

APPETIZER

***Jerk Chicken Skewer* \$6.50**

Two grilled chicken skewers covered in a jerk rub, accompanied with bell pepper, pineapple and cucumber and served with a habanero honey sauce.

***Honey Oat Roll (complimentary with meal)* \$1.50**

Try our very popular honey oat roll served with a chilled butter rosette.

SOUPS AND SALADS

***Soup Joumou* \$10.50**

A seasonal squash Haitian soup stewed with beef, squash, potatoes, carrots, cabbage, celery, leeks and a variety of spices.

Served with a honey oat roll, iced tea, coffee and a house salad with your choice of dressing.

***Add a cup to a meal* \$2.50**

***House Salad (complimentary with meal)* \$4.00**

A blend of fresh salad, carrots, cherry tomatoes, cheese, cucumbers, bacon bits and croutons served with a honey oat roll, iced tea and your choice of dressing.

***Romaine Lettuce Salad with a Walnut Vinaigrette* \$15.00**

Crispy crunchy romaine bites, avocado and orange slices tossed with a walnut vinaigrette and topped off with a grilled, rubbed-jerk chicken breast.

Salad Dressings available: Blue Cheese, Honey Mustard, Ranch, Raspberry Vinaigrette, French and Italian.

BEVERAGES

***Iced Tea* \$1.00**

Sweet and unsweetened

***Can Soda* \$1.00**

Coke, Sprite, Mt. Dew, Dr. Pepper and Diet Coke

***Coffee* \$1.00**

With cream and sugar

ENTRÉES

Braised Pork Shoulder **\$12.00**

A tender four-ounce sliced, boneless pork shoulder; very nicely braised and served on a bed of mango mojo sauce and garnished with jalapenos.

Escovitch Tilapia **\$15.00**

A pan-seared drawn (whole fish with bones) tilapia cooked and served with a side of pickled onions, peppers and pimentos.

Paella..... **\$13.00**

A mixture of chopped chicken, chorizo, shrimp and mussels blended and served with al dente rice then garnished with a slice of lemon.

(This entrée served with only one side)

Entrees include a honey oat roll, iced tea, coffee, your choice of two sides, unless otherwise noted, and a house salad with your choice of dressing.

SIDES

Cauliflower Curry **\$1.50**

Sautéed cauliflower and chickpeas infused with a curry blend.

Zucchini and Mushrooms **\$1.50**

Lightly seasoned sliced mushrooms and zucchinis cooked until tender.

Yuca Fries **\$2.00**

Fried yuca steak fries seasoned with kosher salt and a pinch of seasoning.

Arroz con Moros (Rice with black beans)..... **\$1.50**

A savory rice and black beans dish mixed with bacon bits and finely minced bell pepper.

DESSERT

Chocolate Flan Cake..... **\$5.00**

A chocolate Bundt cake cooked with flan and covered in a salted caramel sauce then garnished with a thin orange slice.

Key Lime Pie **\$4.50**

Made-from-scratch key lime pie topped with a meringue spiral and garnished with a fresh slice of key lime.