



LIMIN SOUTHBANK

Spring & Summer Menu

We welcome you to a Caribbean food and drink experience by Chef-Owner **Sham Mahabir**. He explores the unique flavours of the Caribbean, drawing from his native Trinidad & Tobago, where the food has been enriched by people from India, Africa, China and the Middle East, and by adding his own creative flair.

LIMIN (pronounced 'lime-in') is Trinidadian for having fun with good food, drink, music and company, which is what you are about to experience!

If you have any food allergies or dietary requirements, please let your server know.

GF Gluten Free **V** Vegetarian **VE** Vegan **HL** Halal

Please note that we add a 12.5% service charge to your bill, which is discretionary for groups of up to 6 people.

To Share



Fried Chickpeas **GF** **V** **VE** _____ **4**

Chickpeas, fried and seasoned with coriander, garlic, scotch bonnet and sea salt

Spinach and Sweetcorn Fritters **GF** **V** **VE** _____ **8**

Whole leaf spinach, sweetcorn kernels, red lentils, garlic, coriander and roasted cumin seeds

Seasoned Fruit Salad (Trini Chow) **GF** **V** **VE** _____ **7**

Pineapple, cucumber, apples and citrus seasoned with smoked sea salt, cracked black pepper, coriander and chillies.

Trini Puri **V** **VE** _____ **9**

Puri shells, stuffed with mashed potato, seasoned with roasted cumin seeds, garlic, finely chopped coriander, dressed with mango jam and tamarind sauce.

Masala Chips **V** **VE** _____ **6**

Julienne fries fried crispy and tossed in LIMIN masala oil made of LIMIN curry blend, fresh curry leaves, garlic and salt

Fish



Curry Soft Shell Crab & Lobster Dumplings _____ **20**

White crab meat cooked in LIMIN curry blend, coconut milk, thyme, garlic, spring onions and chopped garlic. Lobster ravioli is added to it and topped with soft shell crab drizzled in curry sauce and lemon zest.

(Contains Crustaceans & Gluten)

Island Fish & Chips (Contains Fish) _____ **18**

White fish coated in a crispy beer batter served with curry peas, LIMIN tartar sauce, grilled lemon and skin on chips.

Prawns with Turmeric, Garlic and Coriander _____ **19**

Jumbo prawns marinated in chopped coriander, garlic and fresh turmeric. Grilled in an open flame and served with LIMIN curry aioli.

(Contains Crustaceans)

Meat



BBQ Pork Ribs **GF** _____ **19**

Pork ribs marinated in smoked paprika and Trini green seasoning. Slow cooked for 5 hours and grilled. Served with potato salad.

The Shamburger (Contains Gluten) _____ **16**

Lamb marinated in smoked sea salt, roasted cumin, coriander and fennel seeds rub for 48 hours then slow cooked, grilled and shredded. Served in a charcoal brioche burger bun with a homemade tomato and red onion salsa, fresh mint and cucumber raita, rocket leaves and julienne chips

Curry Goat **GF** _____ **26**

Marinated in curry leaves, LIMIN curry mix, Caribbean herbs, garlic, amchar masala and Caribbean Indian spices for 24 hours, slow cooked and served with steamed rice.

Little Limers

Sweetcorn, BBQ chicken, Mac and Cheese **GF** _____ **9**

Sweet Potato and Cauliflower Curry, Sweetcorn, _____ **9**

Spinach Fritter and Slaw **GF** **V** **VE**

Veggie / Vegan



Sweet Potato & Roasted Cauliflower Curry **GF** **V** **VE** _____ **15**

Chunky sweet potato and cauliflower slow cooked in Trinidad Indian spices, black onion seeds and fresh coconut milk, served with steamed rice.

Mushroom, Jerk Pineapple & Fried Plantain **GF** **V** **VE** _____ **16**

Portobello mushrooms marinated in LIMIN tamarind sauce and pineapple marinated in LIMIN jerk marinade, steamed and grilled. Served with fried plantain seasoned with smoked sea salt and citrus mango slaw.

Doubles **V** **VE** *(Contains Gluten)* _____ **12**

Two hand-stretched, fried flat bread, chickpeas seasoned with garlic, coriander and turmeric, topped with grated cucumber, LIMIN scotch bonnet pepper sauce, mango jam and green apple chutney.

Chicken



Grilled Jerk **GF** **HL** _____ **16**

Leg and thigh quarters marinated for 24 hours in LIMIN jerk seasoning, then steamed and grilled. Served with LIMIN jerk sauce and a mango and citrus slaw

Barbeque **GF** **HL** _____ **16**

Leg and thigh quarters marinated in smoked paprika, garlic and coriander. Steamed and grilled with LIMIN barbeque sauce and served with Mac & Cheese.

