

CAFE 36

BRUNCH.

KASAV PASSION FRENCH TOAST* GF

cassava, passion fruit stuffing & sauce 650gdes

THE LOKAL GF

salt fish, boiled banana, avocado, toast 950gdes

THE AMERICAN

eggs, bacon, sautéed potatoes, pancakes, toast 1200gdes

THE VEGETARIAN GF

eggs, cheese, fresh vegetables, sautéed potatoes, toast 700gdes

EGGS FLORENTINE BAGEL

smoked fish, spinach, poached egg 950gdes

BELLA'S EGG WRAP GF

lettuce, tomato, cheese, avocado, chicken, egg 800gdes

CHICKEN + WAFFLE

fried chicken breast, cheddar cheese, sour cream, bacon, passion fruit syrup 800gdes

SALADS & BOWLS.

GREEK SALAD GF

cucumber, red onions, tomatoes, bell pepper, goat cheese 960gdes

SPAGHETTI SQUASH NOODLE GF

squash, vinaigrette, feta cheese 650gdes

WHEAT TABBOULEH* GF

tomato salsa, parsley, mint, red onions 960gdes

CHICKEN HUMMUS BOWL

chicken breast, avocado, red onions, lettuce, breadnut hummus, local almonds 800gdes

NICOISE SALAD

tuna, potato, green beans, tomato, olives, lettuce, onion, boiled egg, anchoives, basil 800gdes

LENTIL SALAD

Lentils, artichocks, eggplant, goat cheese, cabbage, raisin served with a red wine dressing 960gdes

APPETIZERS.

ACRA 480gdes

KIBBEH 480gdes GF

BREADNUT HUMMUS (SEASONAL) GF

zaatar, kalamata olives, tahini 650gdes

PESTO POLENTA BITES GF

polenta patties, tomato, pesto 400gdes

ANTIPASTO PLATTER GF

cucumber, bell pepper, radish, green beans, carrots, toasted plantain chips 800gdes

PATE KÔDE MORUE - BREADFRUIT CRUST*

salt fish, sour cream, guacamole, salsa 800gdes

TEMPURA SQUASH CHIPS

tempura squash, tzatziki sauce 650gdes

TAPAS GRIOT GF

fried plantain, griot, pikliz 650gdes

FISH CEVICHE WITH CASSAVA CHIPS GF

fish, tomato, garlic, bell pepper, onions 950gdes

AVOCADO CASSAVA TOASTS (SEASONAL)*

pico de gallo, sour cream, pickled shallots 500gdes

CHICKEN FINGERS

breaded chicken, house sauce 650gdes

CHICKEN WINGS

house sauce 650gdes

FRIED GREEN TOMATO SHRIMP SALAD*

spicy mayo, grilled shrimp & salad 960gdes

PIZZA.

MARGARITA

mozzarella, tomatoes, basil 960gdes

SPINACH ARTICHOKE (SAUCE BLANCHE)

mozzarella, spinach, artichoke 1200gdes

CARAMELIZED ONION FIG ARUGULA 1450gdes

PEPPERONI 1120gdes

PASTA.

HOMEMADE SPICY SHRIMP SPAGHETTI

shrimp habanero pepper, tomato sauce 1120gdes

HOMEMADE RAVIOLI

ricotta, spinach, pink sauce 960gdes

SANDWICHES.

GRIOT TOSTADA* GF

pulled pork, avocado, pikliz, plantain tortilla 800gdes

GOAT TOSTADA* GF

avocado, onions, parsley, breadfruit tortilla 960gdes

CONSTANCE'S KIBBEH PITA WRAP

fried kibbeh, labneh, salsa 800gdes

BIB (PULLED PORK ON BISKWIT BREAD)

pikliz, plantain chips, tempura avocado, Asian sauce 800gdes

BURGER 36

pepper jack, caramelized onions, avocado, bacon, lettuce, tomato, jalapeño sauce 1120gdes

FRIED CHICKEN BURGER

tomato, avocado, onions, lettuce, ranch sauce 800gdes

STEAK & CHEESE

tomato, American cheese, caramelized onions 960gdes

MAIN DISHES.

GRILLED FARMERS CHICKEN GF

spicy fries, green salad 960gdes

PINEAPPLE CHICKEN KABOBS* GF

with ginger Habanero sauce 1120gdes

CHURRASCO* GF

green papaya, cucumber & carrot salsa 1450gdes

BEEF FILET

served with pepper sauce 1200gdes

PRIME RIB GF

prime rib, butter, salt, pepper, parsley 1450gdes

GRILLED CONCH

butter & parsley sauce 1200gdes

SALTED FISH

fish, bell pepper, onions 1365gdes

SHRIMP MILLET PUMPKIN RISOTTO* 1200gdes

SHRIMP CREOLE

pan-seared shrimp, tomatoes, bell pepper, onions, herb served with jasmine rice 1280gdes

VEGETARIAN RED BEAN CHILI

white rice, eggplant, squash, sour cream, guacamole 960gdes

DESSERT.

NUTELLA CREPE 650gdes

MINI CHEESE CAKE 500gdes

BANANA MUFFIN 325gdes

SIDES.

vegetables 160gdes

french fries 160gdes

rice 160gdes

sautéed potatoes 160gdes

mashed potatoes 160gdes

green salad 160gdes

chicken steak 250gdes

shrimp 325gdes

*Dishes prepared in collaboration with food blogger Tchakayiti