



DINNER MENU

STARTERS

Vegetable Pumpkin Soup \$7.5

Cashew Crunch Salad \$10

Shredded cabbage, lettuce, carrots, thinly sliced bell peppers and cucumbers topped with roasted cashews and drizzled with mango -lime vinaigrette.

Callaloo Fritters \$8

Served with Spicy Tomato Salsa

ENTREES

Triple Bean Stew \$21

Lentils, black beans and chickpeas with local herbs and spices, simmered in creamy coconut sauce.

Jerk Chicken \$18

Succulent chicken quarter marinated in our homemade jerk seasoning and grilled to perfection.

Authentic Curried Goat \$25

Mouth-watering local goat meat slowly simmered in a lightly spiced curry sauce

Ital Vital Bowl Medly \$21

A hearty mix of sauteed ackee, stew veggie chunks, steamed veggies, quinoa and sweet plantains.

Tomato- Herb Pasta \$13

Al dente Penne or Spaghetti tossed in a mildly spiced tomato basil sauce.

Escovietch Snapper \$25

Crispy-fried snapper, topped with a medley of pickled carrots, onions, and bell peppers in a spicy vinegar-based escovietch sauce.

SIDES

All entrees are served with seasonal vegetables and one additional side order: Rice of the day, Bammy, Fries, Ground Provisions, Quinoa

Additional Sides: \$5

DESSERTS

Vegan Carrot Cake \$9

Served with cashew frosting

Cinnamon Bread Pudding \$7

Served with ice cream

***ALL PRICES ARE QUOTED IN USD AND INCLUDES GCT.
TIPS ARE WELCOME***



LUNCH MENU

STARTERS

Vegetable Pumpkin Soup \$7.5

Great Huts Tropical Salad \$10

with fresh fruits and garden veggies drizzled with pineapple-carrot vinaigrette

Add: chicken \$6 shrimp \$8 Tofu \$5 Feta cheese \$5

ENTREES

Jerked Vegetable Wrap Chicken \$13

Jerk spiced sautéed vegetables wrapped in a lighted toasted tortilla and served with fried plantain.

Add: chicken \$6, shrimp \$8, Tofu \$5

Chicken Sandwich \$21

Jerk marinated chicken served with lettuce and tomatoes with whole wheat bread and a side of French fries.

Fish Sandwich \$21

Pan seared snapper fillet served with lettuce and tomatoes with whole wheat bread and a side of French fries.

Lentils Burgers \$21

Mini vegan burgers made with steamed brown lentils, fresh local herbs and spices, sandwiched with crush green plantains and served with garden salad.

Tomato- Herb Pasta \$13

Al dente Penne or Spaghetti tossed in a mildly spiced tomato basil sauce.

Add: chicken \$6, shrimp \$8, Tofu \$5

DESSERTS

Vegan Carrot Cake \$9

Topped with Cashew Frosting

Cinnamon Bread Pudding \$7

Served with ice cream

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