DINNER MENU

APPETIZERS

Yellowfin Tuna Tartare (GF, DF)
Green apple, celery, burnt lemon gel, rice cracker, microgreens

Chilled Melon Gazpacho (VG, GF)
Cardamom-apple jelly, compressed melon pearls, basil oil

Burrata (V)
Marinated baby heirloom tomatoes, tomato jam, kalamata olive crumb, sourdough focaccia crisp, basil oil

Salt Cod Croquettes
Charred scallion aioli, pickled vegetable slaw, parsley oil, crispy capers

Radicchio Salad (VG, GF)
Smoked avocado puree, crispy quinoa, pickled shallots, roasted grapes, preserved lemon vinaigrette

SOUP

Soup Of The Day

PIZZA

Margherita(V)
Pomodoro sauce, Fresh tomato, Fresh Mozzarella, Basil

Mushrooms & Truffle(V)
Arugula, mozzarella cheese

Lobster Pizza
Roasted garlic cream, herbs, lemon Segments

Pepperoni
Pomodoro sauce, mozzarella cheese, pepperoni, Spicy Honey

SIMPLY GRILLED

Catch Of the Day **(GF, DF)**
Salmon Fillet **(GF, DF)**
Chicken Breast **(GF, DF)**
Angus Ribeye **(GF, DF)**
Grilled Barbudan Spiny Lobster **(GF, DF)**

Your choice of side dish:

Grilled vegetables **(GF, DF)**

Mash potatoes **(GF)**
French fries **(GF, DF)**
Ratatouille **(GF, DF)**
Basmati Rice **(GF, DF)**

Your choice of sauce:

Passion fruit & Lemon Beurre Blanc **(GF)**
Red wine jus **(GF)**
Peppercorn jus **(GF)**
Lemon butter **(GF)**

PASTA

Saffron Shrimp Linguine
Pan-seared shrimp, saffron shellfish butter, Calabrian chilli, preserved lemon, toasted pangrattato

Corn & Ricotta Ravioli (V)
Brown butter emulsion, charred corn. pickled mustard seeds, crispy sage, parmesan

Green Pea Risotto (V, GF)
Roasted ricotta, candied lemon, parmesan, pea shoots

MAIN COURSE

Pan-Seared Local Snapper (GF)
Sweet potato pave, sauteed callaloo, passion fruit and lemon beurre Blanc

Tagliata Skirt Steak (GF)
Arugula, cherry tomatoes, basil pesto, shaved Parmesan

Eggplant Milanese (VG)
Warm lentil and roasted pepper salsa, spicy tomato jam, roasted garlic cream, oregano oil

Oven-Roasted Chicken Supreme (GF)
Potato mousseline, wild mushroom fricassee, tarragon jus

Grilled Caribbean Lobster (GF, DF)
Charred pineapple and Scotch bonnet salsa, Roasted broccolini

CARIBBEAN FLAVOURS (L)

Coconut prawn
Tropical Salsa, Lemon Aioli

Guadeloupe Lobster Colombo
Lime cilantro rice, Pickled Slaw, Fried Plantain

Curry Chicken
Tomato Chutney, Roti Skin, Basmati rice

(GF) Gluten Free | **(V)** Vegetarian | **(VG)** Vegan
(DF) Dairy Free | **(L)** Local Produce

Please do not hesitate to discuss your special dietary requirements or food allergies with our team.
A selection of vegan dishes is available, and we offer the option of gluten-free pasta and gluten-free bread.

THE VERANDA
Jumby Bay Island