

Dinner



NORMAN MANLEY
BOULEVARD NEGRIL,
JAMAICA

SERVED FROM:
05:30PM- 10PM

Appetisers

Soup of the Day

5

Freshly made by our Chef



Ripe Banana Wrapped n Bacon



9

One of Jamaica's favourite snacks, fried and served with herbed tomato sauce

Stamp & Go



8

Jamaican codfish fritters served with a jerk mayo dip

Rondel Crispy Spring Rolls

10

Choice of beef chicken or vegetables served with a sweet and sour sauce and cucumber papaya slaw

Classic Bruschetta with Olive Oil & Basil

9

Topped with fresh onions, tomatoes, basil and garlic on a toasted baguette

Jamaican style Smoked Wings



12

Tossed in BBQ or Jerk sauce



Cilantro Breaded Calamari

12

Golden brown deep fried breaded calamari served with a spicy alioli

Jay Bird's Coconut Shrimp



13

Seasoned Shrimp in a golden Coconut flaked batter with sweet and sour sauce

BBQ Bacon Wrapped Shrimp

13

Grilled bacon wrapped shrimp basted with a sweet and smoky BBQ Sauce

Pizza

Cheese

18

Vegetarian

18

Pepperoni

20

Jerk Chicken



20

Shrimp

23

Lobster

23



Prices are quoted in US Dollars

10% Government tax and 10% Service charge is to be added

Prices are subject to change without notice



Seafood

Grilled Filet Of Snapper

25

Filet Snapper grilled and served with tartar sauce

Steamed Snapper Filet With Okra

25

Filet Snapper steamed with okra, topped with mushroom sauce

Escoveitch Fish & Bammy 🇯🇲 🌶️

30

Whole Snapper fried & served with spicy escoveitch sauce and bammy

Garlic Herb Shrimp

26

Seasoned the Jamaican way, sautéed in a savory garlic herb sauce

Jamaican Jerk Shrimp 🇯🇲 🌶️

27

Spicy shrimp skewers with grilled pineapple, onions & bell peppers served with a mango salsa dip

Lemon Grass Curried Lobster

28

Lobster sauteed with lemongrass, yellow curry and coconut milk served with shredded coconut

Jaybird's Coconut Shrimp



28

Seasoned shrimp in a golden coconut flaked batter served with homemade sweet & sour sauce

Baked Lobster Rundown

35

Baked lobster served with garlic in coconut cream

Grilled Lobster

34

The ultimate lobster dish served with garlic, fresh herbs



Lobster Tails With Pineapple Jerk Sauce 🌶️

35

Grilled lobster tails infused and basted with our home made pineapple jerk sauce

Rondel Lobster Thermidor

36

Lobster meat served in a creamy white wine sauce baked with parmesan cheese

Turf & Turf

42

Chargrilled 6 oz Filet Mignon & a Caribbean Lobster tail with a parsley/garlic butter dip



All Seafood dishes are served with soup of the day & salad, hot vegetables and rice or potatoes
Prices are quoted in US\$ 10% Government tax and 10% Service charge will be added.





Entrées

American Apple Grilled Pork Chops 22
Two pork chops grilled and glazed with soya apple sauce


Jamaican Curried Goat  28
Local goat meat slow cooked in yellow curry, onion, garlic, pimento and scallion served with white rice

Stuffed Chicken Breast 24
Chicken breast stuffed with callaloo and feta cheese, breaded and baked to perfection

Juicy Bird Of Paradise 24
Crispy, Stuffed chicken breast, sweet plantain, and peppered cheese nestled on mango dill sauce

Bacon Wrapped Chicken Breast 25
Pan-fried chicken breast wrapped with bacon, deglazed with white wine, topped with mushrooms and sweet peppers in a mushroom cream sauce

Yardi Style Oxtail and Beans  32
Oxtail seasoned and slow cooked in a flavourful mild brown sauce topped with butter beans.

