



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

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

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

SALADS

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

PASTA

Made fresh in house.

Fettuccine	CI\$23
with lobster, shrimps, basil oil and spicy tomato sauce	

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

SEAFOOD & MEATS

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

Last updated: Wed 12 Jan, 2022