



~ Dinner Menu ~

STARTERS

Chef Soup EC \$35.00 | US \$13.00

Seaside Fish Cakes

Crispy fish cake served with tangy tartar sauce and crispy Caribbean vegetables EC \$30.00 | US \$12.00

Caribbean Sunset Platter

Our special seafood bites of shrimp, squid, & fish with a homemade aioli EC \$58.00 | US \$23.00

Crispy Coconut Shrimp

The perfect update to the classic grilled shrimp, glazed with fruity chili sauce EC \$52.00 | US \$20.00

Caribbean Tiki Tuna Tartare (Upon Availability)

Minced with an inspired blend of herbs and spices to tantalize the taste buds EC \$60.00 | US \$23.00

Ceviche

Seafood cured and marinated with lemon juice, Onion, peppers and spiced with Ana's touch!

Fish EC \$58.00 | US \$23.00 • Shrimp EC \$65.00 | US \$25.00

Chicken and Ham Involtini

Cooked in a garlic-infused extra virgin olive oil served with a delicious white wine and sage sauce EC \$62.00 | US \$24.00

Miso Glazed Cabbage

Cabbage wedges marinate before roasting, very aromatic and flavorsome. EC \$32.00 | US \$13.00

SALADS

Lobster Salad *Upon Availability*

Presented on a bed of lettuce, peppers & red onions in a Marie Rose dressing ECD\$ 78.00 | USD \$ 30.00

Caesar Salad

Crisp romaine leaves, crunchy croutons, and anchovies, tossed in a creamy dressing made with eggs, olive oil, lemon, parmesan and Ana's special touch! EC \$48.00 | US \$18.00

Personalize Your Salad with:

mp FC \$30 00 | LUS \$12 00 | Chicken FC \$25 00 | LUS \$10



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RISOTTOS

Sea Breeze Risotto

Creamy risotto with sautéed seafood **Appetizer** EC \$42.00 | US \$16.00 | **Main** EC \$98.00 | US \$38.00

Carbonara Risotto

Infused with crispy bacon, onions, reduced with white wine and finished with Parmesan cheese

Appetizer EC \$35.00 | US \$13.00 | Main EC \$75.00 | US \$29.00

PASTAS

Caribbean Sea Symphony

An assortment of shrimp, calamari, mussels, clams and fish cooked in Ana's tomato sauce EC \$88.00 | US \$34.00

Chicken & Broccoli Alfredo

Diced chicken in a creamy Alfredo sauce with shaved broccoli EC \$55.00 | US \$22.00

Olive Primavera

Seasonal vegetables tossed in a light tomato sauce with black olives EC \$46.00 | US \$18.00

CARIBBEAN CURRIES

Ana's signature coconut yellow curry with homemade chutneys & fragrant Basmati rice

Shrimp EC \$82.00 | US \$32.00 Chicken EC \$62.00 | US \$24.00 \

Fish EC \$68.00 | US \$26.00 Vegetable EC \$55.00 | US \$21.00

TO SHARE

Neptune Platter

Our bespoke seafood platter is a varied collection of seasonal seafood including shrimp, mussels, clams, fish & calamari EC \$250.00 | US \$96.00

Ana's Vegetarian Mezze

Our veggie platter includes tempura, napoleon tower of zucchini, caramelized carrots, sautéed pumpkin, with our signature dressing EC \$75.00 | US \$37.00

Meat Lovers

The meats are inclusive of grilled pork, steak tagliata, chicken scaloppini EC \$230.00 | US \$88.00



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THE SEA TOUCH

Barbuda's Starlit Treasure (Upon Availability)

Fresh Barbudan lobster served with Basmati rice & sautéed vegetables Whole EC \$175.00 | US \$54.00 • Half EC \$125.00 | US \$49.00

Caribbean Delight of the Seas (Upon Availability)

Freshly caught off the Antiguan coast, red snapper fried or creole style served with tostones

EC \$115.00 | US \$44.00

Catch of the Moonlight

Fried, grilled or sautéed served with roasted pumpkin EC \$105.00 | US \$40.00

Enchanting Sautéed Shrimp

In your choice of garlic butter or creole sauce, served with Basmati rice and sautéed potatoes EC \$65.00 | US \$25.00

THE LAND TOUCH

Ana's Sunset Steak

Grilled 8oz steak with Lyonnaise potatoes, buttered vegetables & pink peppercorn sauce EC \$138.00 | US \$54.00

Antiguan Jerk Pork Chop

Antiguan spiced pork chop, served with roasted potatoes and a chunky pineapple salsa

EC \$50.00 | US \$19.00

Cornish Hen

Mediterranean garlic and spice marinade EC\$ 85.00 | US\$ 33.00

Meditteranean Boat Zucchini

Grilled zucchini with tomatoes, lemon, thyme dressing and topped with Parmesan cheese EC\$ 45.00 | US\$ 18.00

DESSERT

Ask our team for the dessert specials