Filet Mignon  32
Chargrilled 8 oz Filet Mignon served with sauteed mushrooms & peppercorn cream sauce

All Entrées are served with soup of the day & salad, hot vegetables and rice or potatoes



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Pasta

Classic Spaghetti & Meat Sauce

18

Thin spaghetti served with our home-made meaty Bolognese sauce topped with parmesan cheese

Chicken Fusilli

22

Tender chicken breast julienne, sauteed garlic, infused butter cream sauce with white wine

Lobster Fettuccini

27

Lobster simmered in white cream sauce, served on a bed of fettuccini and fresh herbs

Chef's special Shrimp Scampi

26

Sauteed shrimp, with garlic, white wine, coconut rundown sauce over bowtie pasta



Pasta dishes served with soup of the day, salad and garlic bread



Vegetarian

Rondel Garden Rasta Pasta



18

Seasonal Vegetables tossed with a garlic, callaloo, sweet peppers, carrots, ackee & coconut milk served with Penne pasta

Indian style red curry stew with beans

18

A delightful stew with a combination of seasonal vegetables, red curry, herbs, spices and coconut cream

Hong Kong Stir Fried Vegetables

18

Fresh vegetables, ginger, garlic seasoned and stir fried in olive oil and finished in a light soy sauce

All Vegetarian dishes served with soup of the day, salad and rice or potatoes

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Room Service \$4.00, Minimum order \$12.00





Dessert

Carrot Rum Cake 7

Banana Flambé 8

Black Forest Cake 8

Chocolate Mocha Cake 8



Fresh Fruit Salad 8

Ice Cream Sundae 8

Chocolate or Vanilla

Key Lime Pie 9

Cheesecake 9



Rondel Village

Prices are quoted in US Dollars.

10% Govt. Tax & 10 % service charge will be added

\$4 for Room Service \$12 minimum order





WINE MENU



RED WINES

CLASSIC FRENCH

Lamothe Parrot (Sweet)
Glass 9 / Bottle 40

SHIRAZ

Liria
Glass 8 / Bottle 30

MERLOT

Amaranta
Glass 8 / Bottle 30

WHITE WINES

CHARDONNAY

Amaranta (Dry)
Glass 8 / Bottle 30

SAUVIGNON BLANC

Amaranta
Glass 8 / Bottle 30
Liria
Glass 8 / Bottle 30

PINOT GRIGIO

Fiordaliso (Dry)
Glass 10 / Bottle 45

BUBBLY

Verdi Raspberry 9

Verdi White 9

Moet Blau White
Bottle 35

Moet Champagne
Bottle 190

Mumm N/V Champagne
Bottle 180

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\$4 for Room Service \$12 minimum order



Bar Menu

Beers & Coolers

Red Stripe	5
Red Stripe Light/ Flavored	6
Heineken	6
Guinness/ Dragon	6
Smirnoff Ice	7

Spirits

Jose Cuervo Tequila	8
Kingston 62 Gold	6
Kingston 62 White	6
Wray & Nephew W Rum	6
AE Signature	8
Baileys (double shot)	12
Campari	6
Dewars White label	8
Johnny Walker Black	10
Bombay Gin	8
Gordon's Gin	6
Hennessy	14
Jack Daniels	12
Jamaican Brandy	6
Armaretto/Triplesec	6
Martini & Rossi	6
Absolut Vodka	8
Grey Goose Vodka	10
Smirnoff Vodka	6
Smirnoff Apple Vodka	7
Sangster's Rum Cream (dbl)	10
Tito's Vodka	10

Non-Alcoholic Drinks

Bottled Water	1.50
Soft drinks/chasers	2.50
Orange/ pineapple/ Cranberry	3
Red Bull	8
Blended Fruit punch	8
Smoothie -Seasonal fruit	8

Cocktails

Southern Comfort	9
Tequila Sunrise	8
Bloody Mary	7
Blue Lagoon	7
Brandy Alexander	7
Daquiri <small>Banana/pineapple/strawberry</small>	8
Virgin Daquiri <small>Banana/strawberry</small>	7
Long Island Iced Tea	10
Mai Tai	7
Margarita- Ronderita	10
Martini Gin/Vodka	7
Miami Vice	8
Mudslide	9
Purple Rain	8
Sex on the Beach	8
Vodka Slush	7



Tropical Cocktails

Dirty Banana	9
Humming Bird	8
Virgin Pina Colada	8
Pina Colada	10
Rum Punch	8
Delroy Special	9
Bob Marley Shot	8
Jaytini	10
Paradise Cocktail	9

Welcome to



Jaybirds

NEGRIL, JAMAICA

*Restaurant
& Bar*



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RondelVillage