

DESSERTS

PYRAT RUM SAVARIN BABA ^(1, 3, 7, 15)	20
Tahiti Vanilla ice cream and white chocolate whipped cream	
CHEESECAKE ^(1, 3, 7, 8, 15)	20
Strawberry sorbet, almond crumble, strawberry coulis	
COCONUT RICE PUDDING ^(V)	20
Exotique fruit sorbet, confit pineapple, tonka bean tuile	
CHOCOLATE CARAMEL TART ^(1, 3, 7, 15)	20
Anguillan sea salt, Mascarpone icecream	
HOMEMADE ICE CREAM & SORBET ^(3, 7, 15)	7
Fresh flavours available – ask your server for the flavour of the day	per scoop
FRESH FRUIT PLATE ^(V)	17

DIGESTIF

MONBAZILLAC, DE CHÂTEAU BELINGARD, FRANCE	16
BAILEYS FERNET BRANCA KAHLUA GRAND MARNIER	16
HENNESSY VSOP	24
HENNESSY XO	38
REMY MARTIN VSOP	16
REMY MARTIN XO	36
TEAS	8
Black, Green, Herbal, Fresh mint	
COFFEES	8
Espresso, Americano, Latte, Cappuchino, Decaffeinated Coffee	

**Our teas and coffees are sustainably sourced.*

PIMMS



Celebrating the Spirit of Anguilla

Since its foundation in 1988, Pimms has flourished as a local institution, a gathering place for locals and visitors alike seeking the best of the island while savouring the enchanting views over Maundays Bay.

Cap Juluca's Executive Chef, Bruno Carvalho, has created a sublime Anguillian Gastronomic land and sea experience where simple ingredients and local flavours are elevated.

**All fish is line-caught and sustainably sourced.*

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs
(4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts
(9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupin beans
(14) Molluscs (15) Suitable for vegetarians
(V) As vegan option available.

13% GST TAX & 15% SERVICE CHARGE ADDED TO FINAL FOLIO.

THE PLANT BASED

BABY GEM SALAD ^(1, V) 30

Vegan feta cheese mousse, lemon vinaigrette, toasted pita, sumac

ORGANIC HEIRLOOM CARROTS ^(1, V) 32

Organic heirloom carrots mosaic, roasted carrots, carrots cream, carrot crispy, carrot vinaigrette

SALT DOUGH BAKE CELERIAC ^(1, 8, V) 30

Salt Dough Bake celeriac, celeriac tartar, celeriac cream, toasted hazelnuts, celeriac broth

QUINOA CROQUETTES ^(1, V) 32

Crunchy Quinoa Croquettes, papaya mango salad, papaya seed vinaigrette

JERK CRISPY TOFU ^(6, V) 42

Bok choy, cannellini beans stew

SEARED KING OYSTER MUSHROOMS ^(V) 40

Celeriac purée and crispy kale

SIDES ^(V) 12

White rice

Yellow rice

Coconut rice

Fried Plantain

Roasted / Steamed Vegetables

Plain Green Salad

Naan flat bread

Cherry tomatoes in balsamic and olive oil



CURRY MENU

All curry selections are served with garlic roasted potatoes and plantain.

CHOOSE YOUR RICE

White rice

Yellow rice

Coconut rice

CHOOSE YOUR COCONUT TANGY SAUCE

Yellow Curry ^(V)

Red Curry ^(2,4)

Green Curry ^(2,4)

