

# 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**.

**•90 MIN SEATING LIMIT•**

## MENU

**(ALL YOU CAN EAT)**

**BOWL OF SOUP JOUMOU** - traditional Haitian butternut squash soup

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**MORI EN SOS** - stewed salted cod

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**KE BEF** - ox tail stew

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**ZE FRI** - scrambled eggs and vegetable medley

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

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**FIG AK YANM BOUYÍ** - boiled green bananas and yam

**(SINGLE SERVING)**

**DESSERT**

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

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**HAITIAN TEA or HAITIAN COFFEE**

- Please be aware that Brunch will end & the kitchen will close at 2p, and will reopen for PAP's regular Sunday Dinner menu at 3:30PM •



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**

**Crema** – Cream and Rum Blend **\$8**

## WINE/BEER

**Wine (red or white) /\$9**

**Beer \$6**



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