

Restaurant Week Lunch Menu

US \$50 excluding 10% Service Charge and 17% ABST

Choice of one from each section

Welcome Cocktail

Passion Fruit Sparkling (Non-Alcoholic)

Melody Martini (Alcoholic)

Appetizer

Antigua conch's chowder

With garlic Bread

Ana's toss garden salad

With Avocado, Red onion, Cucumber, Cherry Tomatoes, Carrot & Rasin

Roast Pork Belly

Crisp pork belly served with a rich roasted pineapple salsa

Classic Beef Tacos

Shredded seasoned beef and sautéed peppers on a soft flour tortilla

Main

Chef famous Pull Pork Burger

served with cheesy fries

Paradise Chicken Parmesan

Crusted Chicken breast, baked in our marinara sauce & mozzarella on a bed of fettuccine alfredo

Blacken Local Fish

Freshly caught off the Antiguan coast, served with chunky pineapple salsa and tostones

Dessert

Ana's famous rum bread pudding served with champagne icecream

Restaurant Week Dinner Menu

US \$75 excluding 10% Service Charge and 17% ABST

Choice of one from each section

Welcome Cocktail

Pineapple Temple (Non-Alcoholic)

Lemon Mint Prosecco (Alcoholic)

Appetizer

Seafood Platter

Our special seafood bites of shrimp, squid & fish with homemade aioli.

Vegetable Tempura

Seasonal vegetables battered and fried, with our Ana's Signature sauce on the side.

Seaside Fish cake

Crispsy fish cake served with tangy tartar sauce.

Hawaiian Chicken Brochette

Served with Ana's garden salad

Main

Catch of the Moonlight

Steam with Okra, Veggie and served with yellow rice

Pineapple Chicken Breast

Antigua black pineapple marinated chicken served with Coleslaw and yellow rice

Ana's Steak

Grilled 8oz steak served with sweet potato mash and coleslaw

Dessert

Anas famous rum bread pudding served with champagne icecream