

MENU

ENTREES

Cashew Mac & Cheese

House made Cashew Cheese sauced macaroni, finished in oven, garnished with Nutri-Yeast & South African Smoked seasoning for extra sharpness & flavor

Roasted Garlic & Sriracha BBQ Lentils

Lentils slow simmered with exotic spices then baked in house made Sriracha BBQ sauce

Crispy Caribbean Pimento-Ginger Glazed Chick’n

Double dredged Shiitake Mushroom flash fried crispy then caramelized in oven, with our house made Pineapple Ginger glaze

Ethiopian Gomen (Savory, Green)

Braised Collards finished in savory coconut milk & spices

Chickpea (Rajmah) Masala “Meatballs” with Tamarind-Habanero Sauce (Savory, Spicy)

Chickpea, ground and spiced with fresh herbs and traditional seasoning, rounded into balls & served with a tamarind-habanero sauce [on the side]

SIDES

Pineapple Fried Rice

Caribbean Mixed Vegetable Medley

Roasted Sweet Potato Cubes

Sautéed Bok Choy Greens

Mango-Cilantro Cous Cous