



EXPLORE THE TASTE OF SOUTH AMERICA

Soup | Salad

Puréd Pumpkin Soup ^{(VG)(GF)} – Caramelized fennel, white truffle oil drizzle \$9

Caribbean Caesar ^(GF*) – House Caesar Dressing, Parmesan cheese, grilled bara croutons \$10
♦ add jerk chicken \$15 ♦ add salmon \$19 ♦ add jerk shrimp \$18 ♦ add jerk Tofu \$15

Grilled Octopus Salad ^(GF) – Habanero-dried cherry glaze, black-eyed peas, roasted fingerling potatoes, wild arugula, citrus dressing \$17

Tropical Salad ^{(VG)(GF)} – Bibb lettuce, red oak, jackfruit, mango, avocado, green olives, papaya, watermelon radish, toasted coconut-lime dressing \$13
♦ add jerk chicken \$18 ♦ add salmon \$22 ♦ add jerk shrimp \$21 ♦ add jerk Tofu \$18

Tapas

Calypso Ceviche ^(GF) – Scallops, shrimp, swordfish, octopus, citrus, tomato, scotch bonnet pepper, bamboo shoots, red onion, honey, coconut, lime, plantain chips 15

Street Food Doubles ^{(VG)(GF*)} – Chickpea stew, tamarind drizzle, coconut, cucumber and mango chutneys over bara pockets \$12
♦ Add Jerk Chicken \$17 ♦ add jerk shrimp \$20 ♦ add jerk Tofu \$17 ♦ add jackfruit \$16

Pholourie ^(VG) – Split pea fritter, tamarind, mango chutney \$9 ♦ Basket of Pholourie \$16

Jerk Tofu ^{(VG)(GF)} – Charred tomato, shishito peppers, vegan cheese, plantain chips \$16

Sizzling Jerk Shrimp ^(GF*) – Olive oil, habanero, preserved lemon, tennis roll \$16

Trinidadian Channa ^(VG) – Sautéed spicy chickpeas, turmeric, ginger, peppers, green onion and drizzle of citrus emulsion \$11

Beef Patties – (2 per order) Turmeric spiced ground short rib, scotch bonnet peppers, green onion, savory pastry crust \$10

Seafood

Run Down Fish ^(GF) – Oven baked sea bass, coconut cream, white wine, sweet peppers, Bermuda onions, tomatoes, fresh herbs, Peruvian potatoes \$28

Island Salmon ^(GF*) – Herb brown coconut butter, mango-papaya salsa, caramelized sweet plantains \$21

V - Vegetarian | VG - Vegan | GF - Gluten Free | * - As an option

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more. Support our wine program and we'll waive our \$20 per bottle corkage fee.



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House Specialties

Curry Goat - Peas and rice, fried plantains, micro culantro \$24

◆ Sub peas and rice with Dhalpuri Roti \$27

Guyanese Cookup Rice - Mary's chicken, beef brisket, pig tail, yellow split peas, celery, carrots, onions, sweet chilies, fresh coconut, with Jamaican coleslaw and caramelized plantains \$19

Oyo Pepper Pot ^(GF*) - Braised short rib [Certified Angus Beef], salt pork, fresh herb garnish, cast iron skillet bread \$25

Oxtail Stew - Oxtail, butter beans, dumplings \$25

Jerk Half Chicken ^(GF) - Mary's free-range chicken, homemade citrus mayonnaise, Oyo pickles, caramelized sweet plantains \$20

Habanero Cherry Dried Barbecued St. Louis Ribs - Half Rack \$20 | Full Rack \$38

Seafood Paella - Sea scallops, octopus, mussels, salmon, andouille sausage, sofrito and bomba rice \$32

Paella Oyo ^(GF) - Shrimp, chicken, pork sausage, fresh corn, roasted bell peppers, peas, saffron, bomba rice \$30

Paella de Vegan ^{(VG)(GF)} - Spring Onions, sweet peppers, pearl onions, English peas, king trumpet mushroom, hearts of palm, bomba rice, lime coconut yogurt \$25

Sides | Shares

Fried Green Plantains ^{(V)(GF)} - Homemade citrus mayonnaise, chimichurri sauce \$9

Sweet Plantains ^{(VG)(GF)} - Citrus Mayonnaise, garlic chili oil \$10

Mac and Cheese - baked mac and cheese \$9 ◆ add Dungeness Crab \$17

Dhalpuri Roti - with a side of curry dipping side \$7

Black Beans and Rice ^{(VG)(GF)} - \$7

Coconut Rice ^{(VG)(GF)} - \$7

Peas and Rice ^{(VG)(GF)} - \$7

Dessert

Pine Tart ^(V) - Buttery pastry, pineapple jam, Cabernet blackberry ice cream, toasted coconut \$10

Banana Bread Pudding ^(V) - Banana bread, vanilla custard, pineapple glaze, coconut ice cream \$10

Trio ^(GF*) - Coconut ice cream, Cabernet blackberry ice cream, mojito sorbet, trini kurma \$9

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