CHOOSE YOUR PROTEIN

Chicken 42

Fish ⁽⁴⁾ 42

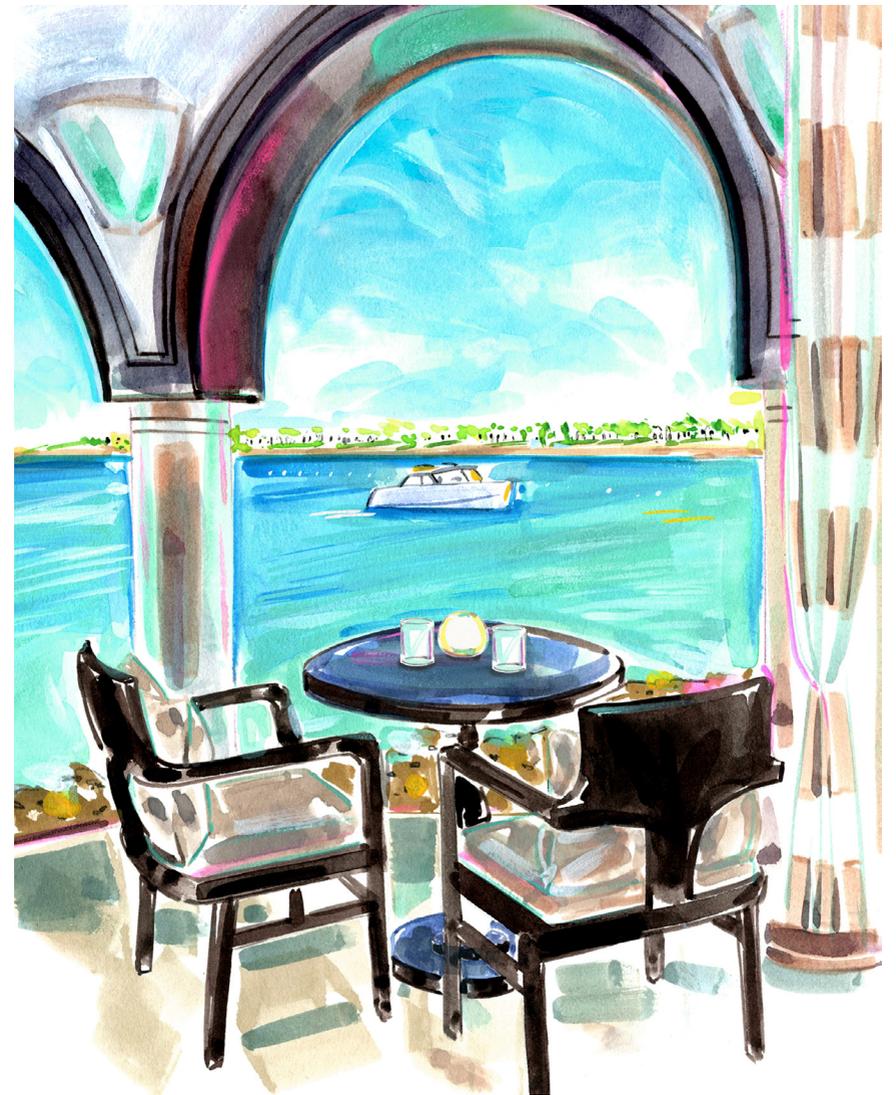
Scallop ⁽¹⁴⁾ 45

Lobster ⁽²⁾ 70

Shrimp ⁽²⁾ 45

Mixed (choose 2 — no lobster) 65

Vegetable 38



STARTERS

LOCAL TUNA TARTARE ^(1, 4) Fresh catch tuna, crispy bagel, avocado sorbet, tobiko caviar	36
CRUNCHY BABY GEM SALAD ^(1, 7, V) Feta cheese mousse, lemon vinaigrette, toasted pita, sumac, dried cranberry	30
PRAWN CARPACCIO ⁽²⁾ Citrus Frisee lettuce, seaweed oil	32
LOCAL SALT DOUGH BAKED CELERIAC ^(1, 8, 9, V) Celeriac tartar, celeriac cream, toasted hazelnuts, celeriac broth	30
CRISPY KATAIFI KING PRAWNS ^(1, 2) Saffron potato cream, sriracha aioli	36
CRUNCHY QUINOA CROQUETTES ^(1, V) Papaya, mango and chayote salad, papaya seed vinaigrette	32
SEARED JUMBO SEA SCALLOP ^(2, 7) Truffled cauliflower purée, and fingerling potato crispy mushroom	36
COCONUT LOBSTER BISQUE ^(1, 2) Wilted kale, squid ink, lobster ravioli	39
TEMPURA SOFT SHELL CRAB ^(1, 2) Mango sriracha chutney, plantain purée, and rockets	36
SLOWLY COOK OXTAIL GYOZA DUMPLING ^(1, 9) Smoked kumquats, caramelised onion cream, and oxtail broth	39

MAIN COURSE

15 DAYS DRY AGED LOCAL SWORDFISH ⁽⁴⁾ Asparagus, sage, saffron fennel and Pyrat Rum sauce	52
CARIBBEAN SEAFOOD GUMBO ^(2, 4) Local catch, scallops, crayfish, fish and mussels with crispy jasmine rice	60
FRESH CATCH BLACKENED YELLOWFIN TUNA ⁽⁴⁾ Local sweet potato, celeriac purée, coconut and seamoss sauce	48
LEMONGRASS BUTTER-POACHED ANGUILLAN LOBSTER ⁽²⁾ Roasted leek, Chayote salad, garlic butter sauce	68
PLANTAINS CRUSTED LOCAL MAHI-MAHI ^(4, 9, 10) Shaved fennel, cannellini bean and local sea whelk stew	48
PAN-SEARED CRAYFISH TAIL ⁽²⁾ Swiss chard wraps, stew vegetable, Crayfish foam	65
SLOW-ROASTED SUCKLING PIG ⁽⁹⁾ Corn purée, shallot tartlet, corn flan with sage gravy	55
PRIME BEEF TENDERLOIN ^(7, 9) Onion purée, crushed rosemary fingerling potatoes, Swiss chard Red Wine sauce	65