

Port-au-Prince

AUTHENTIC HAITIAN CUISINE BY
CHEF DON BERTO

MENU (SUNDAY DINNER)

STARTERS

Soup Joumou (Traditional Haitian butternut squash stew) **\$6**

Bannann Peze avek Pikliz (double pressed fried yellow plantain w/pickled cabbage) **\$5**

Chiktay Morue or Aransò in Bannann cups (stir fried codfish or smoked herring in mini fried plantain cups) **\$8**

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

Taso kabrit/fried goat (*hala*) 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 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, lima beans, chayote, watercress, garlic, & onion, seasoned with a fresh herb blend, sautéed in olive oil **\$14**

PAP Entrée Salad, a medley of mixed greens, avocado, strawberry, cucumbers, bell peppers, tomato, & PAP house made vinaigrette. **\$10** (Chicken +\$5, Salmon +\$7)



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 Djon Djon (black mushroom rice) **\$6.50**

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

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

DESE/DESSERT*

Rhum Cake \$7.50

House Churned Ice cream - Kowosol, Kokoye, or Mango (sour sop, coconut, or mango) **\$6**

*(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

(Happy Hour M-Th 5p-7:30p/Regular price)

Ibiskis Mojito (\$8/\$12)

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

Wap Konn Jòj ((\$8/\$12)

Barbancourt rhum-ginger syrup-ginger beer-lime

Fleur de Miel (\$9/\$13)

Macchu Pisco-honey-pineapple & mango nectar-lime

Sajès (\$9/\$13)

4 Roses Whiskey-basil syrup-bitters-orange peel

Bazilik Pòtoprens 509 (\$9/\$13)

Tanqueray Gin-basil syrup-lemon-sparkling wine

Tet Fret (\$9/\$13)

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

Pango/Barbancourt Blanc Cocktails (\$9/\$12)

TRADITIONAL HAITIAN HOUSE MADE SPECIALTY DRINKS

PAP Punch \$6/\$9

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

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

Creimas – Cream and Rhum Blend \$8

WINE/BEER

Wine (red or white) \$5*house wines /\$9

Beer \$4/\$6



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