

BRUNCH MENU

TAPAS



MAC BALLS | 8

Three homemade macaroni & cheese balls, coated in breadcrumbs & served with tomato dipping sauce.

CARIBBEAN NACHOS | 12

Crispy plantain chips topped with avocado & tomato salsa.

JERK CHICKEN SKEWERS | 9

Two chargrilled jerk chicken tenders topped with a tangy pineapple salsa.

BAJAN FISH TACOS | 9

Fried red snapper in a soft taco with homemade mango chutney & spices.

JERK BBQ SQUID & PINEAPPLE SALAD | 14

Grilled squid with homemade jerk sauce. Served with onion, cucumber, peppers & pineapple in a spicy BBQ chutney.

SPICY SHRIMP | 18

Pan-seared fresh prawns with habanero, topped with warm salsa on a plantain coracle.

SOFRITO BEEF STEAK | 19

Sirloin steak marinated with homemade sofrito in a creole sauce.

JERK TOFU & CAULIFLOWER | 14

Fried tofu & cauliflower in a jerk sauce. Topped with pineapple salsa.

JERK CAULIFLOWER | 8

Fried cauliflower in a jerk sauce. Topped with pineapple salsa.

DOUBLES (VEGETARIAN) | 9

Curried chickpeas & tamarind with mango chutney, served on homemade barra bread.

CHICKEN DOUBLES | 12

Curried chicken, chickpeas & tamarind with mango chutney, served on homemade barra bread.

SPECIALS

HALF/WHOLE JERK CHICKEN | 26/38

A whole or half jerk chicken, grilled and served with pineapple salad & fried plantains.

JAMAICAN ESCOVITCH FISH | 39

Grilled & baked whole red snapper soaked in a Jamaican pickle sauce. Served with rainbow slaw & rice 'n' peas.

BBQ BEEF RIBS | 38

Slow-cooked BBQ beef ribs with sorrel jus, served with potato wedges & market vegetables.

CARIBBEAN BBQ & GRILL MEAT PLATTER | 79

Half jerk chicken, BBQ beef ribs & curried lamb chops. Served with dirty corn, plantains & market vegetables, with jerk BBQ sauce, hot sauce & a fruity salsa on the side.

CARIBBEAN SEAFOOD PLATTER | 89

Pan seared snapper fillet, shrimp skewers, blue mussels, white clams & jerk BBQ squid. Served with jackfruit slaw, mac 'n' cheese balls & pineapple salad, with butternut curry sauce, pineapple & mango salsa & spicy aioli on the side.



DRINKS

LIME HOUSE PUNCH | 12

RUM, SORREL, SPICES & LIME

DARK 'N' STORMY | 12

DARK RUM, GINGER BEER & LIME

PLANTER'S | 12

RUM, HIBISCUS POMEGRANATE, LIME,
ORANGE, PINEAPPLE & ANGOSTURA BITTERS

RUMGRIA | 12

RUM, RED WINE, SORREL & MIX OF FRUITS

ALL YUH LAGER | 10

LAGER BEER

SHARING IS CARING

UP TO 6 PORTIONS

LIME HOUSE PUNCH | 64

RUM, SORREL, SPICES & LIME

DARK 'N' STORMY | 64

DARK RUM, GINGER BEER & LIME

PLANTER'S | 64

RUM, HIBISCUS POMEGRANATE, LIME,
ORANGE, PINEAPPLE & ANGOSTURA BITTERS

RUMGRIA | 64

RUM, RED WINE, SORREL & MIX OF FRUITS

MOCKTAILS

SORRELADE | 8

HIBISCUS, CINNAMON, CLOVES, CANE SUGAR

GINGER BREEZE | 8

APPLE, LIME, GINGER, PASSIONFRUIT, MINT, GINGER BEER