

SACRED TABLE BAR BITES

* Denotes Vegan

VOODOU FRIES *

fresh cut potatoes
doused in Haitian
epis, chilies, and
pink salt

R60

MAMBO WINGS

crispy fried wing
pieces lathered in
Haitian epis and
cajun seasoning

R120

SALAD ZABOKA *

thick cut avocado
pieces dressed
simply with red
onion, olive oil,
lemon, and pink salt

R120

PATE KODE *

fried dough stuffed
with cabbage, bell
peppers, and cajun
seasoning

R60

KRIBISH AK MAYI MOULIN

creamy Haitian
polenta mounted
with prawns in spicy
cajun style epis

R160

BOULETTE

beef meatballs, rich
tomato sauce, white
onions served with
mayi moulin or diri
kole (Haitian rice &
beans)

R120

HOLY HUMMUS *

chickpeas blended
to perfection
seasoned with
thyme and garlic
served with fresh
veggies

R100

SAUCES & SLAWS *

Haitian Epis: a
blend of herbs
seeped in oil, lemon,
and chilies

Pikliz: pickled
cabbage, carrots,
thyme, and chilies

R30

SWEET THINGS

Gateau Ayisyen

A butter cake spiced with orange, nutmeg and Haitian
Barbancourt Rum - R90

Mamba ak Siwo Myel nan Pain

Haitian peanut butter and honey panini - R90

BEVERAGES

Coffee, Tea, Water, (Sparkling & Still), Juice (Orange,
Apple, Cranberry, Mango, Passion Fruit) - R25