

# JALOUSIE GRILL

## SNACKS

<b>ALMOND &amp; RED PEPPER HUMMUS</b> Grilled Pita Bread (V, N, DF)	22
<b>SMOKED FISH DIP</b> Pickled Pepper   Plantain Chips (GF)	25
<b>CRISPY CHICKEN WINGS</b> Green Onion   Smoked Paprika   Yellow Hot Sauce Aioli (GF)	25
<b>PADRÓN PEPPERS</b> Peanut & Lemongrass Pesto   Curry Salt (N, GF, DF)	35

## SALADS

<b>KALE CAESAR</b> Aged Parmesan   Grilled Sourdough Croutons (E)	25
<b>SUPER GREEN &amp; GRAINS</b> Quinoa   Courgette   Avocado   Pistachio   Sunflower & Pumpkin Seeds   Mint (N, GF)	35
<b>FALAFEL</b> Heirloom Tomato   Pickled Red Onion   Fire Roasted Pepper   Lettuce   Chili   Feta Cheese (V, DF)	35

## WOODFIRE & CHARCOAL MEATS

*We Cook Over a Mix of Oak & Cherrywood, Mixed with Local Coals*

<b>SPICED JERK CHICKEN</b> Pineapple & Chili Salsa   Cabbage Slaw (GF, DF)	49
<b>KAN KAN PORK CHOP</b> Pear   Bok Choy   Katsu Aioli (E, GF)	70
<b>BEEF STEAK "USDA CHOICE RIB EYE"</b> Baby Gem Lettuce   Caesar Dressing   Herb Crumbs (E)	70
<b>TANDOORI MASALA KINGFISH</b> Mooli   Yogurt   Fresh Mint   Coriander   Charred Lime (GF)	50
<b>ANGRY YARD BIRD</b> Spicy Tandoori Chicken Thighs   Yogurt   Raita (GF)	50
<b>BANANA LEAF MAHI MAHI</b> Green Beans   Shaved Fennel   Café de Paris Butter (GF)	49
<b>KOREAN STYLE BABY BACK RIBS</b> Sesame Seeds   Green Onion (GF, DF)	45
<b>JALOUSIE GRILL HALF POUND BURGER</b> Chipotle Bacon Jam, Cheddar, Garlic Aioli, Tomato, Iceberg (E, DF)	31
<b>IMPOSSIBLE BURGER</b> Secret Sauce   Iceberg   Tomato   Pickles   Red Onion   American Cheese (V, E)	30

## WOODFIRE & CHARCOAL VEGETABLES

<b>HERITAGE CARROTS</b> Cumin & Chili Spiced Tofu Crema   Green Onion   Harissa (V, GF, DF)	28
<b>SPROUTING BROCCOLI</b> St. Lucian Coffee & Smoked Chili Dip   Almonds   Chili Oil (V, N, GF)	28
<b>CAULIFLOWER</b> Yogurt   Pistachio   Pomegranate   Toasted Almond Flakes   Curry Sauce (V, N, GF)	38
<b>CHAAT MASALA POTATOES</b> Red Onion   Fresh Coriander Chutney   Sweet Tamarind Dressing (GF)	36
<b>MEXICAN CORN RIBS</b> Lime   Jalapeño   Cumin   Mayonnaise   Green Onion   Cotija Cheese (V, E, GF)	18
<b>FRENCH FRIES</b> (GF, DF)	12
<b>DIRTY FRIES</b> Cheese Sauce   Barbequed Bacon Bits   Dirty Spiced Mayonnaise (E)	18

Meal plans include 1 Starter, 1 Entrée & 1 Dessert per person

(V) Vegetarian, (VG) Vegan, (E) Contains Egg, (N) Contains Nuts, (GF) Gluten Free, (DF) Dairy Free

All items subject to market availability

All prices are quoted in united states dollars.

Prices are subject to 10% service charge and 10% VAT.

Please inform us of any food allergies, intolerances or sensitivities before you place your order.

Please note we do our very best to observe all allergy contraindication but cannot guarantee no cross contamination.

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## DESSERTS

<b>ETON MESS</b> Strawberry Sorbet, Meringue, Strawberry, Basil, Whipped Cream (E)	15
<b>BANANA CREAM PUDDING</b> Vanilla Crackers, Banana & Vanilla Pudding (E)	15
<b>TROPICAL SORBET</b> (V, VG, GF, DF)	15
<b>APPLE PIE POP</b> Apple & White Chocolate Pop, Oatmeal Crumble (E)	15
<b>SKILLET BAKED CHOCOLATE CHIP COOKIE</b> Vanilla Ice Cream (E)	15

## SIGNATURE COCKTAILS

### SPRITZERS

**PINKY SPRITZ** 16  
Tequila, Campari, Grapefruit Juice, Guava Purée, Ginger Ale

**\* JALOUSIE** 20  
Bourbon, Jägermeister, Citrus Juice, Bitters, Lime Soda

**IYONOLA** 17  
Dark Rum, Mango Shrub, Lime Juice, Pineapple Juice, Soda Water

### SLINGS

**\* RUM FRAPPUCCINO** 18  
Dark Rum, Coffee Liqueur, Bailey's, Espresso, Condensed Milk

**VERMOUTHJITO** 17  
Sweet Vermouth, Mint, Lime, Sugar, Tonic Water

**\* BON VOYAGE** 18  
Demerara Liqueur, Grapefruit & Rosemary Shrub  
Cherry Brandy, Cranberry Juice

**JALOUSIE MOJITO** 16  
Citrus Rum, Lime, Mint, Orange Bitters, Soda

### MARGARITAS

**CLASSIC** 16  
Tequila, Grand Marnier, Lime Juice, Agave Syrup

**JALOUSIE** 17  
Crema de Mezcal, Citrus Juice, Agave Syrup, Bitters

**SPICY** 16  
Spicy Tequila, Grand Marnier, Citrus Juice, Spicy Syrup

### MULES

**KENTUCKY** 17  
Bourbon, Lime Juice, Ginger Beer, Ginger Bitters

**LUCIAN** 16  
Dark Rum, Citrus Juice, Ginger Ale, Orange Bitters

**\* LA MULA** 20  
Tequila, Crema de Mezcal, Lime Juice, Agave Syrup, Soda

**MOSCOW** 16  
Vodka, Lime Cordial, Ginger Beer, Ginger Syrup

### MARTINIS

**\* LUCIAN** 19  
Vanilla Vodka, Chambord, Pineapple Juice, Sugar Cane Syrup, Prosecco

**DIRTY ROAST** 17  
London Extra Dry Gin, Dry Vermouth Spanish Olive Brine, Bitters

**BANANA BRÛLÉE** 17  
Banana Liqueur, Citrus Vodka, Lime Juice, Agave Syrup, Torched Banana

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\* Indicate selections not included in any meal plan.

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