



# LUCA Lunch Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

**Delivery terms:** Please see Bento & Let's Eat

**Delivery times: Monday-Saturday:** 11.30am-8pm

**Sunday:** 5pm-8pm

## APPETIZERS

<b>edamame beans</b>	CI\$6
smoked maldon salt	
<b>5 pcs sashimi</b>	CI\$14
tuna or salmon	
<b>Tuna Taco</b>	CI\$15
truffle local yellowfin tuna tartare, avocado, togarashi aioli, wakame	
<b>tuna-salmon poke</b>	CI\$16
with shrimp, tobiko, avocado, served over sticky rice	
<b>Fresh Mozzarella</b>	CI\$12
heirloom tomatoes, arugula, basil pesto, balsamic vinegar	
<b>"Vitello Tonnato"</b>	CI\$14
thin sliced veal carpaccio, creamy tuna sauce, crispy capers	
<b>Beef Carpaccio</b>	CI\$14
arugula, truffle espuma, shaved parmesan, roasted artichokes	
<b>Hoison Duck Spring Rolls</b>	CI\$12
Korean chili sour cream	
<b>Crispy Lobster Bites</b>	CI\$14
sauteed spinach, roasted cherry tomatoes, thermidor sauce	

<b>Fresh Jumbo Scallops</b>	<b>CI\$16</b>
on half shell, gratinated with sauteed spinach, white wine sauce	
<b>tempura shrimp roll</b>	<b>CI\$14</b>
cream cheese, avocado, jalapenos, spicy mayo	
<b>tempura</b>	
lobster 14, shrimp 12, vegetables 8 chilly thread, basil, smoked maldon salt, sriracha sauce	

## SALADS

<b>Spinach Salad</b>	<b>CI\$11</b>
tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette	
<b>Mixed Green Salad</b>	<b>CI\$11</b>
cucumbers, cherry tomatoes, garbanzo beans, celery, black olives, honey mustard dressing	
<b>Arugula-Beet Salad</b>	<b>CI\$11</b>
hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	
<b>Watercress Salad</b>	<b>CI\$11</b>
avocado, cucumber, mango, crispy quinoa, guava dressing (add chicken \$7, snapper \$12, tuna \$14, lobster tail \$14)	
<b>Cobb Salad</b>	<b>CI\$15</b>
chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	
<b>add chicken</b>	<b>CI\$7</b>
<b>add snapper</b>	<b>CI\$12</b>
<b>add tuna</b>	<b>CI\$14</b>
<b>add lobster tail</b>	<b>CI\$14</b>

## PASTA

*Made fresh in house.*

<b>Fettuccine</b>	<b>CI\$23</b>
with lobster, shrimps, basil oil and spicy tomato sauce	

<b>Lobster Ravioli</b>	<b>CI\$21</b>
creamy lobster bisque, arugula, cherry tomatoes	
<b>Pappardelle</b>	<b>CI\$19</b>
with braised beef short ribs and porcini ragout	
<b>Spaghetti</b>	<b>CI\$18</b>
with white veal bolognese, asparagus, truffle oil	
<b>Pumpkin Ravioli</b>	<b>CI\$17</b>
drawn thyme butter, sundried tomatoes, shaved parmesan	
<b>Gnocchi</b>	<b>CI\$16</b>
chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	

## SEAFOOD & MEATS

<b>Pan Seared Local Yellow Fin Tuna</b>	<b>CI\$29</b>
sauteed chili-garlic broccolini, Sicilian sauce, (olives, capers, cherry tomatoes, oregano)	
<b>Baked Local Red Snapper Filet</b>	<b>CI\$28</b>
seafood risotto, bisque espuma	
<b>"Fregola Ai Frutti di Mare"</b>	<b>CI\$29</b>
lobster tail, jumbo shrimps, fresh basil, cherry tomato, garlic crostini	
<b>Chicken Piccata</b>	<b>CI\$21</b>
lemon & caper sauce, pappardelle, mixed vegetables	
<b>8oz beef tenderloin</b>	<b>CI\$36</b>
scaloped potatoes, bacon green beans, peppercorn demi	
<b>8oz. Black Angus Burger</b>	<b>CI\$15</b>
cheddar, mushrooms, caramelized onions, fries	

Last updated: Wed 12 Jan, 2022