



# LUCA Lunch Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

## APPETIZERS

|  |               |
|--|---------------|
| <b>Fresh Mozzarella</b>  | <b>CI\$17</b> |
| Tomatoes, arugula, basil pesto, balsamic reduction                     |               |
| <b>"Vitello Tonnato"</b>   | <b>CI\$18</b> |
| Thin sliced veal carpaccio, creamy tuna sauce, crispy capers           |               |
| <b>Beef Carpaccio</b>  | <b>CI\$18</b> |
| Arugula, truffle honey mustard, shaved parmesan, roasted artichokes    |               |
| <b>Tuna Taco</b>   | <b>CI\$18</b> |
| Truffle local yellowfin tuna tartare, avocado, togarashi aioli, wakame |               |
| <b>Local Fish Ceviche</b>  | <b>CI\$17</b> |
| Mango, bell pepper, scotch bonnet, red onion                           |               |
| <b>Coconut Ceviche</b>   | <b>CI\$14</b> |
| Mango, bell pepper, scotch bonnet, red onion                           |               |
| <b>Torched Salmon Crudo</b>  | <b>CI\$19</b> |
| Soy tahini dressing, jumbo lump crab, citrus salad                     |               |
| <b>Lobster Spring Rolls</b>  | <b>CI\$16</b> |
| Sweet chili sauce  |               |
| <b>Grilled tiger prawns</b>  | <b>CI\$22</b> |
| Edamame-tomato-onion salsa, tortilla chips, baconaise, burnt lemon     |               |
| <b>Fresh Baked Scallops</b>  | <b>CI\$20</b> |
| Coconut, saffron sauce, pickled ginger                                 |               |

## SALADS

Add local snapper CI\$13 / yellowfin tuna CI\$15 / lobster tail CI\$15 / red wild shrimp CI\$3 each / chicken CI\$8 /

flat iron steak CI\$18

|  |               |
|--|---------------|
| <b>Spinach Salad</b>   | <b>CI\$14</b> |
| Tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette                       |               |
| <b>Arugula-Beet Salad</b> <input type="checkbox"/>   | <b>CI\$14</b> |
| Hazelnut crusted goat's cheese, orange segments, raspberry vinaigrette   |               |
| <b>Local Spring Mixed Salad</b> <input type="checkbox"/>   | <b>CI\$14</b> |
| Avocado, cucumber, mango, crispy quinoa, guava dressing  |               |
| <b>Classic Caesar Salad</b> <input type="checkbox"/>   | <b>CI\$14</b> |
| Housemade croutons, shaved parmesan  |               |
| <b>Quinoa Salad</b>  | <b>CI\$14</b> |
| Grape tomato, carrots, cucumbers, avocado, mint, raisins, toasted almonds, olive oil, lime juice                             |               |
| <b>Cobb Salad</b>  | <b>CI\$17</b> |
| Chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette |               |

## PASTA

Gluten-free pasta available

|  |               |
|--|---------------|
| <b>Linguine</b>  | <b>CI\$29</b> |
| Lobster, shrimp, tomato-basil pesto sauce  |               |
| <b>Lobster Ravioli</b>   | <b>CI\$29</b> |
| Creamy lobster bisque, arugula, cherry tomatoes                                  |               |
| <b>Pappardelle</b>   | <b>CI\$28</b> |
| Braised beef short ribs and porcini ragoût                                       |               |
| <b>Spaghetti</b>   | <b>CI\$26</b> |
| White veal bolognese, asparagus, truffle oil                                     |               |
| <b>Pumpkin Ravioli</b> <input type="checkbox"/>                                  | <b>CI\$25</b> |
| Drawn thyme butter, sundried tomatoes, shaved parmesan                           |               |
| <b>Gnocchi</b>   | <b>CI\$26</b> |
| Chicken thigh ragoût, pancetta, porcini mushroom, marsala, parmesan, truffle oil |               |

# SANDWICHES

Served with fries or house salad. Sub sweet potato fries CI\$2

|   |               |
|---|---------------|
| <b>8oz Brisket Chuck Burger</b>   | <b>CI\$19</b> |
| Rum braised red onion, marmalade, garlic mayo, brie                               |               |
| <b>Caprese Wrap</b>   | <b>CI\$17</b> |
| Prosciutto, mozzarella, sun-dried tomato, basil pesto                             |               |
| <b>Tuscan Chicken Breast</b>  | <b>CI\$16</b> |
| Multigrain bread, asiago, herb aioli, arugula, tomato, pickled red onion, avocado |               |
| <b>Caribbean Lobster Roll</b>   | <b>CI\$23</b> |
| Jerk mayo, butter toasted brioche bun   |               |
| <b>CAB Flat Iron Steak</b>  | <b>CI\$22</b> |
| Ciabatta, provolone, sautéed onions, horseradish mayo                             |               |

# SEAFOOD & MEATS

|  |               |
|--|---------------|
| <b>Pan-Seared Local Yellowfin Tuna</b>                           | <b>CI\$39</b> |
| Celeriac purée, arugula and parsley gremolata, grilled asparagus |               |
| <b>Pan-Seared Local Red Snapper</b>                              | <b>CI\$37</b> |
| Fennel Slaw, Salmoriglio   |               |
| <b>Chicken Piccata</b>   | <b>CI\$29</b> |
| Lemon and caper sauce, pappardelle, mixed vegetables             |               |
| <b>Bone-In Pork Chop Milanese</b>                                | <b>CI\$22</b> |
| Arugula salad, cherry tomato, shaved parmesan                    |               |
| <b>Grilled 6oz Flat Iron Steak</b>                               | <b>CI\$27</b> |
| Polenta fries, arugula salad, salsa verde                        |               |

Last updated: Wed 29 Jan, 2025