



APPETIZERS

EMPANADAS:
Crispy filled Latin American parcels served with a fresh tomato aji

- Pulled Beef	4.1
- Crab & Artichoke Heart	4.9
Chicken Liver Popcorn	3.4
Crispy chicken liver served with garlic mayo and a wedge of fresh lime	
Chargrilled Casava Arepas (v) (g)	3.4
Drizzled in garlic butter & fresh herbs served with fresh tomato salsa	
Nacho Grande (v)	4.9
Corn chips toasted with melted cheese, jalapenos, olives, fresh salsa & guacamole, refritos beans & sour cream	

FRESH GRILLED CHICKEN BREAST £ 3 xtra

Flying Adobo	4.5
Marinated then Pan glazed chicken wings in a delicious sweet peppercorn and bay leaf sauce	
Pan Fried Crevettes	5.7
Large whole prawns sauteed in fresh herbs served with freshly baked sour dough bread, herb butter & mix leaf salad	
Spicy Papa Criollas (v)	3.7
Colombian baby yellow potatoes sauteed with fresh herbs spices and tomatoes with a side of sour cream and chives	
Salad Tostadas (v)	3.7
Mixed leaves, sweet peppers, home made guacamole & salsa black olives & grated cheese all on a crispy tostada	
Chicken Chicharrones	3.5
Indulgence at its best. Crispy chicken skins coated and spiced, served with hot sauce & cool sour cream & chives	
Arepa de Choclo (v)	3.2
Griddled light columbian corn bread stuffed with melted cheese	
Crispy Coated Calamari	5.5
Baby calamari served with home made tartar sauce & mixed leaves dressed in vinaigrette	
Stuffed Jalapenos	3.6
Crispy breaded red jalapenos, stuffed with cream cheese served with sweet chilli sauce	



GOURMET FAJITAS

Gourmet Fajitas
All served with our delicious home made guacamole and salsa, sour cream, cheese, refried pinto beans and sauteed bell peppers, coriander & onions on a sizzle plate with flour tortillas

Chicken	9.9
Sirloin Steak	10.7
Haloumi & Oyster Mushroom (v)	10.8
Five spiced duck fajita, served with spring onions, cucumber, hot sin dip, mango chutney & tomato roasted salsa	11.2

CARIBBEAN & LATIN CUISINE



MENUS

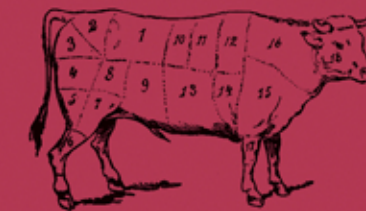
MAINS

Ackee & Salt Fish Festival	9.6
Cooked with spanish onion, spring greens & bell peppers served with rice & peas and festival dumplings	
Curry Goat	8.9
Lovingly Braised mutton curry stew. Traditionally known as curry goat	
Fragrant chickpea & calaloo stew (v)	8.7
Silky coconut lemongrass sauce served with rice & peas and dressed mix leaf salad	
Grilled Snapper Fillet	12.4
Seasoned snapper with a fresh scallion, lime & coriander tomato salad and fried sweet plantain	
Panfried Seabass Fillets	12.4
Pan fried seabass, feta cheese mash, with a coconut herb sauce, topped with crispy spring greens	
Sticky Licky Beef Ribs	13.75
Fall-of-the bone beef short BBQ ribs served with our caribbean homeslaw and mixed leaf salad.	
Oxtail & ButterBean Stew	9.9
Slowly stewed oxtail. Braised with plump butter beans and carrots.	
Creamed Callaloo & Sweet Corn Quesidillas. (v)	9.1
served with rice and peas and dressed avacado & mixed leaf salad	

GRILL

Camdens Famous Chargrilled sweet bbq half Jerk baby chicken	8.7
Served with Jerk barbeque sauce & mango chutney	
Camdens Famous Chargrilled half spicy Jerk baby chicken	8.7
Served with Jerk & lime mayo & mango chutney HOT & SPICY!	
Chargrilled Sirloin Steak 10oz	12.9
Served with mixed leaf salad and chips or mash.	
Choice of sauces: PEPERCORN SAUCE / CHIMICHURI SAUCE / OYSTER MUSHROOM & COCONUT SAUCE	
Chargrilled Rib Eye Steak 10oz	14.5
Served with mixed leaf salad and chips or mash.	
Choice of sauces: PEPERCORN SAUCE / CHIMICHURI SAUCE / OYSTER MUSHROOM & COCONUT SAUCE	

+
FOR OUR
FAMOUS
ADDOBO
GLAZE
£1 extra



I recommend the vegetarian options

GOURMET BURGERS

Fresh beef ground on site seasoned with garden herbs & fresh spices
Served med or well done, with or without monterey jack cheese

The Big Bajan Burger 7oz	7.2
Home made chargrilled beef burgers served with battered onion rings for crunch and bajan pepper mayonaise.	
The Messy Mexican Burger 7oz	7.5
Home made chargrilled beef burgers with jalapenos, guacamole, spicy salsa, sour ceam, spanish onion and hot pepper mayonaise.	
The Jerk Burger 7oz	7.5
Home made chargrilled beef burgers with mango & papaya chutney with jerk sauce and sweet potato roastie.	
Lamb Jam Burger	7.9
Home made chargrilled lamb burger cooked with a skirt of tasted cheese & sweet onion jerk jam with garlic sauce	
Blue Bird Burger 7oz	7.3
Home made chargrilled chicken topped with aubergine tempura and a creamy blue cheese sauce	

SALADS

Jerk Caesar Salad	7.7
Chargrilled jerked chicken breast, parmesan shavings, tortilla crutons on a bed of cos lettuce coated in a spicy caesar dressing	
Goats Cheese & Guava Salad (v)	7.7
Toasted Goats Cheese, Guava Jam with mixed leaves & peppers. Dressed in house dressing and topped with tortilla crutons.	
Grilled Haloumi & Avacado Salad (v)	7.8
Served with tortilla crutons and mixed leaves coated in a chimichuri vinaigrette dressing.	

SIDES

Roasted Plantain (v)	3.	Hand Cut Casava Chips (v)	3.7
drizzled with garlic butter		drizzled garlic butter & served with fresh guacamole	
Fried Sweet Plantain (v)	2.6	Hand Cut Sweet Potato Chips (v)	3.5
Rice and Peas (v)	2.7	seasoned in cracked black pepper & sea salt served with sour cream & chives.	
Jasmine Thai rice (v)	2.5	Chip Chips (v)	2.2
Stir fried calaloo (v)	3.5	Cheese Fries	2.9
Mash Potato & Gravy	3.	Roti(v)	1.7
Feta Cheese Mash (v)	2.6	Roti with garlic butter (v)	1.9
Sweet Potato Mash (v)	2.6	Festival Dumpling (v)	2.
Mash Mash(v)	2.	Onion Rings (v)	3.
Caribbean homeslaw (v)	2.2	Breadcrumbed Onion Rongs	
Fresh House Salad (v)	3.	Griddled Haloumi	2.7
Mac & cheese	3.9		
House Gravy	2.		

DIPS

Guacamole	1.2	Bajan pepper mayonaise	1.
Roasted Tomato Salsa	1.2	Jerk Barbeque Sauce	1.
Tartare sauce	1.	Sweet Chilli Sauce	1.
Mango papaya chutney	1.	Jerk & lime mayo	1.
Sour cream & chive	1.	Refrito bean dip	1.