



# Veranda Lunch

## SPECIAL DIETS AND ALLERGENS INFORMATION

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.

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. We cannot guarantee the absence of any cross-contamination between products.



## 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 local catch or chicken

### Linguine aglio e olio

crispy garlic, chili flakes, parsley, lemon, arugula, goat cheese

## Appetizer

### Caprese salad

Fior di latte 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, tomato, micro salad

### Greek salad

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

### Salad niçoise

seared Ahi 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, arugula

### Jumby club

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

### Veranda burger

8oz American bison, onion marmalade, applewood smoked bacon, lettuce, tomato, sharp cheddar, brioche bun, Jumby sauce

## From the Grill

### 6oz Atlantic salmon fillet

### Shrimp kebab

### Antiguan local catch

### 8oz organic chicken breast

### 8oz Angus beef ribeye

### Accompaniments

tomato, red onion & basil salad, yucca fries, truffle & Parmesan fries, buttered mashed potato, roasted Brussels sprouts, grilled marinated vegetables

### Sauces

lemon & capers, chimichurri, green peppercorn, porto wine

## Dessert

### Fresh fruit salad

tropical star anise syrup

### Dark chocolate tart

vanilla ice-cream, fresh passion fruit

### Pineapple textura

coconut cream, mojito sorbet, pineapple chip

### Passion fruit crème brûlée

coconut short bread

### Vanilla caramel mille-feuille

chocolate cremeux, caramel ice-cream, cocoa tapioca tuille

### Cheese platter

homemade lavash cracker, mango chutney, toasted walnut, dried apricot

### Ice-cream

vanilla | chocolate | praline rum & raisin | caramel

### Sorbet

beetroot and strawberry | mango basil coconut lime | mojito

### Topping

chocolate sauce | berry coulis caramel sauce | cookie crumble coconut crisp | sprinkles