Curry Chicken **GF** **HL** _____ **16**

Marinated overnight in a mix of Trini green seasoning, curry powder, roasted cumin and fresh turmeric, then slow cooked in coconut cream, thyme and garlic, served with steamed rice

Wings - Fried or Grilled **GF** **HL** _____ **10**

Wings are marinated for 24 hours in Trini green seasoning, salt and garlic. Fried and coated in LIMIN scotch bonnet mango jam OR Grilled and coated in a butter coconut curry

Extras

BBQ Sweetcorn **GF** **V** **VE** _____ **5** **Roti** **V** **VE** _____ **6**

Chargrilled and smothered with LIMIN jerk butter and sea salt

Hand rolled, layered with butter and ghee, cooked in a smoking pan and clapped to expose flakey buttery layers

Potato Salad **GF** **V** **VE** _____ **6** **Mango & Citrus Slaw** **GF** **V** **VE** _____ **6**

King Edward potatoes chopped and boiled, mixed with red cabbage, carrots, garlic salt, homemade mayo and parsley

Savoy, red and white cabbage, carrots, dressed with a mango and citrus dressing

Fragrant Rice **GF** **V** **VE** _____ **6** **Mac & Cheese** **GF** **V** **VE** _____ **8**

Basmati rice steamed in bay leaf, cloves, star anise and cinnamon

Three cheeses blended with carnation milk, double cream, fried onions, garlic croutons, smoked sea salt, topped with horseradish mayo *(Contains Dairy)*

Dessert

Island Tiramisu *(Contains Dairy)*

Savoiardi soaked in passion fruit and guava syrup, _____ **6**
mascarpone cheese and topped with citrus zest

Strawberry and Champagne Sorbet _____ **5**

Dot to Dot Chocolate Rum Truffles *(Contains Dairy)* _____ **6**

Drinks

Cocktails



LIMIN Rum Punch Glass 13 Bottle ———— **13** | **55**

LIMIN Premium Rum, Real McCoy 12 Year Rum, fresh lime juice, mango, guava juice, passion fruit syrup, grenadine, bitters

Shamgria Glass 13 Jug ———— **13** | **55**

Red wines are blended together with Sham's hibiscus (sorrel) syrup made of cardamom, cloves, bay leaves, star anise, cinnamon

Orange Is The New Black ———— **13**
Beefeater orange gin, tonic, Khoosh orange bitter

Sorrel-secco ———— **13**
Prosecco, homemade hibiscus (sorrel) syrup, Angostura bitters

Stark & Dormy ———— **12**
LIMIN Premium Rum, Gosling Black Seal Rum, fresh lime juice, Old Jamaica ginger beer

Caribbean Breeze ———— **12**
Vodka, fresh grapefruit juice, lychee juice, splash of guava juice

Aperol Spritz with a Twist ———— **12**
Prosecco, Aperol, soda water, Angostura bitters

Smoky Pal-oma ———— **13**
Mezcal, fresh lime juice, grapefruit tonic

Ponche de Crème (Contains Gluten) ———— **13**
LIMIN Premium Rum, Real McCoy 12 Year Rum, fresh single cream, condensed milk, caramel, lime zest, grated nutmeg

Cuba Libre ———— **12**
LIMIN Premium Rum, Real McCoy 5 Year Rum, fresh lime juice, coca-cola

LIMIN Passion Fizz ———— **12**
Tropical taste of passion fruit, combined with sparkling citrus, 42BELOW Vodka and a sweet hint of vanilla

Beach Berry Mojito ———— **12**
A fruity twist on the Cuban classic: Bacardi Carta Blanca Rum, crème de cassis, mint, lime juice, soda

Havana Mojito ———— **12**
A Cuban classic: Bacardi Carta Blanca Rum, mint, lime juice and soda

Long Island Iced Tea ———— **13**
Vodka, LIMIN Premium Rum, gin, Triple Sec, tequila, coca-cola

Spicy Margarita ———— **13**
Tequila infused with scotch bonnet, lime and Triple Sec

Wines



Prosecco Zonin Millesimato Special Cuvée Extra Dry ———— **8** | **40**

11% ABV, well-balanced, fruity, aromatic, with a delicate almond note

White Du Toitskloof Chenin Blanc ———— **7.5** | **38**
12.5% ABV, 2021, off-dry; tropical, fruity, medium-bodied, with a crisp finish

Red Du Toitskloof Pinotage ———— **7.5** | **38**
14% ABV, 2019, dry; supple tannins add to a silky mouth-feel of black cherries

Rosé Du Toitskloof Pinotage Rosé ———— **7.5** | **38**
13% ABV, dry and fruity with raspberry, strawberry, red berry and tart cherry flavours

Beer and Cider

LIMIN Beach Lager ———— **3.5** | **6.5**
4.0% ABV, refreshing, light, balanced, elegant

Club IPA ———— **3.75** | **7**
4.6% ABV, juicy, fruity, lightly filtered, session friendly

Island Cider ———— **3.5** | **6.5**
4.8% ABV, medium dry, robust with sweet apple taste

Bottled Beer ———— **5.5**
Ask your server for more information



No and Low

LIMIN Green Fresh Pressed Juice ———— **8**
Apple, celery, cucumber, pear, spinach, ginger, lemon

Tropical Punch ———— **6**
Fresh lime juice, mango juice, passion fruit, grenadine

Sorrel & Tonic ———— **7**
Fresh lime juice, sorrel shrub, tonic water

LIMIN Lemonade ———— **6**
Fresh lemon juice, simple syrup, sparkling water

Coconut Water ———— **6**

0% Lager (Bottled) ———— **5**

Fruit Juices ———— **3.5**
Apple, Cranberry, Guava, Mango, Orange, Pineapple, Passion fruit

Coca-Cola ———— **3**
Classic | Zero

Water ———— **4**
Bleu Sparkling | Bleu Still



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