

# Port-au-Prince

AUTHENTIC HAITIAN CUISINE BY  
CHEF DON BERTO

## SUNDAY MENU

### STARTERS

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

**Kibi** (Seasoned ground beef/ bulger fitter) - \$8.00

**Soup Joumou** (Traditional Haitian butternut squash stew) - \$6.00

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

**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** nan sos or fri)/ whole red snapper pan sautéed or fried 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 djondjon** (black mushroom rice) - \$6.50

**Duri blan avec sos pwa** [nwa and frans] (white rice with black beans or split pea sauce) - \$4.50

**Berejen** - \$7.00

**Bannann Peze Avec Pikliz** (double pressed fried yellow plantain with spicy pickled cabbage slaw) - \$5.00

**Salad kay la** (mixed greens, with tomatoes, onions, & cucumbers, topped with a house made vinaigrette) - \$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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