

Menu

CHEF TASTING

5 courses (\$50 per person)

or

7 courses (\$65 per person)

Bettie's
RESTAURANT

STARTERS

Plantain Cups (\$11)

plantain, ground beef, griot, herring chiquetaille, pikliz

Pates (\$10)

ground beef or herring chiquetaille

Grilled Octopus (\$13)

grilled tentacles of octopus, chimichurri sauce

Bouillon (\$12)

Root vegetables, goat, plantain, spinach, boy

Ginger Wings (\$15)

fried chicken wings with ginger sauce

Meatballs (\$12)

ground beef, creole sauce

Kibi (\$8)

bulgur, ground beef

MAIN

Seafood Pasta (\$25)

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

Legume or Lalo (\$20)

vegetable beef stew, rice and black beans sauce

Griot (\$18)

fried pork shoulder, fried plantains, pikliz

Grilled Steak (\$32)

mashed potatoes or mashed malenga, steak, vegetables

Fried Whole Fish 1lbs (\$28), 2lbs (35)

1lbs red snapper fish, salad or 1.5lbs, 2lbs

Gratinee De Homnard (\$33)

lobster, pasta, cheese

Kabri (\$25) or Poulet (\$18) or Turkey (\$16)

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

Fritay Platter (\$45)

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

DESSERTS

Douce de Coco (\$8)

Dulce de Leche (\$8)

Sides (Pick any 2 for \$10)

djon djon rice or rice and peas (\$7), pikliz (\$4), fried plantains (\$6), salad (\$8), grilled vegetables (\$8)

BEVERAGE

Lemonade (\$6)

pinnaeapple (\$7)

passion fruit (\$8)

Soft Drinks (\$3)

strawberry (\$6)

Ginger Tea (\$2)

\$10 service fee for BYOB service