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LOCAL CUISINE

## Starters

**Angel Hair Fritters** Antiguan fritters filled with blue crab meat, minced conch and vegetables, and distinctive black angel hair pasta, with diced tomatoes and curry dipping sauce

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**Fungee and Pepperpot (V)** A vegetarian take on the national dish of Antigua and Barbuda, pairing steamed cornmeal similar to polenta (*fungee*) and okra, served with a *pepperpot* stew of yams, onions and eggplant cubes

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**"Lamb Water"** Lamb rather than goat is used in this take on a classic thin broth of meat, breadfruit, onions, thyme and scallions. Also sometimes called Mannish Water as its often prepared by men

## Mains

**Chickpea and Sweet Potato Roti (V)** Roti bread filled with garam masala sweet potato and curried chickpeas, served with tomato onion sambal

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**Pork Chops, Bananas and Bacon** Unusual but winning combination of grilled pork chops, with skewered and grilled bacon-wrapped banana. Served with a tart green mango salad

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**Grilled Lobster Tail** With cumin and smoked paprika rum butter sauce, served with glazed *boniato* Caribbean sweet potatoes

## Desserts

**Antiguan Bread Pudding** Served with a spicy rum custard, scented with nutmeg, cinnamon and ginger

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**Baked Black Pineapple** Super sweet local pineapple, peanut brittle and housemade vanilla ice cream

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Our products may contain cereals containing gluten, eggs, milk, soya, celery, lupin, sesame, sulphur dioxide, mustard, crustaceans, molluscs or fish allergens and products thereof. In addition, our products may also contain or be processed in facilities that process tree nuts and peanuts.