

## Autumn Winter A La Carte

#### **APPETISERS**



Small flavorful bites to begin your Maroon experience

Jerk Olives (vgn/gf) 4.5

House olives in our signature spices

Spiced Chana Mix (vgn/gf) A Chick and Split peas fragrantly spiced

4.5

House Plantain Chips (vgn) Served with our house guacamole sauce

5.0

Roasted Nuts (gf/vgn) and Caramelised lightly spiced nuts

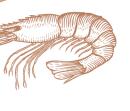
4.0

#### **STARTERS**

Delicious dishes to start or share



Ground Beef Empanada 🔌 🎖 👗 10.0 Spicy ground beef parcels with a tamarind paste and mango jam Pan Roasted Prawns (a) A & A 14.5 Succulent Prawns tossed in garlic butter served W/mini festival dumplings 9.5 Ackee Callaloo Plantain cups (v/vgn) 🔌 ّ 🕅 Plantain, Ackee and Callaloo, topped with a tomato choka Coconut Crusted Lollipop Chicken A & 600 & 9.5 Breaded drumstick, W/coconut puree and a tamarind sauce 7.0 Roasted Corn Soup (vgn) \* A Sweetcorn roasted with vegetables, home-style Panko Lemon Sole Di Sole 12.95 Panko crusted sole W/tangy tamarind sauce



Our menu contains allergens. If you suffer from a food allergy please notify us upon placing any order All prices include VAT at the standard rate. A 12.5% discretionary service charge will be added to your final bill



















#### **MAINS**

A selection of dishes inspired by Latin and Caribbean flavors, carefully spiced for a comforting meal.





★ Curry Goat Pie 🌹 🗓 🍇 🚨 24	<b>24.</b> C		<b>20</b> /so.\	29gg		Goat Pie	Curry	+
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Boneless succulent spiced goat meat encased in homemade pastry served w/ sautéed greens and creamy mash quenelle

Jerk Whole Sea Bass (gf) ▷ 🎖 🚨 26.5

Marinated in our home rub for 24hrs, Served on a bed of fragrant pepper Sofrito

Chicken Supreme (gf) 📆 19.95

Hearty marinated chicken breast, glazed to your preference, served w/rice & peas

Glaze-Jerk. BBQ, Guava or Tamrind

A warming fragrant curry of mussels, squid and prawns served wi/steamed rice .

Lamb Shank (gf) 🌹 🐧 🚨 22.5

Slow roasted, served on a bed of chilli bell pepper puree, with a mint reduction, w/ ground provision mash

Short Rib (gf) ♥ // △ △ 23.5

Braised whole rib  $\,W/\,a$  chimichurri red wine reduction , served w/house mash potatoes

Amchar Provisions (v/vgn) ¶ 19.0

A medley of root vegetables stewed in coconut milk, fresh herbs and Amchar, served w/steamed white rice

Pineapple & Ginger Salmon (gf) ₺ 📆 21.5

Marinated in fresh herbs, grilled to perfection, brushed with a pineapple ginger glaze, serviced w/seasonal vegetables



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# TACOS

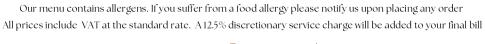
Please ask your server for the Taco of the Week

# SIDES

### House favorites to complement your main dishes

Fries (vgn/gf)	5.95	Sweet Potato Fries (vgn)	6.95
Fried Plantain (vgn/gf)	5.5	Rice & Peas (vgn/gf)	5.95
Mac & Cheese (v)	6.95	House Cheesy Mash (gf)	5.95
Seasonal vegetables (vgn/gf)	4.95	Ground Provision mash (vgn)	6.95
House Slaw (vgn/gf)	4.95	Maroon Seasoned Rice (vgn)	5.95























## **SWEET TREATS**



Something sweet, chocolatey, fruity or creamy to end your Maroon experience on a high.

Caramel Popcorn Chocolate Cake (V) Decadent layered chocolate sponge with a light buttercream frosting	8.95
Coconut Tartlet (v) Moist, warm coconut tartlet served with a tropical compote & vanilla ice cream	8.95
Crumble of the Day $(v)$ $\bigcap$ $\textcircled{4}$ Please ask your server	8.5
Warm Churros (v) Served with our silky chocolate dipping sauce	7.95
Mango Cheesecake (v) Homemade light creamy mango cheesecake	8.5
Spiced Caribbean Cake (v) Spiced Caribbean Cake (v) Spiced Caribbean Cake (v) Spiced Caribbean Spices Served with a pineapple & mango compote	8.5
Scoop of Seasonal ice cream (v) 🖟 🍇 👀 Please ask your server	2.5
Scoop of Refreshing Sorbet (gf/vgn) Please ask your server	2.5



