SOUPS

Venetian Soup EC\$ 58
Shrimps, mussels, fish & calamari prepared in a saffron-infused seafood & tomato broth

Chefs Special EC\$30

Our acclaimed daily soup selection

HOT PLATES

Fabulous Dickenson Bay Basket EC\$ 56
Our special seafood bites of shrimp, squid, & fish with a homemade curry mayo

Seafood Trio EC\$ 52
A combination of fish, shrimp & lobster fritters with a fruity salsa

Mussels a la Scelta EC\$45

Black mussels sautéed in your choice of either creole sauce or white wine served with garlic bread

Spicy Cajun Shrimps EC\$ 45
Broiled shrimp with a delish homemade mayo

Salt Fish Cake EC\$ 38

Served with an avocado aioli

Deep Fried Calamari EC\$ 36

Crunchy & melty with appetizing tastiness

Spicy Pork Tacos EC\$35

Antiguan BBQ-jerk spiced pork & sautéed peppers on a crisp flour tortilla

Caribbean Roti

Shrimp EC\$42 Fish EC\$38 Chicken EC\$32 Vegetable EC\$ 35

Eggplant and Tomato Napoleon (V) EC\$ 37

A tower of pleasant tastes

Vegetable Tempura (V) EC\$28
Seasonal vegetables battered and fried, with our Ana's signature honey curried mustard on the side

On the beach
RESTAURANT & ART GALLERY



COLD PLATES

Tartare

Minced with an inspired blend of herbs and spices to tantalize the taste buds Fish EC\$ 60 Beef EC\$ 70

Ceviche

Seafood cured & marinated with lemon juice, onions, peppers & spiced with an Ana's touch!

Fish EC\$ 58 Shrimp EC\$ 65

Lobster Bites EC\$52 *Seasonal*

Saffron-garlic infused, freshly caught Barbudan lobster with a twist of lemon

SALADS

Lobster Salad EC\$ 78 *Seasonal*

Presented on a bed of endives, peppers & red onions in a creamy avocado dressing

Steak Salad EC\$ 70

4oz Tenderloin with tossed greens, plantains, tomatoes & caramelized onions

Greek Chickpea Salad EC\$ 45

Feta cheese, chickpeas, tomatoes, cucumbers & red onions finished with olive oil & a white wine vinaigrette

Classic Cesar Salad EC\$ 35

Personalize Your Cesar with...

Shrimp EC\$ 20 Steak EC\$ 20 Fish EC\$ 15 Chicken EC\$ 12 Bacon EC\$8 Anchovies EC\$ 5

Beet & Feta EC\$28

Freshly sliced beets & crumbled feta garnished with seasonal greens

Island Garden Salad EC\$26

Simply tossed island greens, tomatoes, tostadas & olives, dressed with a balsamic







PASTAS

All pastas are handmade, at Ana's on the beach. Choose between tagliatelle, spaghetti, farfalle & fettuccine

Carib-Med Sea EC\$78
An assortment of shrimp, calamari, mussels, clams & fish cooked in Ana's tomato sauce

Lobster Ravioli EC\$72 *Seasonal*
Lobster off Antiguan shore stuffed into our delicious pasta

Beef Ravioli EC\$ 69
A shining example of a simple yet thoughtful ingredient medley, lovingly prepared

Shrimp & Zucchini Pesto EC\$68
Shrimp & zucchini sautéed in garlic, white wine & pesto

Fresh Catch Alla Arrabbiata EC\$65
The catch of the day in a spicy fragrant tomato-based sauce

Spinach Ricotta Ravioli EC\$62

Spinach & ricotta cheese enveloped on our signature pasta

Pasta Bolognese EC\$56

Marinated ground beef in our tomato sauce finished with red wine

Chicken & Broccoli Alfredo EC\$50

Diced chicken in a creamy Alfredo sauce with shaved broccoli

Olive Primavera EC\$46
Seasonal vegetables tossed in a light tomato sauce with black olives

RISOTTO

Risotto Di Mare Sautéed seafood enveloped in creamy Italian rice

Appetizer EC\$42 Main EC\$98

Risotto Alla Carbonara
Infused with crispy bacon & onions, reduced with white wine & finished with parmesan cheese

Appetizer EC\$35 Main EC\$70

Risotto Alla Scelta Ana's signature risotto with your choice of either mushrooms, spinach or sundried tomatoes

Appetizer EC\$26 Main EC\$52 Chicken EC\$12 Shrimp EC\$20





MAIN COURSE

Neptune's Platter EC \$215 Our bespoke seafood platter (serving at least 2) is a varied collection of seasonal seafood including lobster, shrimp, mussels, clams, fish & calamari

Lobster EC \$ 125 *Seasonal*
Fresh Barbudan lobster served with Basmati rice & sautéed vegetables

Rack of Lamb EC\$125

Sealed, oven roasted rack of lamb served with grilled vegetables & a warm Mediterranean couscous salad

Ana's Steaks

Grilled 8oz steak with Lyonnaise potatoes, buttered vegetables & pink peppercorn sauce Tipsy Tenderloin EC\$115 Grilled Strip loin EC\$98

Whole Red Snapper EC\$95

Freshly caught off the Antiguan coast, fried or creole style served with garlic vegetables & Basmati rice

Seared Salmon EC\$92

Atlantic salmon cooked medium, served with couscous, spinach, a root vegetable medley & a creamy vinaigrette

Catch of the Day EC\$80

Fried, grilled or sautéed served with tostadas, Basmati rice & greens

Sautéed Shrimp EC\$65

In your choice of garlic butter or creole sauce, served with rice, bell peppers & broccoli

BBQ Ribs EC\$60

Braised spare ribs in a red wine BBQ sauce, served with cheesy potatoes & butter vegetables

Chicken Parmesan EC\$58

Crusted chicken breast, baked in marinara sauce & mozzarella on a bed of fettuccine Alfredo

Antiguan Jerk Pork Chop EC\$50

Antiguan spiced pork chop, served with roasted sweet potatoes & a chunky pineapple salsa



OUR DELICIOUS FLAVOURFUL CURRIES

Caribbean Curry

Ana's signature coconut yellow curry with homemade chutneys & fragrant Basmati rice

Shrimp EC\$82 Chicken EC\$62 Vegetable EC\$ 55

Fish EC\$68

KIDS MENU

Pasta EC\$45 Choose between olive oil, cream or tomato sauce

Nuggets EC\$35 Either fish or chicken served with fries

Hawaiian Hot Dog EC\$30 Served with fries

Margherita Pizza EC\$28 6'cheese pizza in our Ana's Tomato sauce

DESSERTS

Ana's Rum Bread Pudding EC\$42 Caribbean style bread pudding with vanilla ice cream

Seasonal Cheesecake EC \$35 Surprise your palate with our delicious cheesecake

Chocolate Cake Triple Threat EC\$ 32 Three layers of chocolate drizzled with strawberry purée

Key Lime Pie EC\$30 Luscious, aromatic and tart with a sweet finish

Tiramisu EC\$30 Classic lady-finger cake, espresso, mascarpone cheese

Ice Cream or Sorbet EC\$20 Ask your Hostess for today's flavors

