

## CARABIAN MENU



### APPETIZERS

#### VEGETARIAN

- *Spinach and Cheese Turnovers*  
Pastry Crust Filled, Dark Leafy Green Spinach, Sauteed, Cheddar Cheese
- *Tropical Burschetta*  
Mango, Avocado, Jalapeno, Tomato, Scallion Coriander Dressing
- *Fried Chana*  
Fried Chickpeas, Coriander, Garlic, Scotch Bonnet, Panmesan Cheese

#### NON-VEGETARIAN

- *Jerk Chicken Wings*  
Crispy Fried in Our Famous Jerk Spice
- *Chicken Ernpanadas*  
Sour Cream, Chives Dip
- *Coconut Fried Chicken*  
Crispy Fried Coconut Breaded Chicken Bites, Mango BBQ Sauce
- *Spicy Jarnican Meatballs*  
Hand Shape Beef Meatballs Cooked in Special Jamiacan Spices, Pineapple Glaze
- *Island Crab Cakes*  
Curry Scented Crab Patties, Lime Chilli Aioli

### MAIN COURSE

#### VEGETARIAN

- *Cabbage Cook Up*  
Cabbage, Carrots, Onion Blend with Spices
- *Sauteed Callaloo*  
Sauteed Onions, Tomatoes, Scotch Bonnet
- *Stew Peas*  
Red Kidney Beans, Coconut Milk, Ginger Allspice, Homemade Dumplings
- *Mac & Cheese*  
Jalapeno, Our Famous Cheese Sauce
- *Vegetarian Curry Okra*  
Fried Onions, Tomato, Curry Spice
- *Steamed Market Vegetables*

#### NON-VEGETARIAN

- *Jamaican Beef Stew*  
Sauteed Beef in a Specially Seasoned Sauce with Vegetables
- *Curry Goat (Spicy or Mild)*  
Slow Cooked Breast Goat in Our Famous Jamaican Curry Spices
- *Fricasseed Chicken Stewed*  
in a Spicy Gravy with Vegetables Including Chocho (Jamaican Squash), Carrots, and potatoes
- *Pineapple Chicken*  
Choice of Chicken Breasts or Quarters with Chunks of Pineapple & Red and Green Peppers
- *Jamaican Curried Chicken*  
Steamed in a Zesty Jamaican Curry with Tender Vegetables, Spicy or Mild
- *Jerked Barbecued Chicken*  
Jerk Seasonings and Barbecue Sauce
- *Jerk Lasagna*  
Jerk Chicken, Layers of Lasagna, Mredo Sauce, Melting Mozzarella
- *Jamaican Curried Shrimp*  
Tiger Shrimp Steamed in a Zesty Jamaican Curry with Tender Vegetables
- *Chargrilled Citrus Salmon*  
Lemon Pepper Marinade, White Wine Cream Sauce

# Speranza

## CARABIAN MENU



### SOUP

#### VEGETARIAN

- *Jamaican Pepperpo Soup*  
*Callaloo (Similar to spinach), Okra, Vegetarian Broth*
- *Roasted Butternut Squash Soup*  
*Chives, Cream, Cayenne Pepper*
- *Caribbean Sweet Potato Soup*  
*Vegetarian Broth, Coconut Milk, Curry Spice*
- *Cream of Mushroom Soup*  
*Mixed Forest Mushroom, Truffle Essence, Herb Creme Fraiche*
- *Broccoli and Cheddar Soup*  
*Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco*

#### NON-VEGETARIAN

- *Chicken Noodle Soup*  
*Homemade Chicken, Egg Noodles and Vegetables*
- *Caribbean Pepper Pot Soup*  
*Beef Broth, Tomatoes, Capsicum, Hot Pepper Sauce*
- *Caribbean Beef Soup*  
*Okra, Yellow Split Lentils, Sweet Potatoes, Scallions*

#### SALAD

- *Tossed Salad*  
*A Medley of Tossed Fresh Garden Leaves, Topped with a Light Citrus Vinaigrette*
- *Cesar Salad*  
*Herbed Croutons, Bacon Bits, Parmesan Cheese & Creamy Cesar Dressing*
- *Rasta Pasta Salad*  
*Elbow Pasta, Mayo, Peppers, Tomato, Scallions, Caribbean Spice*
- *Potato Salad*  
*Homemade with a Special Zing!*
- *Three Cabbage Coleslaw Carrots, Cider Aioli, Raisins*

#### STARCH

- *Rice and Beans*  
*Coconut Milk, Pigeon Beans*
- *Calypso Rice*  
*Coconut, Peppers, Spices*
- *Steamed Rice*
- *Mashed Potatoes*  
*Cream, Butter, Scallions*
- *Roast Potatoes*  
*Garlic, Rosemary*
- *Fried Plantains*

#### COMPLIMENTRY

- *Tea/Coffee & Soft Drinks*
- *Bread & Butter Assorted Dinner Rolls, Creamy Butter*

**Appetizer Stall Cost Extra**

**Gol Gappa / Aloo tikki / Pav Bhaji & Jalebi stalls live are \$5.00/person**

**Address** - 510 Deerhurst Drive, Brampton

**Email** - info@speranzahall.ca **Phone** - 905-793-3458