

SOUP

PEPPER POT SOUP, VEGAN	700
RED PEAS SOUP WITH PIGS TAIL & SPINNERS	900
SEAFOOD BISQUE	1100

STARTERS

TOMATO BASIL BAMMY BRUSCHETTA	900
ACKEE SAMOSAS WITH ESCOVEITCH RELISH	1350
CURRY GOAT SAMOSAS WITH TAMARIND SAUCE	1950
SALTFISH FRITTERS WITH ESCOVEITCH RELISH BLEND	1100
CRAB CAKES WITH CUCUMBER & GREEN GODDESS	2450

MAIN COURSE

BARREL ROASTED CHICKEN WITH HERB PAN THYME GRAVY - OPTIONAL! FRENCH TOAST WITH WHIPPED CRÈME & PINEAPPLE CHUTNEY	2250
SPECIAL! FRESH & LOCALLY CAUGHT, WHOLE SNAPPER- FRIED WITH ESCOVEITCH RELISH/ STEAMED WITH OKRA & VEGGIES	3900



ADVISE SERVER OF ANY ALLERGIES



MAIN COURSE (CONTD.)

SHRIMP PASTA WITH HERB PESTO/ COCONUT CREAM HERB SAUCE	3750
CURRY GOAT	2950
EGGS FLORENTINE, CALALOO ON BAMMY WITH ACKEE SAUCE	1850
ADD BACON.....2300	
ROASTED VEGETABLES TOPPED WITH COCONUT CURRY CHICK PEAS & BLACK BEANS	2150

* ALL MAIN COURSE INCLUDES ONE SIDE & STEAMED VEGGIES

SIDES

RICE & PEAS
IRISH OR SWEET POTATO CROQUETTES
BAMMY-FRIED OR STEAMED

SWEETS

SWEET CREPES WITH CARAMELIZED RIPE PLANTAIN, COCONUT OIL	900
RUM FIRE ICE CREAM RUM CAKE	700



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EITS CAFÉ

