

Appetizers

Brunch Menu

Friday to Sunday from 11:30 a.m. to 3 p.m.

Bottomless mimosa \$50



Oysters of the moment 6/\$24 12/\$45

Mignonette with coconut milk, calamansi, and chili peppers

Jamaican Oxtail Patty \$14

Oxtail, aged cheddar, homemade guava ketchup



Haitian Duck Patty \$16

Confit duck, scotch bonnet jam



Tropical Salad \$18

Arugula, cherry tomatoes, cucumbers, mango and green papaya, jicama, mango and ginger sauce

Main Dishes



Birria Griot Tacos (2) \$19

Fried pork, consommé, pikliz, confit onions, cheese, cilantro, chef's salad

Jerk Chicken Bokit \$25

Fried Creole bread, fried jerk chicken, tomato, arugula, creamy pikliz, sunny-side egg, homemade fries

Vegan option: homemade vegetable galette

Banann ak Morue \$28

Salted cod, avocado, steamed plantains, Ti-Malice sauce, sautéed vegetables, soft-boiled egg

Vegetarian option: stir-fried vegetables, marinated mushrooms

Creole-Style Scrambled Eggs \$23

Parmesan, chili-sautéed vegetables, tomato, yuca fries, sunny-side egg, buttered toast



Octopus Carpaccio \$36

Grilled lime and avocado guacamole, focaccia, ginger-habanero sauce vierge



Chef Lafaille's Griot \$26

Fried pork, bananas pesées, pikliz

Vegetarian option: fried jackfruit

Desserts

Coconut pancakes \$22

Coconut whipped cream, fruits of the moment, caramelized pecans, caramel sauce

Beignets (3) \$13

Fried banana dough, coconut milk, condensed milk, lime zest

Extras



Truffle Mac & Cheese \$25

-Extra griot: \$12

-Extra lobster tail: \$25

-Extra Argentinian shrimp: \$12

Egg \$3 (flipped, sunny side, or soft-boiled)

Fried green plantains \$8

Yuca fries with spicy mayo \$13

Homemade fries with tartar sauce \$12

Chef's salad \$17

Rice and beans \$8

Alloco (sweet plantains) \$8



Pikliz \$6

Meat sauce \$4