

Menu

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, pikliz (x3)

Akra (\$12)

fried taro root

Pates (\$10)

herring, avocado sauce (x3)

Bouillon (\$15)

Root vegetables, goat, plantain, spinach

Wings (\$15)

ginger, grilled or fried chicken (x6)

M A I N

Seafood Pasta (\$33)

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

Legume or Lalo (\$35)

vegetable beef stew, rice and black beans sauce

Pizza

griot, pikliz (\$20) macaroni gratinee, ground beef (\$25) chicktaille (\$20) cheese pizza (\$12), or everything pizza (\$30)

Grilled Steak (\$30)

mashed potatoes, steak, vegetables

Gratinee De Homnard (\$40)

lobster, pasta, cheese

Kabri (\$35) or Poulet (\$25) or Lambi (\$38)

fried goat or chicken en sauce or conch en sauce, djon djon rice

Friday Platter (\$55) | to share

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

D E S S E R T S

Douce de Coco (\$8)

coconut, vanilla

Strawberry Barbancourt Ice Cream (\$8)

strawberry, coconut, rhum barbancourt

Rhum cake (\$8)

S I D E S

djon djon rice (\$8), akra (\$6), pikliz (\$4), banane (\$6), salad (\$8)

B E V E R A G E

Lemonade (\$7)

Speciality Juice (\$10)

Soft Drinks (\$4)

Coffee (\$2)

Ginger Tea (\$2)