



simplyiriecafe@gmail.com
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 Social

Starters / Sides

Festival (3) V		\$6.95
<i>A blend of flour, cornmeal and spices deep fried</i>		
Fried Dumpling (4) V		\$6.95
<i>Deep fried dough</i>		
Fried Breadfruit V GF		\$6.95
<i>A starchy fruit, roasted and deep fried</i>		
Fried Plantain V GF		\$6.95
<i>Deep fried until golden brown with a caramelized sweet texture</i>		
Regular Fries GF		\$8.95
<i>Deep fried cut potatoes</i>		
Spicy Fries V GF		\$9.95
<i>Deep fried potatoes spiced up with in house pepper sauce and spices</i>		
Jerk Wings (12) GF		\$16.95
<i>Marinated chicken wings in a jerk sauce baked crispy in the oven (Saturday ONLY)</i>		
Chicken Fingers (3 pcs)		\$9.95
<i>Lightly battered white meat deep fried</i>		
Steamed Veggies V GF		\$9.95
<i>Cabbage, carrots, bell peppers, onions and thyme blended and steamed</i>		
Doubles		\$7.95
<i>Spiced chickpea curry filling sandwiched in a flatbread</i>		
Coleslaw		\$3.95
Rice & Peas		\$6.95
White Rice		\$5.95
Roti Shell		\$7.95
Roti Shell Combo (5)		\$32.95
Sauces (All Sauces)		\$3.95
Pepper Sauce	Small	\$2.95
	Medium	\$7.95
	Large	\$9.95
Coco Bread		\$2.95



Hot Spicy Mild **GF** Gluten Free **V** Vegan

All of our dishes are Peanut Free

Soups

Soup Chicken		
<i>Pumpkin, Chicken, yams, potatoes, dumplings and Caribbean seasoning</i>		
	Regular	\$10.95
	Large	\$13.95
Soup Beef		
<i>Kidney beans, beef, yams, potatoes dumplings and Caribbean seasoning</i>		
	Regular	\$10.95
	Large	\$13.95
Soup Veggie V GF		
<i>Pumpkin, carrots, pumpkin, thyme, scallion and Caribbean seasoning</i>		
	Regular	\$10.95
	Large	\$13.95

Caribbean Dishes

Served with coleslaw and your choice of either white rice or traditional rice and peas

Curry Chicken GF		
<i>A blend of Caribbean curry powder, potatoes, carrots and spices blended together in a savory curry sauce</i>		
	Regular	\$17.95
	Large	\$21.95
Jerk Chicken GF		
<i>Marinated in Jerk seasoning and oven baked</i>		
	Regular	\$17.95
	Large	\$21.95
Stew Chicken GF		
<i>Chicken, potatoes, carrots, Caribbean browning and spices stewed in a savory sauce</i>		
	Regular	\$17.95
	Large	\$21.95
Curry Goat GF		
<i>Chunky pieces of goat cooked with a blend of potatoes, carrots, Caribbean curry powder and spices</i>		
	Regular	\$24.95
	Large	\$31.95
Stew Beef GF		
<i>Cubes of lean beef, potatoes, carrots and Caribbean spices cooked in a savory sauce</i>		
	Regular	\$22.95
	Large	\$29.95
Oxtail GF		
<i>Beef oxtail, butter beans, onion, garlic, thyme, potatoes and Caribbean spices slow cooked to perfection</i>		
	Regular	\$25.95
	Large	\$32.95
Curry Tofu Medley V GF		
<i>Cubes of firm tofu, bell peppers, artichoke, baby corn and spices cooked in a Caribbean curry sauce</i>		
	Regular (9)	\$22.95
	Large (12)	\$27.95
Jerk Tofu Medley GF V		
<i>Cubes of marinated firm tofu, bell peppers, artichoke, baby corn and spices sautéed in a jerk sauce</i>		
	Regular (9)	\$22.95
	Large (12)	\$27.95
Stew Peas (Chicken & Beef)		
<i>Salted beef, chicken, red kidney beans, dumplings and Caribbean spices simmered in a thick soup like texture</i>		
	Regular	\$24.95
	Large	\$29.95

