

# Port-au-Prince

AUTHENTIC HAITIAN CUISINE BY  
CHEF DON BERTO

## MENU (MON-THURS)

### STARTERS

**Akra Morue** (spicy malanga root/salted cod fritter) - **\$8.00**

**Kibi** (fried seasoned ground beef/bulger rolls) - **\$8.00**

**Marinad** (dough fritter) - **\$6.00**

**Bannann Peze avek Pikliz** (double pressed fried yellow plantain w/pickled cabbage) - **\$5.00**

### ENTREES (each entrée comes with a side of rice, salad kay la, bannann peze and pikliz)

**Taso kabrit**/fried goat marinated in a house made, fermented and aged, pepper sauce, simmered in an onion and garlic herbal blend and then deep fried - **\$20.00**

**Griyo kodenn**/fried turkey marinated in a house made, fermented and aged, pepper sauce, simmered in an onion and garlic herbal blend and then deep fried - **\$17.00**

**Pwason woz**/ whole red snapper pan sautéed steeped in DBK herb marinade with onions and peppers – **Market Price**

**Somon tropical**/ tropical salmon steak steeped in DBK herb marinade with onions and peppers, oven baked - **\$18.00**

**Beregen**/Vegetarian Legume Casserole, lima beans, chayote, watercress, garlic, & onion, seasoned with a fresh herb blend, sautéed in olive oil - **\$14.00**



Have any food allergies? Please let your server know as you place your order.

At Port-au-Prince Authentic Haitian Cuisine (PAP) we steer clear of seasonings with MSG, our meats are vegetarian fed and free of antibiotics, our marinades, sauces, herbal mixes and dressings are all made in house, and we work double time to get most of our produce from local farmer's markets. We do this just for you. Bonne Sante! Here's to good health!

## **SIDES**

**Duri nasyonal** (rice and kidney beans) - **\$4.50**

**Duri blan avec sos pwa nwa** (white rice with black beans sauce) - **\$4.50**

**Berejen** (vegetarian legume casserole) - **\$7.00**

**Ble** (Bulger and kidney beans) - **\$4.50**

**Salad kay la** (house salad) - **\$4.50**

## **DESE/DESSERT**

**Rhum Cake** - **\$7.50**

## **BEVERAGES**

**Fruit Juices** - **\$2.50**

**Soda** - **\$1.50**

**Tea/Coffee** - **\$2.50**

**Wine** - **\$8.00**

**Beer** - **\$6.00**

**Cocktails (rail/premium)** - **\$8/\$12**



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