

## KROMANTI RUM COCKTAILS

### SCOTCH BONNET DAIQUIRI 12

*Similar to a spicy marg (but better). A slow-burning daiquiri of plantain rum and Scotch bonnet syrup – sweet, smoky, and softly spiced*

### HIBISCUS RUM FASHIONED 12

*A Caribbean take on the Old Fashioned: Kromanti Tamarind Spiced Rum stirred with hibiscus jam, sugar and orange bitters.*

# K E S H I A S A K A R A H

AT THE PILGRIM 30 OCT - 20 DEC

## BIGGER PLATES

### CURRY GOAT 18

*A Caribbean classic, slow cooked with coconut and amchar (dried mango) masala*

### PEPPERPOT 20

*Slow cooked oxtail + salted pork with orange, cinnamon and cassareep. Guyana's national dish.*

### BAKED SEA BREAM 22 (W)

*Curry butter, amchar masala, pink onions, fermented pepper sauce and lime*

## SIDES

### FRIED SWEET YELLOW PLANTAIN 3 (VE)

### BUTTERED PARATHA ROTI 4 (VE)

### COCONUT RICE & KIDNEY BEANS 4 (VE)

## SWEET

### CASSAVA PONE 8 (VE)

*Cassava cake with sweet milk, coconut and spices*

### NUTMEG ICE CREAM 5 (D)

*A favourite from Grenada with rum, caramel, spiced peanut praline (optional) (n)*

## SNACKS

### ROAST CHANNA 4 (VE)

*Chickpeas spiced with cumin, amchar masala and Maldon sea salt - lovely to snack on by themselves, with Carib Beer or a Kromanti cocktail*

### CHOW 6 (VE)

*A little heat, fresh and sour pineapple and mango salad. A street food snack from Trinidad and Tobago*

## SMALL PLATES

### SALTFISH ACCRA 9

*Also known as saltfish fritters or fishcakes across the Caribbean; with tamarind chutney*

### CORN FRIED CHICKEN WINGS 10

*Brined for 48 hours, with molasses bbq sauce*

### DAAL 11 (VE)

*Yellow split pea soup with burnt garlic and cumin seeds*