



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Caribbean /Jamaican / Dominican /Nigerian Menu



Appetizers/Starter



Jamaican Patties

Spicy ground beef, chicken, or vegetables

Festival Bread

Sweet dough, cornmeal

Bammy

Grated cassava

Pepper Shrimp

Shrimp, garlic, Scotch bonnet peppers,
Jamaican seasonings

Escovitch Fish Tostones

Tostones, pickled vegetables, marinated fish

Chicken or Vegetable Soup

Jamaican spices, dumplings, pumpkin or
yams

Coconut Rundown Dip

Coconut milk, onions, tomatoes, Scotch
bonnet peppers

Kipe (Quipe)

Bulgur wheat, ground beef, spices

Croquetas

Chicken, ham, or fish, breadcrumbs

Empanaditas

Meat, cheese, or vegetables

Bolitas de Queso (Cheese Balls)

Cheese, breadcrumbs

Jerk Chicken Wings

Chicken wings, jerk seasoning

Saltfish Fritters (Stamp and Go)

Salted cod, flour, scallions, spices

Callaloo and Cheese Dip

Callaloo, coconut milk, spices, cheese

Ackee and Saltfish

Ackee, salted cod (salt-fish), onions, bell
peppers, tomatoes, scotch bonnet peppers,
thyme, black pepper, olive oil

Plantain Chips

Green plantains, salt or spices

Grilled Jerk Shrimp Skewers

Shrimp, jerk seasoning

Yaniqueques (Dominican Johnny Cakes)

Flour, salt, water

Pastelitos

Ground beef, chicken, or cheese

Chulitos (Cassava Balls)

Cassava dough, meat, cheese, or vegetables

Alitas Fritas (Fried Chicken Wings)

Chicken wings, citrus, spices

Pica Pollo (Dominican Fried Chicken)

Chicken, garlic, oregano, lime



Catibías

Cassava flour dough, beef, chicken, or cheese

Pholourie

Dough, turmeric, cumin, spices

Callaloo Dip

Callaloo, coconut milk, spices

Sweet Potato Croquettes

Sweet potatoes, cinnamon, nutmeg

Roti Bites

Roti, curried meats or vegetables

Johnny Cakes

Fried dough

Wings (Honey Garlic)

Chicken wings, honey, garlic, soy sauce, vinegar

Jerk Chicken Skewers

Marinated jerk chicken, jerk seasoning (scallions, thyme, allspice), fried dumpling, plantain slices

Shrimp (Curry)

Shrimp, curry powder, garlic, onion, coconut milk, thyme

Jamaican Party (Spicy Beef)

Ground beef, scotch bonnet pepper, onions, thyme, allspice, flour, turmeric (for pastry)

Conch Fritters

Conch meat, peppers, spices

Baked Empanadas

Meat, chicken, or vegetables

Alcapurrias

Green bananas, taro, meat or seafood

Coconut Shrimp

Shrimp, coconut batter

Escovitch Fish Bites

Fish, vinegar, spices, pickled vegetables

House Salad

Fresh lettuce, tomatoes, cucumbers, carrots, red onions, bell peppers, house dressing (vinaigrette or creamy ranch)

Wings (BBQ)

Chicken wings, BBQ sauce, brown sugar, paprika

Jerk Pork Skewers

Marinated jerk pork, jerk seasoning, scotch bonnet peppers, garlic, lime juice, fried dumpling, plantain slices

Shrimp (Jerk)

Shrimp, jerk seasoning, lime juice, garlic, thyme

Jamaican Party (Mild Beef)

Ground beef, onions, thyme, allspice, flour, turmeric (for pastry)

Jamaican Party (Chicken)

Ground chicken, thyme, onions, garlic, scotch bonnet pepper, flour, turmeric (for pastry)

Jerk Pork

Pork marinated in jerk seasoning (scallions, thyme, allspice, garlic, scotch bonnet peppers)

Pepper Soup

Spicy and aromatic soup made with goat meat, fish, or chicken, flavored with a blend of peppers, ginger, garlic, and traditional Nigerian spices.

Mackerel Tomato Salad

A refreshing blend of flaked mackerel, juicy tomatoes, and onions, tossed in a zesty vinaigrette for a light and flavorful starter.

Potato, Corn, and Chicken Soup

A hearty and creamy soup made with tender chicken, sweet corn, and soft potatoes, seasoned with aromatic herbs and spices.

Puff-Puff Sausage Sticks

Skewered puff-puff paired with succulent sausages, delivering a fun and savory twist to the classic favorite.

Suya Meatballs

Juicy meatballs infused with bold suya spices, grilled to perfection, and served with a spicy dipping sauce.

