

miami

CHEF TASTING

5 courses (\$100 pp)
or

7 courses (\$150 pp)

S T A R T E R S

Plantain Cups (\$15)

plantain, ground beef, griot, chiquetaille of herring, pikliz

Pates (\$18)

oxtail, pikliz

Grilled Octopus (\$22)

grilled tentacles of octopus, chimichurri sauce

Bouillon (\$17)

Root vegetables, goat, plantain, spinach, boy

Ginger Wings (\$15)

fried chicken wings with ginger sauce

Meatballs (\$14)

ground beef, creole sauce

M A I N

Seafood Pasta (\$36)

handmade pasta, octopus, conch, lobster, crab, mussels, baked tomatoes

Legume or Lalo (\$38)

vegetable beef stew, rice and black beans sauce

Griot (\$26)

fried pork shoulder, fried plantains, pikliz

Haitian Style Pizza

griot, pikliz (\$18), macaroni gratinee, ground beef (\$23), chicktaille of herring (\$18) or cheese pizza (\$10)

Grilled Steak (\$40)

mashed potatoes or mashed malenga, steak, vegetables

Grilled Whole Fish (\$48)

1.5lbs red snapper fish, salad

Gratinee De Homnard (\$42)

lobster, pasta, cheese

Kabri (\$38) or Poulet (\$30)

fried goat or chicken en sauce, du riz cole (rice and peas)

Friday Platter (\$55)

patate, griot, beef tasso, akra, plantain, pikliz, red snapper (grilled or fried)

D E S S E R T S

Douce de Coco (\$10)

coconut, vanilla

Rhum cake (\$10)

S I D E S

djon djon rice or rice and peas (\$10), pikliz (\$4), fried plantain (\$6), salad (\$8), grilled vegetables (\$10)

B E V E R A G E

Lemonade (\$7)

Speciality Juice (\$10)

Soft Drinks (\$4)

Coffee (\$2)

Ginger Tea (\$2)