

My Mexican Cousin

SHARE PLATES

- N.Q.** Praline bacon 6
Kaiserfleisch bacon strips candied w/ brown sugar & pecans
- M.C.** Scallops ceviche w/ pea purée 5.5
marinated in chilli, coriander & lime w/ fresh pea tendrils
- N.Q.** Boudin (boo-dan) fritters with paprika remoulade 13
Deep fried pork & rice sausage mix seasoned with Creole spices
- C.C.** Acras de Morue 12
Salt cod fritters w/ seafood cream
- N.Q.** BT's gumbo 6 / 15
Robust and rich roux-based soup with sausage, chicken and rice.
- N.Q.** Poboy sandwich 7 / 14
Deep fried prawns, mayo, cos lettuce, creole seasoning
- M.C.** Butter lettuce salad 11
w/ goats cheese, candied pecans and mustard vinaigrette
- C.C.** Jamaican hand pie 15
An empanada style pie filled w/ pumpkin and zucchini mash, turmeric, cumin & nutmeg spices
- M.C.** Crab Egg Roll 12
Crab w/ aioli & creole seasoning, wrapped in delicate omelette
- M.C.** Creole-style chicken stew 12
- N.Q.** 'Dirty' rice 12
Ground seasoned pork turns the rice 'dirty' w/ creole seasoning and Trinity mirepoix
- M.C.** Quinoa w/ roasted corn & fresh herbs 9.5
- M.C.** Twice cooked beef short rib w/ sweet potato pickle 13
sous vide in red wine jus for 48 hours, flash fried to finish
- C.C.** Daily Blaff w/ ginger, lime, coriander and garlic 12 / 23
Fish of the day, pan seared served w/ traditional West Indian sauce
- C.C.** Guadeloupe style entrecote steak 15 / 30
Premium rib-area cut, a marinade of onion, rosemary, chilli and char-grilled.
- M.C.** Cornbread crusted pulled pork 27
Pork in dark roux gravy served in a cast iron skillet w/ baked cornbread crust
- M.C.** Snapper fillet, harissa rubbed, charred, fresh lime 15 / 29

Please consult our Creole-pedia for an explanation of the abbreviated codes next to each dish.

Laissez Les Bon Temps Rouler