



KETCH UP YU STUMOK

Peppa Pot Soup \$5.00
 A traditional Jamaican soup with callaloo and variety of vegetables and spices

LIKKLE BIKKLE

Seafood Fritaz \$7.00
 Conch, snapper, squid and shrimp folded into a batter pan fried. Served with spicy relish

Jerk Chicken Skewers \$7.00
 Chicken breast marinated in jerk grilled and served on a bamboo skewer

Fried Calamari \$8.00
 Local squid coated in corn meal then fried until golden brown. Served with spicy relish

Peppa Shrimp \$9.00 / \$ 16.00
 Whole shrimp sautéed in a spicy scotch bonnet pepper sauce.

Jerk Sausage \$7.00
 Jamaican pork sausage grilled over charcoal. Served with coleslaw

Jerk Pork & Shrimp Skewers \$10.00
 Pork sausage & shrimp marinated in jerk seasonings grilled and served on a bamboo skewer

SUM VEG AN

Garden Salad \$5.00
 Fresh greens from St.Elizabeth

Jerk Chicken Salad \$10.00
 Tender chicken breasts rubbed with jerk, grilled and served on top of tossed salad

Jerk Fish Salad \$11.00
 Fresh snapper fillet rubbed with jerk grilled. Served on top of local greens tossed with tomatoes, sweet peppers and cucumber slices

BRAWTA

Rice and peas \$2.00

Bammy \$3.00

Steamed callaloo \$4.00

Roast plantain \$4.00

Fried sweet potato \$4.00

SWEET MOUT

Warm Sweet Potato Pudding \$ 4.00

Jamaican Rum Cake \$ 4.00

Ice Cream – Grape-nut, Rum-Raisin, Vanilla \$ 3.50

A 10% Service Charge and 10% General Consumption Tax will be added to your bill.
 Prices and items subject to seasonal change. All prices are in US\$.

NYAMMINGS

<i>Bush Man Stew</i>	\$9.00
Lentils, red peas and black beans and vegetables cooked into a hearty stew. Served with callaloo rice	
<i>Rasta Pasta</i>	\$11.00
Pasta tossed with callaloo, ackee and tomato	
<i>Curry Conk</i>	\$12.00
Fresh conch tenderized then cooked slowly in West Indian Curry with root vegetables Served with steamed rice	
<i>Steam Roast Fish</i>	\$12.00
Fresh snapper fillet with callaloo, okra and peppers wrapped in foil and grilled over charcoal. Served with your choice of callaloo rice or roasted breadfruit	
<i>Escoveitch Fish</i>	\$12.00
Whole red snapper seasoned then battered and fried topped with escoveitch sauce Served with bammy	
<i>Whole Steam Fish</i>	Market Price
Whole fish steamed with local vegetables, served with bammy and water crackers	
<i>Curry Goat</i>	\$12.00
Local goat cooked in a Dutch pot with curry and root Vegetables Served with steamed rice	
<i>Braised Oxtail</i>	\$13.00
Chucks of meaty oxtail braised slowly in Jamaican red stripe beer. Served with callaloo rice	
<i>Fried Chicken</i>	\$11.00
Served with rice and peas	
<i>Brown Stew Chicken</i>	\$12.00
Traditional brown stew chicken	
<i>Di Real Jerk Chicken</i>	\$12.00
Chicken marinated in jerk spices overnight, grilled over charcoal Served with roasted yellow yam	
<i>Jerk Pork</i>	\$13.00
Local pork seasoned to perfection with jerk spice then grilled over charcoal. Served with roasted ripe plantain	
<i>Jamaican Peppa Steak</i>	\$15.00
Braised beef sautéed. Served with callaloo rice	
<i>“Yeh Man” Jerk Platter</i>	\$16.00
A combination of jerk chicken, jerk pork and jerk shrimp grilled Served with festival	
<i>Nyammings Platter</i>	\$18.00
A sample of curried goat, oxtail, brown stew chicken and the bushman stew. Served with rice	

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COCKTAIL MENU

<i>The Push Cart</i>	\$6.00
House-made pineapple-ginger syrup & soda-water with Appleton Genesis Rum	
<i>Jamaican Iced Tea</i>	\$7.00
Rum, Vodka, Gin & Tequila, house-made pineapple-ginger syrup, lime & pepsi	
<i>Cart-ini</i>	\$6.50
Fresh local mint muddled w/ cucumber, brown sugar & Appleton Genesis Rum	
<i>Drunken Coconut</i>	\$7.00
Whole Coconut with its own natural water, Coconut Rum & pineapple juice	
<i>Ice-up Papaya</i>	\$6.50
Fresh papaya, Rum Cream, Dark Rum, & house-made pineapple-ginger syrup	
<i>Watermelon Cooler</i>	\$6.50
Rum blended with watermelon, lime juice & house-made pineapple-ginger syrup	
<i>Rum Punch</i>	\$5.00
Coruba Rum, White Rum, Pineapple, lime & O.J.	
<i>Fresh Fruit Daiquiris</i>	\$6.50
Fresh local fruit blended with Angosture Limbo Rum	
<i>Pina Colada</i>	\$6.50
Blended pineapple, Coconut Cream & Cocomania Coconut Rum	
<i>Big Bamboo</i>	\$6.50
Appleton Special Rum, Coruba Rum, Triple Sec Pineapple, lime & O.J.	
<i>Dark & Stormy</i>	\$5.00
Meyers Dark Rum with Jamaican ginger beer	

WINE BY THE GLASS / BOTTLE

<i>WHITE: PARTAGER BLANC VIN DE FRANCE N/V</i>	\$7.00 / \$28.00
<i>RED: MERLOT, VIN DE PAYS MOREAU, FRANCE '06</i>	\$7.00 / \$28.00

CUP-A-TEA

<i>Hot & Fresh Teas (Available in Mint, Ginger or Fever Grass)</i>	\$2.00
<i>Blue Mountain Coffee</i>	\$2.00

BEBIGE (Non- Alcoholic)

<i>Blended drinks w/out alcohol</i>	\$5.00
<i>Sparkling Water</i>	\$6.50
<i>Bottled Water</i>	\$4.00
<i>Soda</i>	\$2.00
<i>Ting (Other Bottles)</i>	\$2.00

BEERS

<i>Red Stripe</i>	\$3.50
<i>Red Stripe Light</i>	\$3.50
<i>Kingston Lager</i>	\$3.50
<i>Heineken</i>	\$4.00
<i>Guinness</i>	\$4.00

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