Jamaican Party (Veggie)

Mixed vegetables, onions, thyme, flour, turmeric (for pastry)

Suya Skewers

Grilled skewers of beef or chicken coated in a savory peanut spice rub, served with onions and tomatoes.

Spring Rolls

Crispy rolls filled with a mixture of finely chopped vegetables or spiced minced meat.

Puff-Puff with Minced Meat Filling

Golden, fluffy puff-puff stuffed with seasoned minced meat, offering a delightful surprise in every bite.

Akara Onion Rings

Crispy bean fritters shaped into onion rings, perfectly spiced and irresistibly crunchy.



Main Course



Jerk Chicken

Chicken marinated in a spicy jerk seasoning blend (Scotch bonnet peppers, allspice, thyme), then grilled or smoked to perfection

Curry Goat or Chicken

Goat meat or chicken cooked in a flavorful curry sauce with potatoes, garlic, thyme, Scotch bonnet peppers, and optional coconut milk

Oxtail Stew

Oxtail braised with onions, garlic, thyme, tomatoes, carrots, butter beans, Scotch bonnet peppers, and soy sauce

Escovitch Fish (Snapper)

Whole snapper fried and topped with a tangy vinegar-based sauce made with onions, carrots, bell peppers, allspice, and Scotch bonnet peppers

Steamed Fish or Snapper

Whole fish (snapper or other) steamed with tomatoes, bell peppers, thyme, onions, garlic, Scotch bonnet peppers, and lime juice

Spicy Cajun Salmon

Salmon fillet seasoned with Cajun spices (paprika, cayenne pepper, garlic powder, onion powder), lime juice, and olive oil, then grilled or pan-fried

Beef Stew

A hearty Caribbean stew with chunks of beef, potatoes, carrots, and spices, cooked until tender

Jerk Pork

Pork marinated in jerk seasoning (Scotch bonnet peppers, thyme, allspice, garlic), slow-cooked or grilled

Ackee and Saltfish

Jamaica's national dish made with sautéed ackee (a tropical fruit) and salted cod, flavored with onions, tomatoes, and peppers

Brown Stew Chicken

Chicken browned and simmered in a spiced tomato-based sauce with onions, garlic, and vegetables

Brown Stew Fish

Whole fish (snapper or other) browned and simmered in a rich, spiced tomato-based sauce with onions, thyme, and Scotch bonnet peppers

Jerk Salmon

Salmon fillet marinated in jerk seasoning (Scotch bonnet peppers, thyme, allspice, garlic), then grilled or pan-fried

Roti Shrimp

Shrimp cooked with curry powder, garlic, onions, and coconut milk, wrapped in roti

Ital Stew

A vegan Rastafarian dish made with root vegetables, coconut milk, and spices, often including callaloo, okra, and plantains

Jerk Lobster

Lobster tails seasoned with jerk spices and grilled, served with rice or salad

Roast Breadfruit and Saltfish

Roasted breadfruit paired with salted cod sautéed with onions, tomatoes, and spices

Fried Chicken

Crispy, flavorful chicken marinated in island spices and fried until golden

Run Down (Rundung)

A creamy stew of fish (often mackerel) simmered in coconut milk with onions, garlic, and tomatoes

Trinidadian Doubles

Fried flatbread (bara) filled with curried chickpeas and chutneys, a popular street food

Goat Water

Montserrat's hearty goat stew with herbs, spices, and root vegetables

Arroz con Pollo

Chicken and rice cooked with sofrito, tomatoes, and spices; variations exist across the Caribbean

Sancocho

A rich stew made with a mix of meats (beef, chicken, pork) and root vegetables like yucca and plantains

Curry Chicken

Chicken cooked in Jamaican curry sauce with potatoes and carrots, served with rice or roti

Pepper Pot Soup

A hearty soup with callaloo, meat (beef or pork), and root vegetables in a coconut milk-based broth

Ropa Vieja

A Cuban dish of shredded beef stewed in a tomato sauce with bell peppers, onions, and spices

Flying Fish and Cou-Cou

Barbados' national dish with fried flying fish served alongside cou-cou, a creamy cornmeal and okra dish

Pelau

A Trinidadian one-pot dish of rice, chicken, pigeon peas, and coconut milk, seasoned with herbs and spices

Callaloo Crab

A savory stew made with callaloo and crab, cooked in coconut milk with herbs and spices

Conch Stew

Bahamian stew made with tender conch meat, tomatoes, and a spicy broth

Picadillo

Ground beef cooked with olives, raisins, capers, and tomato sauce, often served with rice



