Catherines Café

SUR LA PLAGE • ANTIGUA

ENTRÉES

BEETROOT FALAFEL *(v)*
Red Lentil Hummus, Spiced Tahini Dressing $45

GLAZED PORK BELLY
Cauliflower Purée, Green Apple, Golden Raisins $55

STEAMED LOCAL CLAMS
Fennel, White Wine Sauce, Grilled Baguette ..... ***Sm***. $55... ***Lg***. $95

SESAME SEARED YELLOW-FIN TUNA
Green Papaya, Cucumber, Avocado Purée, Charcoal Dressing $60
Add 5g Caviar ..... +$75

SHRIMP & SNOW CRAB CROQUETTE
Crushed Plantain, Coconut, Shellfish Bisque $65
Add 5g Caviar ..... +$75

FOIE GRAS TORCHON *(n)*
Apple & Walnut Salad, Prune Purée, Toasted Brioche $75
Glass of Sauternes ..... +$35

LUXE

ESCARGOTS DE BOURGOGNE
Garlic Butter ..... ***1/2 Dozen.*** $45... ***Dozen.*** $85

BAKED LOCAL CLAMS
Persillade Crumb & Fennel Salad ..... ***Sm.*** $55.... ***Lg.*** $95

FRESH BLUE POINT OYSTERS
Shallot & Red Wine Vinaigrette ..... ***1/2 Dozen.*** $90... ***Dozen.*** $175

FRUITS DE MER
Oysters, Scallops Ceviche, Mussels, Clams, Smoked Fish Rillettes
Gambas, Seared & Tartare Fresh Catch $170

SIBERIAN ROYAL CAVIAR
Classic Garnish ..... ***30g.*** $425... ***50g.*** $675
Glass of Champagne ..... +$55

WHITE ANCHOVIES
Extra Virgin Olive Oil ***50g.*** $60

WHITE ANCHOVIES CROSTINI
Semi Dried Tomato, Red Lentil Hummus, Parsley $65

COLD POACHED GAMBAS
House Mayonnaise, Fresh Lemon ..... ***Three.*** $65... ***Five.*** $105

CHARCUTERIE BOARD
Pata Negra, Coppa, Saucisson, Bayonne Ham, Pickles, Chutney
Fire Roasted Peppers, Toasted Baguette $125
Add Foie Gras Torchon ..... +$35

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA 5J
Fire Roasted Peppers, Pan Con Tomate ***50g.*** $155

DESSERTS

BUILD YOUR OWN SUNDAE
2 Scoops, Garnish & Sauce $30

HOUSE-MADE ICE CREAM
Vanilla, Grenadian Chocolate, Coffee, Coconut, Pistachio ***(n)***

HOUSE-MADE SORBET *(v)*
Lemon, Raspberry, Mango, Lime

GARNISHES
Shortbread, Chocolate Brownie, Antiguan Pineapple, Rum & Raisin

SAUCES
Raspberry, Salted Caramel, Hot Chocolate, Rum Anglaise

Per Scoop $12

TARTE AU CITRON
Meringuée $30

MANGO & PASSION FRUIT CHEESECAKE
Mango Sorbet, Marinated Mango $38

ÉCLAIR AU CHOCOLAT *(n)*
Hazelnut Praline, Salted Caramel $38

BANANA TARTE TATIN
Crème Fraîche $40

ARTISAN CHEESE BOARD *(n)*
Walnut & Raisin Loaf, Chutney $45

GARNITURES

LEAF & HERB SALADE *(v)*
House Vinaigrette $20

BLISTERED PLANTAIN *(v)*
Honey Glaze $20

POMMES FRITES
House Mayonnaise $20

CHARRED BROCCOLINI
Garlic Butter $25

PLATS

PEA & SPINACH PEARL BARLEY RISOTTO
Mint, Green Asparagus, Herbs ..... ***Sm***. $50... ***Lg***. $80

ROAST CHICKEN THIGH & BREAST
Ratatouille, Israeli Couscous, Black Olive, Gremolata Dressing $90

GRILLED STEAK
Asparagus, Roast Tomato, Café de Paris Butter, Sauce Béarnaise

Steak Bavette ***(8oz)*** $95
Dry-Aged Sirloin ***(8oz)*** $135
Add Foie Gras Torchon ..... +$35

GRILLED AGED PORK RIB STEAK
Lentil and Chorizo Cassoulet, Pepperonata $90

WARM RED SNAPPER ESCABECHE
Saffron, Baby Potatoes, Spinach, Garlic Aioli $95

CATCH OF THE DAY
Line Caught $95

HAND-MADE SEAFOOD TAGLIONI
Scallops, Mussels, Gambas, Calamari, Clams, Tomato, Fennel $125

Key: Most dishes can be modified to suit dietary requirements. Please alert the waitstaff.

[n] *Contains Nuts* ***[v]*** *Vegan* ***[Sm]*** *Small* ***[Lg]*** *Large*

ALL PRICES IN EASTERN CARIBBEAN DOLLARS, 15% ABST INCLUDED. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO BILL. PIGEON POINT BEACH, ST. PAUL'S, ANTIGUA, WEST INDIES. WWW.CATHERINES-CAFE.COM | @CATHERINESCAFE