

ENTRÉES

(N)oxtail & Butter Beans (Savory, Medium Spice)

*Oyster Mushrooms as "Oxtail." Seared with our house made dry rub seasoning.
Finished/Simmered with Broad Beans (Lima Beans)*

Caribbean Orange-Ginger Chick'n (Savory, Medium Spice)

*Double battered, crispy-fried Jackfruit, stir-fried Broccoli, Snap Peas, Red & Yellow Bell Peppers
Tossed with one of our house-made Orange-Ginger sauce*

Ethiopian Gomen (Savory, Green, Medium Spice)

Deep Green, Sprinkled with Ethiopian Berber spice, braised, then finished/simmered in a savory coconut milk based broth & traditional spices

Seared Cauliflower Steak

*Hard Seared Cauliflower Steak, house-made dry rub, served with chimichuri, sun dried tomatoes
combined our special "Steak" Sauce*

Yellow Split Pease Dahl

One of our favorites. Simple yellow chickpea Dhal, slow simmered with cumin, fenugreek, paprika, thyme..... absolutely delicious

SIDES

Seasoned Pumpkin Rice

Brown Rice seasoned with Pumpkin, Herbs, & Spices

Jamaican green banana Mash

Green bananas mashed and seasoned with garlic butter

Mixed Vegetable Medley (Green, Savory)

Sautéed Purple Cabbage, Sweet Pease, Broccoli

Caribbean Cous Cous Salad

Mango-cilantro cous cous

Garlic Greens (Green, Savory)

Sautéed Kale with Garlic, Salt & Pepper