Creole Lobster

Lobster cooked in a Creole sauce of tomatoes, garlic, onions, and peppers

Fried Fish and Bammy

Whole fried fish served with bammy (cassava flatbread), a popular Jamaican pairing

Mangú con Los Tres Golpes

Mashed green plantains served with fried salami, fried cheese, and fried eggs

Chivo Guisado (Goat Stew)

Goat meat cooked with vinegar, onions, garlic, and spices, served with rice or root vegetables

Pescado Frito (Fried Fish)

Whole fried fish seasoned with lime, garlic, and spices, served with tostones or rice

Asopao de Pollo

A comforting chicken and rice stew with vegetables, herbs, and spices

Locrio

A one-pot rice dish similar to paella, made with chicken, pork, or sausage, cooked with tomato sauce

Moro de Gandules (Rice with Pigeon Peas)

Rice cooked with pigeon peas, coconut milk, and spices, served with stewed meats or fried fish

Pepperpot

A hearty Guyanese stew with beef or pork, cassareep (cassava sauce), and spices

Caribbean Shrimp Curry

Shrimp simmered in a creamy coconut curry with onions, peppers, and spices

Fried Jerk Snapper

Whole snapper seasoned with jerk spices, fried, and served with rice or breadfruit

La Bandera Dominicana (The Dominican Flag)

White rice, stewed beans, and stewed meat (chicken, beef, or pork), served with fried plantains or avocado

Pollo Guisado (Braised Chicken)

Chicken braised in a tomato-based sauce with onions, peppers, garlic, and spices

Mondongo

A hearty tripe stew with peppers, onions, garlic, and tomatoes, served with rice or cassava

Pastelón de Plátano Maduro

A casserole made with layers of mashed ripe plantains, seasoned ground beef, and melted cheese

Bacalao Guisado (Stewed Codfish)

Salted cod cooked with onions, peppers, and tomatoes, served with rice, tostones, or mashed yuca



Camarones al Ajillo (Garlic Shrimp)

Shrimp sautéed in garlic, butter, and white wine, served with rice or bread

Chuletas Fritas (Fried Pork Chops)

Pork chops marinated with lime, garlic, and oregano, then fried until crispy

Jollof Rice

Rice simmered in a rich tomato, pepper, and onion sauce, spiced with thyme, bay leaves, and curry powder.

Egusi Soup

A hearty stew made with ground melon seeds, spinach, and your choice of beef or goat meat, seasoned with crayfish and pepper.

Pounded Yam and Efo Riro

Mashed yam paired with a savory spinach and pepper stew cooked with onions, crayfish, and palm oil.

Asun

Tender goat meat marinated with onions, scotch bonnet peppers, and spices, then grilled for a smoky flavor.

Garri (Eba)

A staple dish made from cassava flakes, versatile and enjoyed with a variety of rich soups like Egusi or Okra.

Efo Riro with Fish

A flavorful spinach stew infused with peppers and spices, served alongside tender fish.

Yarao

Layered casserole with mashed plantains or fries, topped with seasoned ground beef or chicken, cheese, and condiments

Fried Rice

Nigerian-style fried rice prepared with diced vegetables, shrimp or chicken, soy sauce, and curry powder.

Ofada Rice and Ayamase Sauce

Locally grown unpolished rice served with a spicy green pepper sauce made with bell peppers, onions, locust beans, and palm oil.

Grilled Tilapia

Tilapia marinated in a blend of lemon juice, garlic, ginger, and spices, then grilled to perfection.

Pounded Yam

A smooth and stretchy yam mash, traditionally served with hearty Nigerian soups for dipping.

Egusi Soup

A savory and nutty soup made from ground melon seeds, cooked with leafy greens, spices, and paired with assorted meats or fish.

Efo Riro with Chicken

A rich and aromatic spinach-based stew paired with juicy, succulent chicken pieces.

Afang Soup

A thick and savory soup made with Afang leaves and waterleaf, cooked with assorted meats or fish for a deeply satisfying flavor.

