Catherine's Café

SUR LA PLAGE • ANTIGUA

SNACKS

SMOKED WHOLE ALMONDS *(n)(v)*
Dried Local Fruit.....$27

MARINATED ITALIAN & SPANISH OLIVES *(v)*
Orange & Paprika.....$27

LUXE

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA 5J
Fire Roasted Peppers, Pan Con Tomate.....***50g.*** *$180*

CHARCUTERIE BOARD
Pata Negra, Coppa, Saucisson, Bayonne Ham, Pickles
Chutney, Fire Roasted Peppers, Toasted Baguette.....$135
Add Foie Gras Torchon.....+$40

FRUITS DE MER
Scallop Ceviche, Mussels, Oysters, Gambas, Clams
Smoked Fish Rillettes, Seared & Tartare Fresh Catch.....$190

KING'S SUSTAINABLE CAVIAR
On Ice, Blinis, Eggs, Chives, Crème Fraîche.....***30g.*** *$450*
Add Glass of Champagne.....+$60

STARTERS

CHILLED TOMATO GAZPACHO *(v)*
Tomato & Cucumber Salsa, Sourdough Croutons.....$45

ESCARGOTS DE BOURGOGNE
Garlic Butter ..... ***1/2 Dozen.*** *$50*...***Dozen.*** *$95*

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

CHICKEN LIVER & FOIE GRAS PARFAIT *(n)*
Pear & Walnut Salad, Pear Chutney
Sourdough Toast.....$60

BBQ LOCAL OCTOPUS
Burnt Aubergine, Cracked Wheat, Tahini
Pomegranate.....$60

YELLOW-FIN TUNA TARTARE
Papaya, Avocado, Ginger & Lime Dressing
Plantain Crisp.....***Sm.*** *$65*...***Lg.*** *$110*

SALADS

SALADE SUPERALIMENT *(v)*
Kale, Quinoa, Toasted Seeds, Avocado.....***Sm*** *.$50*...***Lg.*** *$70*

NIÇOISE CLASSIQUE
Local Mesclun Salad, White Anchovies.....***Sm*** *.$50*...***Lg.*** *$70*

Add Seared Tuna / Grilled Chicken / Bayonne Ham...+$30
Add Octopus / Gambas.....+$40

SIDES

LEAF & HERB GARDEN SALAD *(v)*
House Vinaigrette.....$22

BLISTERED LOCAL PLANTAIN *(v)*
Honey Glaze.....$22

POMMES FRITES
House Mayonnaise.....$25

FRIED CORN RIBS
Garlic Butter.....$28

MAINS

- LAND -

SAFFRON & TOMATO RISOTTO
Ratatouille, Tomato & Parsley Salsa.....***Sm.*** *$50*...***Lg.*** *$85*

ROASTED CHICKEN BREAST
Wild Mushrooms, Truffle, Artichoke.....$95

DINGLEY DELL PORK TOMAHAWK *(14oz)*
Pumpkin Purée, Puy Lentils, Roasted Apple, Crackling.....$140

GRILLED DRY-AGED DEDHAM VALE STEAK
Polenta Chips, Watercress Salad, Sauce Béarnaise

Steak Bavette *(8oz)*.....$120
Dry-Aged Sirloin *(10oz)*.....$165

- SEA -

CATCH OF THE DAY
Summer Salad, Cucumber, Fennel, Green Beans.....$100

BLACKENED MAHI CREOLE
Fire-Grilled Vegetables, Creole Sauce, Grilled Lime.....$110

HAND-MADE SEAFOOD TAGLIONI
Scallops, Mussels, Gambas, Calamari, Clams.....$150

GAMBAS.....***Three.*** *$95*... ***Five.*** *$145*

GRILLED WITH GARLIC BUTTER
Pommes Frites, Petite Salade, Homemade Mayonnaise

HAND-MADE TAGLIONI
Cherry Tomatoes, Shellfish Bisque

DESSERTS

BUILD YOUR OWN SUNDAE
2 Scoops, Garnish & Sauce.....$35

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.....$35

CHOUX *(n)*
Hazelnut Diplomat Cream, Apricot, White Chocolate.....$38

COFFEE CRÈME BRULÉE *(n)*
Biscotti.....$35

APPLE TARTE TATIN
Vanilla Ice-Cream, Salted Caramel.....$40

ARTISAN CHEESE BOARD *(n)*
Walnut & Raisin Loaf, Chutney.....***Sm.*** *$50*... ***Lg.*** *$80*

