

# MENU

**Caribbean Orange Ginger Chick’n (Crispy, Savory, Sweet, Sour)**

*Tender green Jackfruit wedges battered in our special batter then fried crispy. We add a our house made orange-ginger glaze and toss with sautéed snap peas & broccoli*

**Leek, Garlic & Mushroom Fettuccini in Ponzu Sauce**

*Perfectly cooked fettuccini pasta drizzled with sautéed Leeks, Mushroom, Garlic & Ponzu Sauce*

**Cuban Black Bean Stew**

*Exotic spices like thyme, fennel seeds & bay leaves create the flavors for this delicious black bean stew*

**West African Spinach Stew**

*Spinach stewed in a savory tomato based sauce with onions & traditional herbs and spices*

**Cauliflower Steak with Sorrel Chutney & Caribbean Red Sauce**

*Hard seared Cauliflower Steaks with house made dry rub, served with Sorrel Chutney & Red sauce on the side*

## SIDES

**Jamaican Mashed Green Banana (Savory, Starchy)**

*Boiled Green Banana mashed & lightly seasoned with herbs, spices, salt & pepper*

**Grilled Yellow & Green Zucchini Squash with Bell Peppers (Savory, Green)**

*Yellow & Green Zucchini Squash grilled with Bell Peppers*

**Caribbean Couscous Salad (Savory, Sweet, Sour, Fresh)**

*Organic Couscous, mango, black beans seasoned with fresh herbs & spices*

**Garlic Greens (Green, Savory)**

*Sautéed Collard Greens with onions & peppers*

**Seasoned Pumpkin Rice (Savory, Starchy)**

*Brown basmati rice cooked with pumpkin, seasonings, spices*