Amala On Spot

Gbegiri, Ewedu, and assorted meat



Sides

Rice and Peas (Moro de Guandules)

Rice cooked in coconut milk, flavored with kidney beans or pigeon peas, scallions, thyme, garlic, and allspice

Fried Plantains (Plátanos Maduros)

Sweet, ripe plantains sliced and fried until golden and caramelized. Includes variations like sweet and spicy fried plantains (with sugar, cinnamon, cayenne pepper)

Tostones

Twice-fried green plantains, crispy on the outside and soft on the inside. Typically served with garlic sauce or as a side

Steamed Vegetables

Cabbage, carrots, bell peppers, broccoli, onions, garlic, olive oil

Macaroni Pie (Mac and Cheese)

Baked macaroni and cheese casserole seasoned with Caribbean spices like mustard, thyme, and Scotch bonnet pepper

Bammy

Flatbread made from grated cassava, fried or steamed. Traditionally served with fish or stews

Festival Bread

Sweet, fried dough sticks made with cornmeal, commonly paired with jerk chicken or fried fish

Patties (Beef and Chicken)

Ground beef or chicken, onions, thyme, Scotch bonnet pepper, flour, turmeric (for pastry)

Coco Bread

Flour, yeast, sugar, milk, butter

Cassava (Yuca)

Served in various ways, including:
Cassava Fries: Cut into wedges and fried with olive oil, salt, and paprika
Cassava Salad: Boiled cassava with carrots, onions, tomatoes, vinegar, olive oil, salt, pepper

Callaloo

Leafy green vegetable sautéed with onions, garlic, and Scotch bonnet peppers. Similar to spinach but with a Caribbean twist

Pastelón de Plátano Maduro

A layered casserole made with sweet mashed plantains, ground beef, and cheese. Similar to a lasagna but with a sweet and savory twist



Boiled Dumplings

Dense, flour-based dumplings boiled in salted water. Often served alongside stews or curries

Sweet Potatoes

Served in multiple styles:

Sweet Potato Mash

Mashed with butter, nutmeg, and a hint of cinnamon

Breadfruit

Roasted, boiled, or fried slices of breadfruit. A starchy, satisfying side

Roti

Flatbread made with flour and water, used as a side or to wrap curried meats and vegetables

Potato Salad

Creamy, Caribbean-style potato salad with mayonnaise, mustard, onions, and sometimes hard-boiled eggs

Coleslaw

A tangy, creamy shredded cabbage and carrot slaw, often paired with spicy dishes for a cooling contrast

Mangú (Mashed Plantains)

Boiled green plantains mashed with butter and sometimes mixed with onions

Queso Frito (Fried Cheese)

Fried white cheese slices, crispy on the outside and gooey on the inside

Arepitas de Maíz

Small, fried cornmeal fritters, slightly sweet and crispy

Espaguetis Dominicanos

Dominican-style spaghetti cooked with tomato sauce, garlic, onions, and sometimes evaporated milk

Black Beans and Rice

Rice cooked with black beans, onions, peppers, and spices for a hearty dish

Roasted Vegetables with Caribbean Spices

Seasonal vegetables roasted with allspice, thyme, and nutmeg

Cassava Pone

Slightly sweet baked pudding made with cassava, coconut, and spices

Habichuelas Guisadas (Stewed Beans)

Red or black beans cooked with spices, garlic, and onions in a rich, savory sauce

Ensalada Verde (Green Salad)

Simple salad with lettuce, tomatoes, cucumbers, and onions, dressed with olive oil and vinegar

Arroz Blanco (White Rice)

Simple steamed white rice, often served with beans, stews, or meat dishes

Plantain Chips

Crispy, sweet plantain slices fried to a golden brown.

Akara

Fried bean cakes made from blended black-eyed peas, onions, and peppers, fried until crispy.

Moi Moi

Steamed bean pudding blended with peppers, onions, and spices, often served as a delicious and nutritious complement to main dishes.

Funkaso

Fermented millet pancakes, slightly tangy and fluffy, typically served with savory soups or stews for a unique and traditional flavor.

Boiled or Roasted Sweet Potatoes

A starchy and versatile side

Gizdodo

A flavorful combination of sautéed gizzards and diced plantains in a spicy tomato sauce.

Eba

A staple Nigerian dish made from garri (cassava flakes) and hot water, Eba is best enjoyed with rich and flavorful soups like Egusi or Okra.

Tuwo Shinkafa

Soft, mashed rice shaped into balls, traditionally paired with northern Nigerian soups such as Miyan Kuka or Miyan Taushe.

Fufu

A smooth, stretchy dish made from fermented cassava, perfect for dipping into hearty Nigerian soups like Banga or Ogbono.



