

medina

CHEF TASTING

5 courses (\$60 per person)

or

7 courses (\$75 per person)

Bettie's
RESTAURANT

STARTERS

Plantain Cups (\$17)

plantain, ground beef, griot, herring chiquetaille, pikliz

Pates (\$13)

ground beef or herring chiquetaille

Grilled Octopus (\$19)

grilled tentacles of octopus, chimichurri sauce

Bouillon (\$14)

Root vegetables, goat, plantain, spinach, boy

Ginger Wings (\$18)

fried chicken wings with ginger sauce

Meatballs (\$16)

ground beef, creole sauce

Kibi (\$12)

bulgur, ground beef

MAIN

Seafood Pasta (\$29)

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

Legume or Lalo (\$25)

vegetable beef stew, rice and black beans sauce

Griot (\$20)

fried pork shoulder, fried plantains, pikliz

Grilled Steak (\$39)

mashed potatoes or mashed malenga, steak, vegetables

Fried Whole Fish 2lbs (\$45) or grilled

salmon (\$25)

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

Gratinee De Homard (\$35)

lobster, pasta, cheese

Kabri(\$35), Grilled Branzino(\$35) or Poulet(\$20)

fried goat (or insauce) or Grilled Branzino with baby potatoes or chicken in sauce, du riz cole (rice and peas)

Friday Platter (\$58)

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

DESSERTS

Douce de Coco (\$8)

Dulce de Leche (\$8)

SIDES

Djon djon rice or rice and peas (\$10), pikliz (\$4), fried plantains (\$6), salad (\$10), grilled vegetables (\$10), Roasted potatoes (\$10), macaroni gratine (\$12)

BEVERAGE

Lemonade (\$9)

pinnaeapple (\$9)

passion fruit (\$10)

Soft Drinks (\$3)

strawberry (\$10)

Ginger Tea (\$4)

\$10 service fee for BYOB service