

# BRUNCH MENU

## TAPAS

### MAC BALLS | 8

Three homemade macaroni & cheese balls, coated in breadcrumbs & served with tomato dipping sauce.

### CARIBBEAN NACHOS | 12

Crispy plantain chips topped with avocado & tomato salsa.

### JERK CHICKEN SKEWERS | 9

Two chargrilled jerk chicken tenders topped with a tangy pineapple salsa.

### BAJAN FISH TACOS | 14

Fried red snapper in a soft taco with homemade mango chutney & spices.

### JERK BBQ SQUID & PINEAPPLE SALAD | 14

Grilled squid with homemade jerk sauce. Served with onion, cucumber, peppers & pineapple in a spicy BBQ chutney.

### SPICY SHRIMP | 18

Pan-seared fresh prawns with habanero, topped with warm salsa on a plantain coracle.

### SOFRITO BEEF STEAK | 19

Sirloin steak marinated with homemade sofrito in a creole sauce.

### JERK TOFU & CAULIFLOWER | 14

Fried tofu & cauliflower in a jerk sauce. Topped with pineapple salsa.

### JERK CAULIFLOWER | 8

Fried cauliflower in a jerk sauce. Topped with pineapple salsa.

### DOUBLES (VEGETARIAN) | 9

Curried chickpeas & tamarind with mango chutney, served on homemade barra bread.

### CHICKEN DOUBLES | 12

Curried chicken, chickpeas & tamarind with mango chutney, served on homemade barra bread.

## SPECIALS

### WHOLE/HALF JERK CHICKEN | 38/26

A whole or half jerk chicken, grilled and served with pineapple salad & fried plantains.

### JAMAICAN ESCOVITCH FISH | 39

Grilled & baked whole red snapper soaked in a Jamaican pickle sauce. Served with rainbow slaw.

### BBQ BEEF RIBS | 38

Slow-cooked BBQ beef ribs with sorrel jus, served with potato wedges & market vegetables.

### CARIBBEAN BBQ & GRILL MEAT PLATTER | 79

Half jerk chicken, BBQ beef ribs & curried lamb chops. Served with dirty corn, plantains & market vegetables, with jerk BBQ sauce, hot sauce & a fruity salsa on the side.

### CARIBBEAN SEAFOOD PLATTER | 89

Pan seared snapper fillet, shrimp skewers, blue mussels, white clams, pearl conches & jerk BBQ squid. Served with jackfruit slaw, mac 'n' cheese balls & pineapple salad, with butternut curry sauce, pineapple & mango salsa & spicy aioli on the side.

## DRINKS

### LIME HOUSE PUNCH | 12

RUM, SORREL, SPICES & LIME

### DARK 'N' STORMY | 12

DARK RUM, GINGER BEER & LIME

### PLANTER'S | 12

RUM, HIBISCUS POMEGRANATE, LIME,  
ORANGE, PINEAPPLE & ANGOSTURA BITTERS

### RUMGRIA | 12

RUM, RED WINE, SORREL & MIX OF FRUITS

### ALL YUH LAGER | 10

LAGER BEER

## SHARING IS CARING

UP TO 6 PORTIONS

### LIME HOUSE PUNCH | 64

RUM, SORREL, SPICES & LIME

### DARK 'N' STORMY | 64

DARK RUM, GINGER BEER & LIME

### PLANTER'S | 64

RUM, HIBISCUS POMEGRANATE, LIME,  
ORANGE, PINEAPPLE & ANGOSTURA BITTERS

### RUMGRIA | 64

RUM, RED WINE, SORREL & MIX OF FRUITS

## MOCKTAILS

### SORRELADE | 8

HIBISCUS, CINNAMON, CLOVES, CANE SUGAR

### GINGER BREEZE | 8

APPLE, LIME, GINGER, PASSIONFRUIT, MINT, GINGER BEER