Seafood

Served with coleslaw and your choice of either white rice or traditional rice and peas

Jerk Shrimp    GF

Jumbo shrimp marinated in spicy jerk seasoning, bell peppers and thyme sautéed in jerk sauce

Regular \$25.95
Large \$31.95

Curry Shrimp  GF

A blend of jumbo shrimp, bell peppers and curry powder simmered in a mild curry sauce

Regular \$25.95
Large \$31.95

Ackee & Saltfish GF


The Jamaican National Dish. Ackee, Salted Codfish, peppers and onion infused with a medley of Caribbean spices

Regular \$25.95
Large \$31.95

King Fish  GF

A white steak style fish lightly seasoned with salt and pepper and topped with traditional Escovitch

Regular \$25.95
Large \$31.95

Snapper (Fried)  GF

Whole Red Snapper lightly seasoned with salt and pepper and topped with traditional Escovitch

Regular \$25.95
Large \$31.95

Roti

Curry potatoes, and choice of chicken, beef, lamb or veggies stewed together and wrapped tightly in a Dhalpuri shell

Chicken 	\$22.95
Beef 	\$24.95
Lamb 	\$24.95
Shrimp 	\$24.95
Veggie 	\$22.95

Jamaican Patties

Pastry filled with ground beef, chicken, goat or veggies and blended with Caribbean spices baked inside a flaky shell

Chicken	\$5.95
Veggie	\$5.95
Goat 	\$6.95
Spicy Beef 	\$5.95

Desserts

Carrot Cake Carrots, flour, sugar, mixed nuts and spices blended and baked	\$6.95
Rum & Raisin Cheesecake Rum soaked raisins and cream cheese blended and baked in a pastry shell	\$6.95
Sweet Potato Pudding Grated Jamaican sweet potatoes, brown sugar and spices blended and baked	\$6.95
Coconut Drops Finley chopped coconut, brown sugar, ginger and spices blended and baked	\$4.95
Peanut Drops Peanuts, brown sugar, ginger and spices blended and baked	\$3.95
Gizzada Grated coconut and spices blended and baked in a pastry shell	\$4.95
Grater Cake	\$3.95
Tamarind Balls Blended pulp of tamarinds rolled into balls and sprinkled with sugar (spicy or mild)	\$3.95
Ovaltine Cookies (4 pack)	\$3.95
Munchee Ginger Biscuits	\$3.95
Shirley Biscuits	\$2.95
Mr. Johns Ripe Spicy Plantain Chips	Regular \$3.95 Large \$7.95
Rum Cake Coconut / Chocolate / Red Velvet	\$8.95
Caribbean Ice Cream Rum & Raisin / Grapenut / Bubblegum Coconut / Mango	1 Scoop \$5.95 2 Scoops \$7.95 3 Scoops \$9.95

Beverages

Apple Juice (Box)	\$1.95
Water (Bottle)	\$1.95
Pops (Can) Crush / Ginger Ale / Coke / Diet Coke / Coke Zero Sprite / Ice Tea	\$1.95
Coconut Water (500 ml)	\$4.95
Malt Drinks Tiger Malt / Vita Malt / Malta	\$3.95
Nutrament / Supligen	\$4.95
Peanut Punch	\$2.95
Red Bull	\$4.95
Island Sodas Cream Soda / Ginger Beer / Banana / Pineapple Pineapple Coconut / Grapefruit / Kola / Fruit Punch	\$2.95
Irish Moss (Vanilla or Peanut)	\$5.95
Royal Jamaican Ginger Beer (355 ml)	\$4.95
Assorted Tropical Rhythm Juices Sorrel Ginger / Mango / Fruit Punch / Pineapple Ginger Pineapple Guava, Mango Carrot	\$4.95
Ting	\$3.95

(Please see Drink Menu for all Alcohol drinks)