BEACH

- BITES -

BLOOMIN' ONION
Ranch Dressing, Tomato Chutney.....$40

QUICHE OF THE DAY
Green Salad.....$45

CRISPY FISH CAKES
Tartar Sauce, Lemon.....$45

WHITE ANCHOVIES CROSTINI
Semi Dried Tomato, Ratatouille, Preserved Lemon.....$55

GRAZING BOARD ***(For Two)***
Baked Clams, Fish Cake, Poached Gambas
White Anchovies Crostini, Quiche, Bayonne Ham $140

- SANDWICHES -

GRILLED CHICKEN BAGUETTE
Grilled Vegetables, Leaf & Herb Salad.....$45

MINI BEEF SLIDER
Demi Brioche Bun, House Made Ketchup.....$45
Add *Bacon*.....$5
Add *Cheese*.....$5

TOMATO & BUFFALO MOZZARELLA GRILLED FLAT BREAD *(n)*
Basil Pesto, Toasted Pine Nuts.....$55

SPICY SALAMI & JALAPEÑO GRILLED FLAT BREAD
Rocket, Aged Parmesan.....$55

STEAK BAGUETTE
Mustard Greens, Caramelised Red Onion.....$58

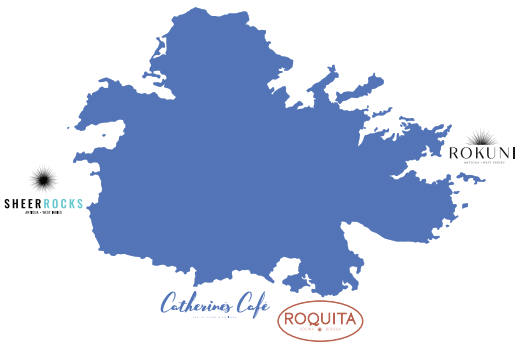
GAMBAS BAGUETTE
Lemon Mayonnaise, Fresh Herbs.....$60

INVISIBLE CHIPS.....$5
By donating to the ***Rocks Group Food Fund,*** *your $5 feeds one person in need on island through our chosen charities.*

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

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

**Food prepared in our restaurant may come into contact with nuts.*



A ROCKSGROUP RESTAURANT.

Proud Sister Restaurant To...

SHEERROCKS AT COCOBAY RESORT, ST MARYS
ROKUNI [NEW WEST COAST LOCATION COMING SOON...]
ROQUITA AT HARBOUR WALK, ENGLISH HARBOUR

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12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO BILL

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SUR LA PLAGE • ANTIGUA

WHITE

	Gls.	Btl.
MUSCADET JÉRÉMIE HUCHET *Sèvre et Maine, Loire*	$30	$135
CHÂTEAU THIEULEY, SEMILLON/SAUVIGNON *Bordeaux*		$165
MÂCON VILLAGES, ALBERT BICHOT *Burgundy, France*	$40	$195
CHARDONNAY, BRAMITO *Antinori, Italy*		$210
SPOKE, SAUVIGNON BLANC *Awatere Valley, Marlborough, New Zealand*	$45	$215
ROLONA, GAVI DI GAVI *Castellari Bergaglio, Piedmont, Italy*		$220
ETNA, CARRICANTE, PLANETA *Feudo di Mezzo, Sicily, Italy*		$230
MONTAGNY, CAMILLE *Domaine Feuillat-Juillot, Burgundy*		$265
SANCERRE, DOMAINE LA POUSSIE *Loire*	$60	$295
CHABLIS, LA CHABLISIENNE *La Pierrelée, Burgundy*		$300
POUILLY-FUISSÉ, DOMAINE SAUMAIZE MICHELIN *Burgundy*		$310
• CHABLIS 1ER CRU LES VAILLONS *Joseph Drouhin, Burgundy*		$395
AIGLE ROYAL, CHARDONNAY *Gérard Bertrand, Limoux*		$495
• PATZ AND HALL *Hyde Vineyard, Sonoma Coast 2015/2017*		$550
• MEURSAULT *Clos Du Cromin, Henri De Villamont, Burgundy 2018*		$560
• CORTON CHARLEMAGNE *Louis Latour, Burgundy 2015/2020*		$1,495

