salad ✓

fiordilatte mozzarella, tomato medley,  
toasted pistachio, arugula coulis

### Fritto misto ✓

deep fried shrimp, calamari  
tartar sauce

### Tuna tartar ✓

capers, olives, sundried tomato salsa

### Bresaola

Italian cured beef, borretane onion,  
arugula, Asiago cheese, lemon

### Gazpacho ✓

watermelon and tomato, mirco salad

### Greek salad

mixed cucumber, onion, tomato, olives,  
feta cheese with lemon oregano dressing

### Salad niçoise

seared Abi tuna, soft boiled egg, artisan baby  
leaves, cherry tomato, peewee potatoes,  
artichoke, radish, Kalamata olive, green bean  
sauce vierge

### Classic caesar

romaine lettuce, bread tuille, bacon,  
parmesan, classic dressing, marinated  
anchovies

## GOURMET SANDWICHES

All served with a side of fries or mixed leaf salad

### Impossible burger

6oz vegan patty, truffle mushroom, arugula, avocado  
mayonnaise

### Vegetarian ciabatta ✓

grilled marinated zucchini, bell pepper and eggplant, smoked  
provola,  
hummus

### Jumby club

toasted white bread, grilled chicken,  
fried egg, crispy bacon, Cheddar cheese, tomato romaine  
lettuce, mayonnaise

### Wagyu burger

8oz American Wagyu beef, onion marmalade, applewood  
smoked bacon, lettuce, tomato, sharp Cheddar, brioche bun,  
Jumby sauce

## SIMPLY GRILLED

Antiguan local catch | shrimp skewers

Atlantic salmon | organic chicken breast

Angus beef flank steak

## ACCOMPANIMENTS FOR YOUR SIMPLY GRILLED

roasted brussels sprout | grilled marinated  
vegetables | tomato, red onion & basil salad

| buttered mashed potato | yucca fries  
truffle & parmesan fries

## SAUCES

lemon & capers | chimichurri | green peppercorn  
| porto wine

## DESSERT

Fresh fruit salad ✓  
tropical star anise syrup

Dark chocolate tart  
milk ice-cream, fresh passion fruit

Pineapple texture 🌱  
coconut cream, mojito sorbet, pineapple chip

Passion fruit creme brulee 🌱  
coconut short bread


Vanilla caramel mille-feuille 🌱  
rum & raisin ice cream, spiced icing sugar

Cheese platter  
homemade lavash cracker, mango chutney toasted  
walnut, dry apricot

Ice-cream  
vanilla | chocolate | praline  
rum & raisin | caramel

Sorbet  
beetroot strawberry | mango basil  
coconut lime | mojito

Topping  
chocolate sauce | berry coulis  
caramel sauce | fresh berries | sugar cookie  
crumble | coconut crisp | sprinkles  
| fresh mint



A selection of vegan dishes is available, do not hesitate to enquire with our team.  
Allergen details available upon request.  
We inform you that our dishes may contain traces of the following allergens: eggs, milk and milk by-products, cereal with gluten, mustard sulphites, nuts, sesame, peanuts, celery, fish, molluscs, shellfish, lupin, and soy. Therefore we cannot guarantee the absence of any cross contamination between products.

For special diets or food allergy requirements, do not hesitate to ask for our gluten-free pasta and gluten-free bread.