

## DESSERTS

<b>MOLTEN CHOCOLATE</b> <sup>(1, 3, 7, 12)</sup>	22
Raspberry insert, white chocolate ice cream, rice crispy with dried raspberry	
<b>GINGER CRÈME BRÛLÉE</b> <sup>(1, 3, 7)</sup>	20
Candied ginger, roasted fig, sugar tuille	
<b>SPICED BAKED RUM PINEAPPLE</b> <sup>(15, V6)</sup>	18
Lemongrass, star anise, cinnamon, cloves, vanilla, olive oil, raisin, carrot walnut cake, pina colada sorbet	
<b>EXOTIC AND COCONUT DELIGHT</b> <sup>(1, 7)</sup>	22
Coconut mousse, dark chocolate, Ganache, passionfruit jelly, dried coconut, coconut crunch	

# 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 farm-sea experience where the heroes are simple yet with a twist exquisitely produced flavours, local to Anguilla.

### 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

**SOIL & SEA WILD MUSHROOM TARTAR** (11, 15, VG) 36  
Wild mushrooms, balsamic vinegar, fermented garlic honey, cilantro, cured lemon, seaweed

**PAN SEARED BABY GEM** (8, 15, VG) 30  
Vegan creamy mousse, beetroot dressing, toasted almonds, citrus segments

**QUINOA SALAD** (6, 8, 15, VG) 32  
Fresh baby vegetables, Tofu, guacamole, watermelon, sweet corn, candied nuts

**VEGAN TOSTONES RELLENOS** (1, 15, VG) 30  
Fried plantains, vegan cheese, avocado, black beans

**UMAMI LEEK AND NORI MEDALLION** (15, VG) 42  
Roasted bell peppers sauce, hazelnuts, and truffled creamy potato

**SEARED KING OYSTER SCALLOPS** (15, VG) 40  
Lentils, vegetables, truffled potato, balsamic pearls

## SIDES (15, VG) 12

White rice

Yellow rice

Coconut rice

Fried Plantain

Roasted / Steamed Vegetables

Plain Green Salad

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 <sup>(VG)</sup>

Red Curry <sup>(2, 4)</sup>

Green Curry <sup>(2, 4)</sup>

### CHOOSE YOUR PROTEIN

Chicken <sup>(4)</sup> 40

Fish <sup>(4)</sup> 42

Octopus <sup>(14)</sup> 52

Scallop <sup>(14)</sup> 52

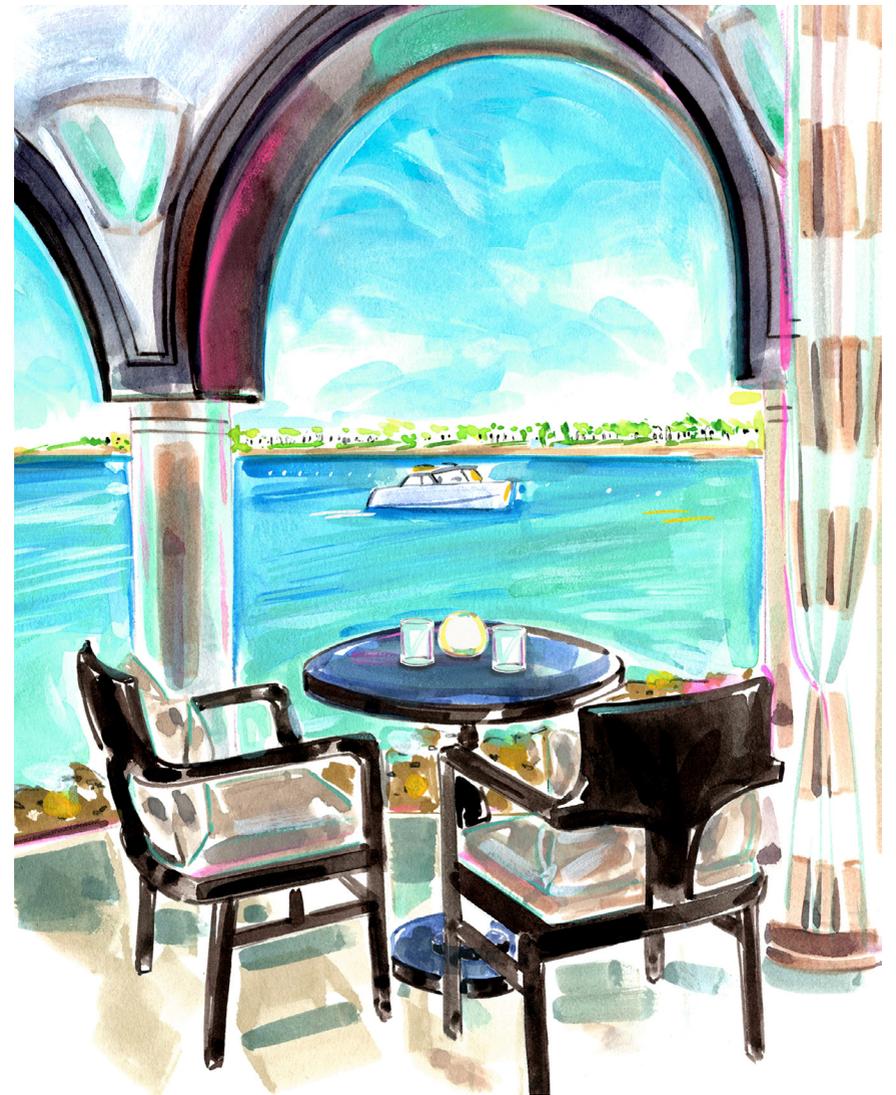
Lobster <sup>(2)</sup> 62

Shrimp <sup>(2)</sup> 45

Mixed (choose 2 — no lobster) 48

Mixed (choose 2 — with lobster) 65

