

PORT-AU-PRINCE

AUTHENTIC HAITIAN CUISINE BY
CHEF DON BERTO

(SUNDAY BRUNCH 11A-2P)

\$35 PER PERSON all you can eat brunch, with a serving of dessert, Haitian Coffee/tea and **bottomless mimosas**.

\$25 PER PERSON all you can eat brunch, with a serving of dessert, Haitian Coffee/tea and **no mimosas**.

\$17 FOR CHILDREN 13 YEARS AND UNDER all you can eat brunch with **bottomless Orange Juice**.

• 2 HOUR SEATING LIMIT •

MENU

(ALL YOU CAN EAT)

BOWL OF SOUP JOUMOU - traditional Haitian butternut squash soup

■

MORI EN SOS - stewed salted cod

■

KE BEF - ox tail stew

■

ZE FRI - scrambled eggs and vegetable medley

■

MAYI MOULEN KOLE AK PWA ROUJ AVEK ZABOKA - maize with road beans and avocado

■

FIG AK YANM BOUYI - boiled green bananas and yam

(SINGLE SERVING)

DESSERT

KREME KOKYE OR KREME KOWOSOL - house churned coconut or sour sop ice cream

■

HAITIAN TEA or **HAITIAN COFFEE**

• Please be aware, we will be serving our regular Sunday supper menu at 4p •



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!

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 rum-mint-hibiscus syrup-club soda-lime

Wap Konn Jòj (\$12)

Barbancourt rum-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 Rum-Coconut Rum-simple syrup-ginger syrup-coconut water

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 Rum
Blend
(double shot) \$10

Cremas – Cream and Rum Blend **\$8**

WINE/BEER

Wine (red or white) /\$9

Beer \$6



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!