

Menu

STARTERS

Plantain Cups (\$13)

plantain, ground beef, griot, herring chiquetaille, pikliz

Pates (\$10)

ground beef or herring chiquetaille

Grilled Octopus (\$16)

grilled tentacles of octopus, chimichurri sauce

Bouillon (\$15)

Root vegetables, goat, plantain, spinach, boy

Ginger Wings (\$12)

fried chicken wings with ginger sauce

Meatballs (\$12)

ground beef, creole sauce

Kibi (\$10)

bulgur, ground beef

BEVERAGE

Lemonade (\$7)

Freshly-made

Juice (\$10)

Soft Drinks (\$4)

Coffee (\$2)

Ginger Tea (\$2)

MAIN

Seafood Pasta (\$35)

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

Legume or Lalo (\$32)

vegetable beef stew, rice and black beans sauce

Griot (\$25)

fried pork shoulder, fried plantains, pikliz

Grilled Steak (\$40)

mashed potatoes or mashed malenga, steak, vegetables

Fried Whole Fish (\$40)

1.5lbs red snapper fish, salad

Gratinee De Homnard (\$40)

lobster, pasta, cheese

Kabri (\$30) or Poulet (\$20) or Turkey (\$18)

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

Fritay Platter (\$55)

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

CHEF TASTING

5 courses (\$60 per person)

or

7 courses (\$85 per person)

DESSERTS

Douce de Coco (\$10)

Dulce de Leche (\$10)

SIDES

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