FRITAI

TI GOUTE
(Sharable)

AKRA (V) 8
Spiced Taro Root Vegetable Fritters Served with Pikliz Dip

FRITAY PLATTER 20
Delicious Combination of Akra, local Sausage, Green & Sweet Plantains, Griyo (Double Cooked Pork), Pikliz & Pikliz Dip **Sub kabrit +$2 • Add kabrit +$4**

VEGGIE FRITAY PLATTER(V) 16
Delicious Combination of Akra, Green Plantains & Sweet Plantains, Pikliz & Pikliz Dip

CHARRED BEET SALAD (V) 13
Whipped avocado, joumou seed Gremolata, Green onion vinaigrette, citrus

GRILLED SHRIMP PIKLIZ 13
Grilled Shrimp tossed with Citrus, Spicy Pikliz & Avocado. Served with Green Plantains

COCONUT-LIME SWEET PLANTAINS 12
Coconut Powder, Pineapple Cream, Lime Zest

OXTAIL NACHOS 18
Plantain Chips toasted with Cheddar, topped with Oxtail Gravy, Avocado, Tomato & Pikliz

PASSIONFRUIT BBQ WINGS 6pc/13 12pc/22
With ranch

PLANTAIN CHIPS (V) 7
Avocado dip

PLAT SIYATI
(Signature Items)

SUPER FRITAI PLATTER 99
Whole Fried Fish, Akra, Green Plantains, Sweet Plantains, Chicken Wings, Griyo, Kabrit & Smoked Sausage. Served with Pikliz & Pikliz Dip

FRITAI SANDWICH (V) 15
Between Two Fried Plantains with Avocado, Mango Sauce, Pikliz and Your Choice of Griyo, Chicken or Local Tofu. Served with Plantain Chips & Avocado Dip.

PRENSIPAL
(Mains)

WHOLE FISH 39
Catch of the Day, Marinated in Epis, Served with Green Plantains, Diri Blan

GRIYO 23
Crispy Double Cooked Pork Shoulder Served with Diri Kole, Green Plantains, Pikliz & Creole Sauce

LEGIM FEY (V) $24
Haitian Smothered Vegetable Greens Served with White Rice, Green Plantains and Your Choice of Creole Chicken or vegan.
SUB: Griyo $4 Kabrit $4 Shrimp $4

CRAB MAC & CHEESE 15
Our Classic Macaroni au Gratin with Blue Crab, Gouda, Cheddar & Parmesan **Add Wings +$7**

POUL KREYOL 20
Epis Marinated Chicken, Served in a Creole Sauce with Diri Kole, Green Plantains & Pikliz

PEPPER GOAT 25
Braised Goat, Potato-Plaintain Purée, Gratin Rice

SHRIMP CREOLE 22
Tender Shrimp Simmered in Creole Sauce, Served with Diri Blan, Green Plantains & Pikliz

JOUMOU GNOCCHI 23
Kabocha Squash Dumplings Toasted in Oxtail Gravy with Lemongrass Oil & Parmesan

DESÈ
(Signature Items)

SEASONAL CRÈME BRÛLÉE (V) 9

Sub Sweet Plantains to
Any Entree with rice +$2

MONDAY SPECIAL
OXTAIL PLATES!

SUNDAY SPECIAL
PATE

TI SIDES (V)

PIKLIZ • GREEN PLANTAIN • SWEET PLANTAINS • DIRI BLAN • DIRI KOLE • SIDE SALAD

Pikliz is a Spicy Haitian Relish with Cabbage, Carrot, Citrus, Vinegar & Scotch Bonnet Peppers

(White Rice) (Rice & Beans)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to party six or more
Bills can be split up to three ways

FRITAI

KOKTÉL
(Cocktails)

CLAIRINHA 13
Clairin Benevolence, Lime, Passionfruit or Soursop

RASIN KAWÒT 13
Cimarron Reposado, Carrot, Ginger & Lime

DAIQURI PAFÉ 11
Barbancourt White, Lime, Touch of Saline

JUNGLE BIRD 15
Barbancourt, Campari, Piineapple & Lime

PLANTAIN OLD FASHION 15
Plantain Rye, Cane Syrup, Bitters

ALOEJITO 15
Clairin, House. Aloe Juice, Lime, Simple

KREMAS 14
Barbancourt Rhum, Coconut, Almond, Vanilla, Evaporated & Sweetened Condensed Milk, Lime & Dusted with Nutmeg

WHAT IS CLAIRIN?
A Raw, Rustic, Grassy, Smokey Indigenous Sugarcane Spirit Made Only in Haiti.

SANS ALKOL
(Non-alcohol)

LEMON GINGER SCOTCH-BONNET 6

CARROT 6

HIBISCUS-LIME 5

PASSIONFRUIT 6

PASSIONFRUIT-ALOE-MINT 7

COLD DRINKS

CHAMPAGNE COLA 4

COCA-COLA 3

DIET COKE 3

SPRITE 3

GINGER ALE 3

SPARKLING WATER 4

LEVEL WATER 4

BEER

PRESTIGE 6
Haitian Lager

DRAGON STOUT 7
Jamaican Stout

ATHLETIC 6
non-alcoholic IPA

HABESHA 6
Ethiopian Pilsner

JUICIFER 7
Louisiana IPA

WINE

PRISMA 11
Sauvignon Blanc

OPP 14
Pinot Gris

FAMILIA 11
Malbec

IN SHEEPS CLOTHING 14
Cabernet Sauvignon

SET UPS

A “Set Up” is a New Orleans bar ritual where we provide the liquor, mixer, ice, and cups, allowing you to act as your own mixologists, we suggest 2-4 guests

CLAIRINHA 45 **BARBANCOURT RHUM & COKE 35** **TI PUNCH 37**

FLIGHTS

We offer several Clairins sourced from all over Haiti. Each distillery offers a unique flavor. We also infuse our own Clairin. This A 3 year process is called “Tranpe.”

CLAIRIN FLIGHTS 35 **TRANPE FLIGHTS 65**