

# PORT-au-PRINCE

AUTHENTIC HAITIAN CUISINE BY  
CHEF DON BERTO

## MANJE

**CHIKTAY MORUE/ARANSÒ** (stir fried codfish or smoked herring served with plantain cups) **\$12**

**PATÉ KODE BEF/ARANSÒ** (ground beef or smoked herring patty) **\$6**

**BANNANN PEZE w/ PIKLIZ** (double deep fried plantain w/ spicy pickled slaw) **\$5**

**PAP WINGS** (8ct) **\$12**

**PWASON ROZ** (red snapper) – served w/ vegetable side + rice (+\$2/djondjon)  
**Market price**

**TASO KABRIT** (fried goat) – served w/ vegetable side + rice (+\$2/djondjon) **\$25**

**KABRIT EN SOS** (stewed goat) – served w/ vegetable side + rice (+\$2/djondjon) **\$26**

**POUL EN SOS** (stewed chicken) – served w/ vegetable side + rice (+\$2/djondjon) **\$17**

**TASO BEF** (fried beef) – served w/ vegetable side + rice (+\$2/djondjon) **\$22**

**SALMON** - served w/ vegetable side + rice (+\$2/djondjon) **\$24**

**ZWAZO** (grilled quail) **\$18**

**LEGUME** (vegetarian eggplant casserole) – served w/ rice **\$15**

**LEGUME w/ Bef** (eggplant casserole w/ beef) – served w/ rice **\$22**

**MACARONI GRATIN** (Haitian mac n' cheese) **\$10**

**SIDE RICE \$5-\$7** (ask server for rice of the day)

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### ***RHUM CAKE***

**\$7.50/slice** (ask server for details to pre order a whole rhum cake)

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Have any food allergies? Please let your server know as you place your order.

In the midst of this intense era, PAP Haitian Cuisine will add a 18% service charge to every dine-in check to assist in the security and welfare of our staff. We thank you 10-fold for dining with us and supporting the team!