



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

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| 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 | |

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| 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

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| 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.

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

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| 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

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| 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