



# Starters

## Jerk Chicken Spring Rolls

Chopped jerk chicken, bell pepper, spring onion hand wrapped in pastry. /6.95

## Doubles VE

Chickpeas boiled with garlic, cumin and curry leaf on two bara topped w cucumber, tamarind and hot sauce. /5.95

## Saltfish Croquettes

Saltfish Sautéed w herbs and spices combined w quality potatoes hand rolled in panko and served w smoked paprika aioli /6.95

## Grilled Octopus Salad GF

Steamed Octopus marinated in garlic, coriander, scotch bonnet and lemon juice grilled served w avocado, baby leaves, cucumber and baby tomato, topped w pineapple chow and salad dressing /7.95

## Smoked Baigan & Tomato Choka VE

Aubergine, tomato, scotch bonnet and garlic roasted then pounded w herbs, spices and hot oil, served w sada roti /6.95

## Pepper Whole Tiger Prawns

Marinated in garlic, mixed paprika, scotch bonnet, spring onion, hot chilli flakes, thyme and lime juice served w smoked pepper aioli. /6.5

# Sides

**Festivals VE** /4

**Roti (dhal puri) VE** /3

**Sweet Potato Chips** /5

**Green Salad** /4

**Coleslaw** /4

**Rice & Peas** /4

**White Rice** /4

**Mac & Cheese** /5

**Ripe Plantain VE** /3

# Mains

## Jerk Chicken GF

Jerk chicken marinated for 48hrs, smoked over cherry wood and oak logs served w jerk sauce, rice & peas and salad /16.5

## Grilled Kingfish Steak GF

Kingfish topped with coriander, garlic, scotch bonnet, cho cho, seasoning pepper and lime juice then baked and served on a bed of cassava, okra topped with cucumber salsa in a creole sauce /17.5

## Boneless Curry Goat GF

Boneless goat marinated for 48hrs, cooked w goat bone stock, curry leaves and powder, coconut milk, carrots and potatoes served w white rice and salad /18.5

## Slow Braised Oxtail

Oxtail marinated for 48hrs in green seasoning and little jerk cooked with veal bone stock, casreep, coconut milk and butter beans served w mac n cheese and coleslaw /19

## Meat free Grenadian rundown VE

Callaloo, okra, carrot, green banana, pumpkin, sweet potato, cho cho, edos, green pigeon peas, gungo peas and reduced w coconut milk served w pumpkin talkari /15.5

## Sautéed Ackee Without Saltfish VE/GF

Fried mixed vegetables black rice w stewed mushroom, pumpkin talkari, plantain and avocado /16.5

## Trini-Style BBQ Lamb Back Chops GF

Lamb marinated for 48hrs in green seasoning, mint and smoked paprika topped w bbq sauce and smoked over cherry wood and oak logs served w handmade sweet potato fries, sweet chilli jam and salad /19.5

# Sweets

## Vegan Banana Bread

with coconut ice cream /7

## Classic Rum Cake

with rum and raisin ice cream /7

## Coffee Glazed Chocolate Brownie

with Guinness ice cream /7

## Soursop/Cherry Sorbet VE

/3

