

Starters

Goats Cheese and beetroot salad \$35.00
Thai papaya and chilli salad (vegan) \$35.00
Mango and ginger spare ribs \$35.00
Jerk chicken wings \$35.00
Crab spring rolls \$35.00
Rum infused chicken liver pate \$30.00
Flying Fish pate \$30.00
Shrimp cocktail \$35.00
Bajan Saltfish cakes \$25.00
Lobster bisque \$35.00
Asian raw food salad (vegan) \$30.00
Mexican raw food salad (vegan) \$30.00

Main Courses

Lobster tail – oven baked, served with hand cut chips, rice or sweet potatoes and salad or vegetables \$150.00
Lobster Thermidor – served with hand cut chips, rice or sweet potatoes and salad or vegetables \$150.00
Jumbo Shrimps – with hand cut chips or rice and salad or vegetables \$100.00
Catch of the day – pan fried, blackened or grilled, with hand cut chips, rice or sweet potato mash, salad or vegetables and coleslaw \$60.00
Pan seared chicken breast – wrapped in bacon, stuffed with cheese and chives, served with saute potatoes and vegetables \$65.00
Bajan spiced rack of lamb – served with gratin dauphinois and vegetables \$95.00
Pan roasted duck breast – served with gratin dauphinois and vegetables \$95.00
Rib eye or sirloin steak – served with chips or sweet potato mash and salad or vegetables \$65.00
Pork Belly – slow cooked and served with rice, sweet potato mash and salad or vegetables \$65.00
Seafood pasta – mixed seafood in a creamy alfredo sauce or a spicy tomato sauce \$65.00
Spaghetti bolognese \$55.00
Home-made hamburger or vegetarian burger – with cheese, onions, bacon, chips and salad \$45.00
West Indian Curry – chicken \$60.00 shrimp \$70.00 Duck \$80.00 Vegetable \$55.00
Vegan Three Bean curry \$55.00

Pizzas

Margarita \$30.00
Additional toppings – Pepperoni, sweet peppers, onions, jerk chicken, mixed vegetables \$5 each.

Desserts

Apple crumble with custard or ice cream \$28.00
Chocolate pot with Grand Marnier \$28.00
Cheesecake of the day \$25.00
Banana bread pudding \$28.00
White chocolate crème brulee \$28.00
Sticky toffee pudding \$28.00
Chocolate Brownie \$28.00
Selection of ice cream – vanilla, strawberry, chocolate, rum and raisin or coconut – per scoop \$8.00

Juma's Classics

A selection of favorites from our old Speightstown location

Starters

Rum chicken liver pate \$30.00
Flying fish pate \$30.00
Jumbo shrimps pan fried in garlic and butter \$45.00
Curried pumpkin, sweet potato and coconut soup \$25.00

Main Courses

Seafood thermidor – marlin, scallops and shrimps in a classic thermidor sauce, served with hand cut chips or rice and salad or vegetables \$95.
Thai red or green curry – chicken \$60.00 Shrimp \$70.00 Duck \$80.00 Vegetable \$55.00
Vegan fruit curry \$55.00
Bajan chicken – half a roast chicken marinated with Bajan seasoning, served with rice, chips or sweet potato mash and salad or vegetables \$60.00

Desserts

Gran's coconut cake – Jules' family recipe \$28.00
Plantains caramelized in rum \$28.00