

MENU

CALLALOO

MODERN CARIBBEAN

BREAKFAST MENU

ALOO SADA ROTI

\$6

Fresh house made sada roti, habanero and cumin seasoned potatoes, Schug sauce

ALOO SADA ROTI W/EGG 🍳

\$8

Fresh house made sada roti, habanero and cumin seasoned potatoes, scrambled egg, Schug sauce, chili crisp

LUNCH MENU

JERK CHICKEN 🍗🌶️

\$14

Jasmine Rice, Pineapple Chow, Fresh Greens, Pickled Red Onion, Scallion, Cilantro, Tamarind, Ginger Mayo

CUMIN LAMB MEATBALLS

\$16

Callaloo Rice, Charred Corn, Cucumber Chutney, Pickled Red Onion, Chili Crisp, Schug, Harissa Vinaigrette

CURRIED SHRIMP 🍤🌶️

\$16

Jasmine Rice, Charred Corn, Cucumber Chutney, Scallion, Cilantro, Chadon Beni, Tamarind

CURRIED CHANNA (CHICKPEAS) 🌶️🌱

\$14

Jasmine Rice, Cucumber Chutney, Preserved Mango, Cilantro, Tamarind, Chadon Beni

PEPPER PORK 🍖🌶️🌶️🌶️

\$15

Callaloo Rice, Charred Corn, Cumber Chutney, Mother-in-Law Pepper Relish, Scallion, Garlic Sauce, Schug

DRINKS

Habanero Limeade

\$5.00

Sorrel

\$5.00

Pineapple ginger turmeric

\$5.00

DOUBLES 🌱

\$5.50

The most famous street food from Trinidad, Doubles consists of fried bread (called 'bara') with curried chickpeas, cucumber chutney, tamarind and cilantro sauce.

BUILD YOUR OWN BOWL

\$14

STEP 1

CHOOSE YOUR BASE

Jasmine Rice,
Callaloo Rice +\$1



STEP 2

CHOOSE YOUR PROTEIN

Jerk Chicken
Pepper Pork
Cumin Lamb Meatballs +\$2
Curried Channa (Chickpeas)
Curried Shrimp +\$2



STEP 3

CHOOSE 2 ACCOMPANIMENTS

Charred Corn, Cucumber Chutney, Pineapple Chow, Fresh Greens, Preserved Mango



STEP 4

CHOOSE YOUR TOPPINGS AND GARNISHES

Cilantro, Chili Crisp, Scallions, Pickled Red Onion, Mother-in-law Pepper Relish



STEP 5

SAUCE IT UP CHOOSE 2

Tamarind, Chandon Beni, Pickled Ginger Mayo, Schug, Garlic Sauce, Harissa Vinaigrette



IGHT YOUR
TE BUDS
DELICIOUS
F DRIVEN
SION

DELIGHT YOUR
TASTE BUDS
WITH DELICIOUS
CHEF DRIVEN
FUSION



SPICY



GLUTEN FREE



VEGAN