



Set Menu for groups of 5+

2 Courses £18 // 3 Courses £23

Starters

1 Ackee & Salfish Avocado Cup

Tropical fruit and salted cod marinated in Jamaican flavors with whole avocado – must try

2 Callaloo & Festival (corn bread sweet roll texture)

Callaloo is the country's staple vegetable and leafy green. It is the edible leaves of the Amaranth plant– and while it almost resembles spinach, its more super charged, light and tasty

3 Spicy BBQ Wings

Succulent juicy crispy wings, oozing in our own jerk BBQ sauce.

Di wii mek yu lik yu finga

Add two potato waffle's for £1 extra

Mains

4 Curried Goat

Hot Hot Hot – not really. These tender chunks of meat will melt in your mouth and blow your taste buds. Caribbean favourite all across the Islands. With Rice & Peas

5 Oxtail

Marinated in island spices, slow cooked until very, very tender and succulent. Great with a side of dumplings to mop up the juicy sauce. With rice & peas

6 Escovitched Fish & Bammy

Bammy is a small tight doughy flat roll made from cassava. (Taste like a crumpet)

Red tail Escovitched fish is light & delicious served with a side salad

7 Jerk Sweet Potato & Black Bean Curry

Cooked with a hint of our very own Jerk marinade & sauces, which adds a perfect tasty twist to this combination! With rice & peas

Add a side order for £2.50 extra. x4 Dumplings or Festivals – great for mopping up juices

Desserts

8 Homemade Rum & raisin cake with rum and raisin ice-cream (may contain alcohol)

9 Homemade Jamaican Ginger cake, with rum and raisin ice-cream

10 Ice-cream Trio

If you have any allergies please feel free to call us on 01159 881 882 or email the Manager on CRBmanager@wearecaribe.com

No MILK or EGG is used in mains or starters.

Caribe Restaurant & Bar

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