

# Port-au-Prince

AUTHENTIC HAITIAN CUISINE BY  
CHEF DON BERTO

## MENU (SATURDAY EVE)

### STARTERS

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

**Akra Malanga**  
(spicy malanga root fritter)  
**\$6.00**

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

**Chiktay in Bannann cups**  
(stir fried codfish or aran sò  
in mini fried plantain cups)  
**\$8.00**

**PAP Wings** (6ct)/(10ct)  
**\$6/\$10**

**PAP FRITAY Platter:**  
Choice of meat (fried lamb, goat  
OR turkey), bannann avek pikliz,  
marinad, & patat fri  
**\$22.00**

### ENTREES

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

**Taso Mouton/fried lamb**  
(*Halal*) marinated in a house  
made, fermented and aged, pepper  
sauce, simmered in an onion and  
garlic herbal blend and then deep  
fried **\$20**

**Taso kabrit/fried goat**  
(*Halal*) marinated in a house  
made, fermented and aged, pepper  
sauce, simmered in an onion and  
garlic herbal blend and then deep  
fried **\$22**

**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**

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

**Somon tropikal/ tropical  
salmon steak** steeped in DBK  
herb marinade with onions and  
peppers, grilled **\$18**

**Berejèn/Vegetarian  
Legume Casserole**, eggplant,  
lima beans, garlic, & onion,  
seasoned with a fresh herb blend,  
sautéed in olive oil **\$14**



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 Kole** (rice and beans)  
\$4.50

**Duri blan avec sos pwa nwa**  
(white rice with black beans  
sauce) \$6

**Berejen** (vegetarian legume  
casserole) \$7

## DESE/DESSERT\*

**Rhum Cake** \$7.50

\*(Ask your server for the dessert of the  
day)

## NON ALCOHOL BEVERAGES

**Ju Grenadya** (passion fruit  
juice) \$3.75

**Ju Kowosol or Kachiman**  
(sour sop or sugar apple -  
fruit juice) \$7

**Soda** \$1.50

**Kafe/Te Ayisyen** (Haitian  
Coffee/Tea) \$2.50

**Bottled water** \$1.50

## COCKTAILS

### **Ibiskis Mojito (\$12)**

Barbancourt rhum-mint-hibiscus  
syrup-club soda-lime

### **Wap Konn Jòj (\$12)**

Barbancourt rhum-ginger syrup-  
ginger beer-lime

### **Fleur de Miel (\$13)**

Macchu Pisco-honey-pineapple &  
mango nectar-lime

### **Sajès (\$13)**

4 Roses Whiskey-basil syrup-  
bitters-orange peel

### **Bazilik Pòtoprens 509 (\$13)**

Tanqueray Gin-basil syrup-  
lemon-sparkling wine

### **Tet Fret (\$13)**

White Rhum-Coconut Rhum-  
simple syrup-ginger syrup-  
coconut water

### **Neg Maron (\$13)**

Coffee Patron-crème liquor-Cocoa  
Powder

### **Pango/Barbancourt Blanc Cocktails (\$12)**

## Traditional Haitian House made Specialty Drinks

**PAP Punch** \$9

**Bwa Kochon** – Roots, Herbs  
and Spice Philter (shot) \$12

**Goudougoudou** – Earth  
Shaker Tropical Rhum Blend  
(double shot) \$10

**Cremas** – Cream and Rhum  
Blend \$8

## Wine/Beer

**Wine (red or white)** \$9  
**Beer** \$6



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