Dessert



Habichuelas con Dulce

A unique Dominican dessert made with sweetened red beans, coconut milk, evaporated milk, cinnamon, and sweet spices, often served with milk cookies

Coconut Flan

Coconut milk, eggs, sugar, vanilla extract, and caramel, baked to perfection

Sweet Potato Pudding

Grated sweet potatoes cooked with coconut milk, sugar, cinnamon, nutmeg, and vanilla extract, baked until creamy and rich

Blue Drawers (Ducana)

Grated sweet potatoes, coconut, sugar, cinnamon, nutmeg, and vanilla extract, wrapped in banana leaves and steamed

Black Rum Cake

A dense, moist cake made with dried fruits (raisins, prunes, cherries) soaked in rum, butter, sugar, eggs, flour, and spices like cinnamon, nutmeg, and allspice

Caribbean Bread Pudding (Pudín de Pan)

A spiced bread pudding made with bread, milk, sugar, eggs, cinnamon, vanilla extract, and optional rum, served warm

Flan de Leche (Caramel Custard)

A creamy caramel custard made with eggs, condensed milk, evaporated milk, and sugar, baked and topped with caramel sauce

Plantain Tarts

Sweet tarts filled with ripe plantains cooked with sugar, cinnamon, and nutmeg, baked in a flaky pastry

Grater Cake

A chewy coconut treat made with grated coconut and sugar, sometimes dyed in vibrant colors

Coconut Drops

Chunks of coconut simmered in ginger-flavored syrup until caramelized

Jamaican Ice Cream

Tropical flavors like coconut, mango, rum raisin, and soursop are popular variations

Jamaican Peanut Drops

Crunchy snacks made with roasted peanuts cooked in a caramel-like syrup with ginger

Majarete

A creamy corn pudding made with fresh corn, coconut milk, cinnamon, and nutmeg, often served chilled

Dulce de Leche Cortada

Curdled milk dessert flavored with lime juice or vinegar, sweetened, and spiced with cinnamon

Bizcocho Dominicano (Dominican Cake)

A light and moist cake often filled with guava or pineapple jam and frosted with a traditional meringue icing called "suspiro"

Arepa Dominicana

A dense, sweet cornmeal cake made with coconut milk, sugar, cinnamon, and raisins, baked until golden brown

Dulce de Coco

Shredded coconut cooked with sweetened condensed milk, coconut milk, and spices like cinnamon and cloves

Jalao

A treat made with shredded coconut and honey, shaped into small balls and served as a quick snack

Dulce de Lechosa

A candied green papaya dessert simmered in sugar, cinnamon, and cloves until tender and syrupy

Paletas de Frutas

Tropical fruit popsicles made with fresh mango, passion fruit, or pineapple, blended with sugar and water

Bulla Cake

A dense, round ginger and molasses-flavored cake, often served with cheese or butter

Sugar Cakes

Grated coconut cooked with sugar and sometimes food coloring until firm

Pineapple Upside-Down Cake

A dessert made with caramelized pineapple slices layered on a soft, spiced cake

Macarons (Coconut Macaroons)

Chewy cookies made with grated coconut, sugar, and egg whites, often flavored with almond or vanilla

Soursop Ice Cream

A creamy frozen dessert made with tropical soursop fruit, known for its sweet-tart flavor

Cassava Pone

A baked pudding made with grated cassava, coconut, sugar, and spices

Gizzada

A tart-like dessert with a crispy crust and a sweet, spiced coconut filling flavored with nutmeg and ginger

Toto (Coconut Cake)

A traditional coconut cake made with grated coconut, flour, sugar, spices, and sometimes a splash of rum



Torta de Tres Leches (Three Milk Cake)

A sponge cake soaked in evaporated milk, condensed milk, and cream, topped with whipped cream

Bolitas de Tamarindo (Tamarind Balls)

Sweet and tangy tamarind balls mixed with sugar and rolled into bite-sized treats

Chaca

A dessert made with dried corn, coconut milk, sugar, and spices, simmered until creamy and sweet

Chin Chin

Sweet and crunchy fried dough bites made from a mixture of flour, sugar, butter, and nutmeg.

Boli

Charcoal-grilled plantains, caramelized to perfection, offering a sweet and smoky treat.

Beju

A chewy and sweet snack crafted from grated cassava and coconut, delivering a delightful bite-sized dessert.

Jamaican Cornmeal Pudding

A spiced pudding made with cornmeal, coconut milk, nutmeg, and cinnamon, often topped with a sweet glaze

Banana Fritters

Mashed ripe bananas mixed with flour, sugar, and spices, then fried into golden, sweet fritters

Batata con Coco

Sweet potatoes cooked in coconut milk with cinnamon, sugar, and vanilla

Fruit Salad

A refreshing assortment of tropical fruits, including mango, pineapple, watermelon, and oranges.

Shuku Shuku

Delicate coconut balls made from grated coconut, sugar, and eggs, baked to golden perfection.

Puff-Puff

Soft and fluffy fried dough balls with a hint of sweetness, a classic Nigerian favorite that everyone loves.

