

HEALTHY CHOICES

SMALL PLATES

DAILY SOUPS OR BISQUES \$8
Made with Local Ingredients & Love

NORMA'S TERRACE SALAD \$14
*Local Greens, Arugula/Papaya/Cucumber/Grapefruit & Ortanique Orange Segments/
Caribbean Cashews/Beet Curls/Goat Cheese/Minted Passion Fruit Vinaigrette*

LOCAL WATERMELON SALAD \$13
*Cucumber/Pepita Seeds/Cherry Tomatoes/Arugula/
Crumbled Feta Cheese/Orange Ginger Vinaigrette*

"PEPPA" SHRIMP COCKTAIL \$16
Pickled Carrot/Onion/Sweet & Scotch Bonnet Peppers/Lettuce Cup

AVOCADO TOAST \$14
*Chick Pea/Quinoa/Lime/Sweet Pepper/Yellow onion
ADD: Poached or Fried Egg \$3*

BLACK BEAN HUMMUS \$12
Celery/Carrot Sticks

MEDIUM PLATES *With side salad (add \$2)*

JERK CHICKEN WRAP \$14
Caribbean Cabbage Slaw/Tortilla

GRILLED CATCH LETTUCE WRAP \$19
Tomato/Caramelized Onions/Chipotle Aioli

VEGETABLE WRAP \$13
Black Bean Corn Salsa/Shredded Romaine/Black Bean Hummus/Pico De Gallo

ESCOVITCH CATCH OF THE DAY \$22
Cane Vinegar Pickled Onion/Carrot/Chayote/Red Yellow & Scotch Bonnet Peppers/

JAMAICAN STYLE JAH POTLE BOWL \$14
*Tamarind BBQ Jackfruit/Black Bean Corn Salsa/
Avocado/Fried Sweet Plantains/ Quinoa/Cilantro Crema*
ADD: SHRIMP 9 CHICKEN 6 TOFU 6

WEST INDIAN TOASTED CURRY
SHRIMP \$22
CHICKEN \$17
VEGGIE \$15
Steamed Faro/Garden Vegetables

Please inform your server of any allergies you may have that are food related

**The above rates are subject to 10% Government tax, 15% service charge*