

Brunch

Appetizers

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

Mixed salad, 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

Chef Lafaille's Griot \$26



Fried pork, bananes pesées (*fried green plantains*), pikliz

Vegetarian option: fried jackfruit

Creole-Style Scrambled Eggs \$23

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

Banannak Morue \$28



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

Vegetarian option: stir-fried vegetables, marinated mushrooms

Octopus Carpaccio \$36

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

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

Sides



Truffle Mac & Cheese \$25

- Extra griot: \$12
- Extra lobster tail: \$25
- Extra Argentinian shrimp: \$12



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

Fried green plantains \$8

Yuca fries with spicy mayo \$14

Homemade fries with tartar sauce \$12

Rice and beans \$8

Alloco (*sweet plantains*) \$10

Chef's salad \$17



Meat sauce \$4



Pikliz \$6