• *Grand Cru: We only select exceptional and rare vintages for our Grand Cru list, sometimes carrying more than one year. Availability is limited.*

SWEET

	Gls.	Btl.
SPARKLING MOSCATO, SWEET *Sartori, Italy*	$20 [150ML]	$95 [75CL]
SAUTERNES, LES CARMES DE RIEUSSEC *Bordeaux*	$40 [75ML]	$195 [37.5CL]

CHAMPAGNE

	Gls.	Btl.
IL FOLLO PROSECCO *Valdobbiandene, Italy*	$30	$150
SEGURA VIUDAS CAVA *Reserva Heredad, Spain*		$200
VEUVE CLICQUOT N.V. BRUT *Champagne*	$60	$350
BOLLINGER N.V. BRUT ROSÉ *Champagne*		$525
RUINART BLANC DE BLANCS N.V. *Champagne*		$565
LAURENT PÉRRIER N.V. CUVÉE ROSÉ *Champagne*		$675
DOM PÉRIGNON BRUT 2012 *Vintage Champagne*		$1,150

ROSÉ

	Gls.	Btl.
OURSIN BY ROCKS GROUP *Pays D'Oc, France*	$30	$135
MINUTY 'M' *Côtes de Provence*	$40 Mag.	$170 $340
CÔTE DES ROSES *Gérard Bertrand, Languedoc*		$180
CHÂTEAU GRAND BOISE *Sainte Victoire, Côtes de Provence* 3L Btl. $840 / 6L Btl.	$45 Mag.	$210 $420 $1,975
CHÂTEAU LÉOUBE *Côtes de Provence*		$225
WHISPERING ANGEL *Côtes de Provence*		$260
CONFIDENTIELLE, DOMAINE FIGUIÈRE *Côtes de Provence*		$270
CHÂTEAU MINUTY, ROSE ET OR *Côtes de Provence* 3L Btl. $1,100 / 6L Btl.	$60 Mag.	$275 $550 $2,700
GRAND BEYLESSE *Côtes de Provence*		$295
DOMAINE OTT *Côtes de Provence*		$325

RED

	Gls.	Btl.
CÔTES DU RHÔNE, CHÂTEAU DU TRIGNON *Famille Quiot, Rhône Valley*	$30	$140
CHÂTEAU MARÉCHAUX, MERLOT/CABERNET SAUVIGNON *Bordeaux Supérieur*		$160
PINOT NOIR, VALMOISSINE *Louis Latour, Côteaux du Verdon*	$40	$190
BROUILLY, RESERVE DE CHÂTEAU *Château de Pierreux, Beaujolais*		$220
VILLA ANTINORI *Marchesi Antinori, Tuscany*		$225
BÖEN, PINOT NOIR *Joe Wagner, Santa Lucia Highlands, California*		$235
CHÂTEAU LA CAZE BELLEVUE *Saint Emilion, Bordeaux*		$245
MARQUÉS DE MURRIETA, RIOJA RESERVA *Finca Ygay, Rioja, Spain* Mag.		$275 $550
LE VOLTE DELL'ORNELLAIA *Tuscany, Italy*	$60	$300
STAG'S LEAP HANDS OF TIME, CABERNET SAUVIGNON *Napa Valley, California*		$310
COLLEMATTONI, BRUNELLO DI MONTALCINO *Tuscany, Italy*		$395
BEAUNE 1ER CRU-CLOS DU ROY, 2018 *Domaine Doudet Naudin, Burgundy*		$425
• CLOS D'ORA, GÉRARD BERTRAND *Languedoc, 2015*		$1,050
• CHÂTEAU LEOVILLE BARTON *St Julien, Bordeaux 2006*		$1,175
• MONTE BELLO, RIDGE VINEYARDS *California, 2015*		$1,475
• ORNELLAIA,TENUTA DELL'ORNELLAIA *Bolgheri, Italy 2013/2019*		$1,900
• CHARMES CHAMBERTIN *Grand Cru, Louis Latour, Burgundy 2016*		$2,500
• SASSICAIA, TENUTA SAN GUIDO *Bolgheri, Italy 2014/2017*		$2,750

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ASK YOUR WAITER FOR OUR CIGAR COLLECTION

*Join **ROCKS BOX WINE**- A membership program featuring expertly chosen wines delivered to your door. For details, email **ROCKSBOX@ITSROCKSGROUP.COM***

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