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FRITAI

Haitian Cuisine

*restaurant • bar • lounge*

BRUNCH  
MENU

1535 BASIN ST  
NEW ORLEANS LA, 70119

SAT & SUN: 10AM - 2PM

## OMELETTES

**NEW ORLEANIAN:** \$15.50  
SMOKED SAUSAGE, BELL PEPPERS, ONION & CHEDDAR, TOPPED WITH CRAWFISH ETOUFFEE(SERVED WITH POTATOES)

**HAITIAN OMELETTE:** \$13.50  
CRISPY PORK, GREEN ONION, TOMATO, BELL PEPPERS & CHEDDAR, TOPPED WITH PIKLIZ(SPICY RELISH) SERVED WITH POTATOES

**CALIFORNIA OMELETTE:** \$14  
SPINACH, GREEN ONION, AVOCADO AND CHEDDAR(SERVED WITH POTATOES)

### MAKE YOUR OWN! OMELETTE

\$8.50

.50 PER ITEM

\$1 PER ITEM

CHEDDAR  
SPINACH  
TOMATO  
ONION  
GREEN ONION  
BELL PEPPER  
TURKEY BACON  
SMOKED SAUSAGE

AVOCADO  
BACON

EGGS WHITES \$2.00



**HAITIAN BREAKFAST PLATE** \$14  
TWO EGGS, FRIED PLANTAINS, AVOCADO, PIKLIZ(SPICY RELISH)  
SAUCE CREOLE AND CHOOSE: MUSHROOM TOFU OR CRISPY PORK

**CINNAMON TOAST PLANTAINS :** \$9  
WITH COCONUT NUT CREAM AND GUAVA

**CHOCOLATE FRENCH TOAST :** \$14  
WITH RICH FRENCH BREAD STUFFED WITH HAITIAN  
CHOCOLATE SAUCE AND TOPPED WITH BERRIES

**FRITAI BENEDICT:** \$15  
ON POACHED EGGS TWO FRIED PLANTAINS, AVOCADO,  
BACON, CHIPOTLE HOLLANDAISE TOPPED WITH PIKLIZ

**SMOKED SHRIMP & GRITS:** \$17  
SHRIMP AND SMOKED HERRING, GRITS, TOMATO & MICROS

## LUNCH BITES

**PLANTAIN CHIPS (V)** \$6

Served with avocado dip

**AKRA (V)** \$7

Spiced Root vegetable fritters served with pikliz dip

**GRILLED SHRIMP PIKLIZ** \$12

Grilled shrimp tossed with citrus, spicy pikliz and avocado.  
Served with fried green plantains

**MIRLITON SALAD** \$9

Fresh greens & shaved mirliton, red onion, herb vin,  
grilled carrot, candied plantain

## WINGS

EPIS MARINATED AND FRIED TO  
PERFECTION. CHOOSE YOUR FLAVOR:

**CREOLE BUFFALO**  
(with ranch)

**SPICY MANGO**  
(with avocado dip)

**ROASTED  
GARLIC**  
(with ranch)

**PASSIONFRUIT  
BBQ**

6 PC-\$9

9 PC-\$12

12 PC-\$15

**CRAB** \$10

**THE FRITAI (V)  
SANDWICH:** \$13

**MAC N'CHEESE:**  
OUR CLASSIC MACARONI  
AU GRATIN  
WITH LUMP CRAB,  
CHEDDAR & PARMESAN  
\*\*\*ADD WINGS FOR \$5\*\*\*

BETWEEN TWO  
FRIED PLANTAINS WITH  
AVOCADO, MANGO SAUCE,  
PIKLIZ WITH PORK, CHICKEN  
OR MUSHROOM TOFU  
SERVED WITH PLANTAIN CHIPS  
& DIP

**CREOLE  
CHICKEN** \$14  
HERB ROASTED & SMOTHERED  
IN CREOLE SAUCE WITH  
RICE AND BEANS,  
PLANTAINS & PIKLIZ

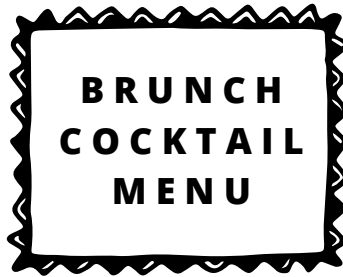
**GRIYO** \$16  
CRISPY PORK WITH RICE &  
BEANS, FRIED PLANTAINS,  
PIKLIZ(SPICY RELISH) AND  
SAUCE CREOLE

## SIDES

Applewood Smoke Bacon 4  
Turkey Bacon 4  
Potatoes 4  
Single Egg 2.50

Fruit Bowl 6  
Smoked Fish Grits. 4  
Toast (Wheat) 3  
Maple Syrup. 1  
Pikliz 3

Fried Green Plantains 5  
Fried Sweet Plantains 5  
Diri Blan (White Rice) 2  
Diri Kole (Rice n Red Bean) 3



## KLASIK KOKTEL

### MIMOSA SET - UP

Prosecco Bottle and Kraft of Orange Juice or Passion Juice

**PASSIONLINI** \$12

Passion. Juice & Prosecco

**APEROL SPRITZ** \$11

Aperol, Soda & Champagne

## KOKTEL LAKAYE

**KAFE RON SO SERIOUS** \$12

Ron Colon Coffee Infused Rum, Fernet, Cinnamon and Orange Zest

**JERK BLOODY MARY** \$14

Barbancourt, House made Jerk Bloody Mary Mix & All Accoutrements you Love

## NON ALCOHOLIC

COFFEE	\$4	COFFEE & KREMAS	
COKE	\$3	CHAMPAGNE COLA	
SPRITE	\$3	TOPO CHICO	
DIET COKE	\$3	LEVEL BOTTLE WATER	
GINGER-ALE	\$3	JUICE (ORANGE, CRANBERRY OR PINEAPPLE)	
GOSLINGS GINGER BEER	\$4		
AK- 100	\$6	PASSION FRUIT JUICE	\$6



## EFFERVESCENCE

PROSECCO 10

## WHITE / ROSE WINE

LA YUNTA TORRENTES	9
SEA SUN CHARDONNAY	10
DOMAINE DU PERE COBOCHE ROSE	9
SIX HATS CHENIN BLANC	8

## RED WINE

JAM JAR SHIRAZ	10
DOMAINE DE COLONAT GAMAY	10
KC LAB ZINFANDEL	12
SEXUAL CHOCOLATE RED BLEND	15

## BEER

PRESTIGE	6
JUICIFER IPA	5
CAJUN FIRE HONEY ALE	5