Vegetable 38



## STARTERS

<b>FRESH LOCAL CATCH</b> <sup>(4)</sup>	34
Marinated raw fish, Lemon coco cream, coriander oil, orange spice sorbet, rum roasted pineapple	
<b>SCALLOP SASHIMI</b> <sup>(14)</sup>	36
Passion fruit froth, granny smith cucumber lime dressing, crunchy ginger, samphire	
<b>CRAYFISH &amp; AVOCADO TARTAR</b> <sup>(2, 3, 4)</sup>	42
Local crayfish Togarashi aioli , avocado, cured lemon, orange scent, shallot, white balsamic vinegar, Ikura	
<b>ANGUILLIAN LOBSTER COCO CAPPUCINO</b> <sup>(1, 2)</sup>	42
Lobster bisque, coconut foam, lobster roll	
<b>CRUNCHY &amp; CREAMY CRAB CAKE CROQUETTE</b> <sup>(1, 2, 7)</sup>	32
Pico de gallo, mango, green apple puree	
<b>CRISPY TOSTONES RELLENOS</b> <sup>(1, 7)</sup>	30
Plantain fritter, cheese, black bean, cranberries	
<b>PAN SEARED BABY GEM</b> <sup>(8)</sup>	30
Blue cheese mousse, beetroot dressing, toasted almonds, citrus segments	
<b>QUINOA SALAD</b> <sup>(7, 8)</sup>	32
Fresh baby vegetables, Goat cheese, guacamole, watermelon, sweet corn, Mandioca chips	

## MAIN COURSE

<b>SWORDFISH STEAK</b> <sup>(4, 7, 9)</sup>	52
45 Days Dry Aged Local Jamaican & cubeb pepper, sumac, mango bernaise, roasted vegetables	
<b>CARIBBEAN BOUILLABAISSE</b> <sup>(2, 4, 14)</sup>	60
Sea stock with local catch crayfish, fish & mussels	
<b>ISLAND'S YELLOWFIN TUNA</b> <sup>(4)</sup>	48
Homemade Jerk seasoning, cooked and raw chayote, agave lime sauce	
<b>ANGUILLIAN LOBSTER TAIL</b> <sup>(2)</sup>	65
Anguillan lobster tail poached in garlic lemon butter, Curry cassava, sweet potato puree, orange scent, coconut carrot ginger	
<b>PAN-FRIED LOCAL MAHI MAHI</b> <sup>(1, 4)</sup>	42
Chorizo crust, roasted red peppers puree, crispy chickpeas, pil pil sauce	
<b>CHUTNEY MANGO BUTTER DUCK MAGRET</b> <sup>(7)</sup>	45
12 hours slow cooked duck magret, mango chutney, lentils, vegetables, pearl onions, tamarindo sauce	
<b>PRIME BEEF TENDERLOIN</b> <sup>(7)</sup>	60
Grilled beef tenderloin, Cassava, Roasted tomatoes, veal jus, scallop potatoes	