



MAIN MENU

ENTREES

Spiced Lollipop Lamb w/ with hibiscus wine reduction sauce paired ginger couscous infused with cranberry roasted brussel sprouts w/ goat cheese toasted almonds

Escovitch Fish w/ sautéed mojo purple onions Mangu,
a bed of stir fry julienne veggies

Jerk Chicken w/ Caribbean Mac and cheese paired sautéed spinach or fried cabbage

Habanero mango grill Salmon paired coconut mango jasmine rice paired with asparagus

Rasta pasta either with shrimp or Chicken

Pernil w/ Moro (arroz amarillo con grandules)provisions (yame, guineo, yuca, zaharonia)

Marinated grill skirt steak w/ pineapple chimichurri and mashed yuca or breadfruit

APPETIZERS

Salt fish cakes

Crab Cake

Cilantro lime coconut fish sliders

Cumin lamb sliders

Oxtail empanadas

Jack fruit empanadas

Batatas fries

Yuca Fries

Monfongo cheese balls

Curry shrimp skewers

Poulorie with tamarind sauce

Plantain

