



ArtCafe Supper Menu

This is our **sample menu** below – you choose (24 hours in advance) one or two dishes that everyone shares according to what you all like and what is best that day. We serve our cocktails and home-made rum punch or choose a wine we have specially selected to be our Wine of the Month or you can bring your own wine, beer or soft drinks. All our ingredients are fresh, seasonal and from Barbuda - or from Antigua if unavailable here. Our fish is straight off Barbudan boats, we make everything ourselves except for bread which we get from the local bakers and we often cook on our coal-pot on locally produced logwood charcoal.

- Fresh local fish (snapper, barracuda and many others) fried, grilled or baked with Caribbean spices.
- Lime and fresh herb-crust chicken.
- Deer-meat (venison) kebabs in a Barbuda honey and chili marinade.
- Lobster stewed with coconut cream sauce.
- Pumpkin risotto with home-made chili oil and parmesan (v)
- Antigua reared pork baked with seasoning peppers, or served as kebabs.
- Venison red wine casserole with guava.
- Lemon shark kebabs grilled with local vegetables.
- Home-made beef or venison burgers in Barbuda buns.
- Chick pea fritters with tomato salsa (v)
- Guinea Fowl with Wadadli beer and lentils.

These are served with an appetizer, and a selection of the following - johnny cakes, rice and peas, roast vegetables, fungi, sweet potato or pumpkin mash, a selection of fresh salads, cucumber or tomato relish and locally baked bread, with home-made ice cream for dessert.

Supper with us is \$135ec/\$50USD per head. Cocktails are \$20ec/\$8USD and **booking is essential** - make a note of our number (268) 717-4451 or e mail (in advance) barbudaful@gmail.com . We are located on Two Foot Bay Road, Codrington, BARBUDA.

Why not come for lunch, one of our Caribbean rum-tasting evenings or our next happy hour too?