

# Traditional Yaard Food

*Most of our chicken, meat, and burgers are smoked in a Custom made oil drum for a minimum of two hours over charcoal, oak wood, and pimento berries.*

## **CURRY CHICKEN**

Slow cooked chicken seasoned with mixed herbs, thyme, ginger and scotch bonnet peppers

## **BROWN STEW CHICKEN**

Slow cooked chicken seasoned with brown sugar, thyme garlic, spring onions and herbs

## **CURRY MUTTON**

Slow cooked Mutton seasoned with Jamaican spices, thyme, ginger and scotch bonnet peppers

## **CURRY GOAT**

Slow cooked goat meat seasoned with mixed herbs, thyme, ginger scotch bonnet peppers

## **OXTAIL & BUTTERBEAN**

Slow cooked oxtail carammelised and season with mix herbs, scotch bonnet peppers and butter beans

## **FRIED CHICKEN**

Buttermilk chicken coated with homemade herbs, spices and lightly fried.

**PRICE MAY DIFFER**

## **FRIED FISH**

Escovitch fish seasoned with Jamaican herbs and fried with garlic, thyme and scotch bonnet peppers. (CONTAINS BONES)

## **ROAST FISH**

Snapper fish stuffed with carrots, callaloo, carrots and seasoned with Jamaican herbs and spices. (CONTAINS BONES)

**PRICE MAY DIFFER**

**PRICE MAY DIFFER**

## **CURRY OXTAIL**

Slow cooked oxtail seasoned with mix herbs, scotch bonnet peppers and butter beans

**PRICE MAY DIFFER**

## **ACKEE & SALTFISH**

Traditional dish with a wide combination of vegetables, saltfish, spices and scotch bonnet peppers.

## **RUM BBQ CHICKEN**

drumsticks seasoned and marinated with Jamaican herbs and spices and lightly coated with our homemade sweet rum BBQ sauce

**CONTAINS ALCOHOL**

## **JERK CHICKEN**

Slow smoked chicken smoked in our custom-made smoker, blended with pimento berries, and topped with Fresh tomato, Iceberg Lettuce and our famous jerk sauce.

# Jamrock Burgers

*All our Jerk dishes can only be cooked onsite, please speak to a member of staff when confirming menu choices for alternative options.*

## **DUTTY BEEF BURGER**

Smoky beef patty, jerk BBQ glaze, cheddar, caramelized plantains, Tomato & Lettuce

## **CURRY GOAT SMASH BURGER**

Crispy beef patty, curry goat topping, Plantain & Tomato

## **JERK YARD BURGER**

Slow smoked boneless chicken thigh smoked in our custom-made smoker, blended with pimento berries, and topped with Fresh tomato, Iceberg Lettuce and our famous jerk sauce.

## **RUDE BWOY OXTAIL BURGER**

Deboned oxtail stew layered on a brioche bun with pepper jack cheese & gravy drizzle

## **JERK PORK BURGER**

6 hours smoked pork shoulder smothered in our homemade jerk sauce, sweet pickles, Tomato, Iceberg Lettuce and topped with tomato chutney.

## **BBQ PULLED PORK BURGER**

6 hours smoked pork shoulder smothered in our homemade BBQ sauce, sweet pickles, Tomato, Iceberg Lettuce and topped with tomato chutney.

## **ACKEE & PLANTAIN BURGER**

Sauteed ackee, fried sweet plantains, vegan mayo, lettuce & tomato

# Ital Is Vital

*All our vegan & vegetarian dishes are cooked with the same Jamaican spices and herbs we use in all our dishes.*

## COCONUT CURRY

chick peas cooked with garlic, spring onions, and sweet potato and spinach mixed with Jamaican herbs. **V/VG**

## PLANT BASED BURGER

Pulled Pork Island Burger Jamaican burger topped with plant-based BBQ pork, gem lettuce and tomato with our homemade vegan sauce/**VG**

## PLANTAIN CURRY

Sweet plantain chick peas cooked with garlic, spring onions, spinach mixed with Jamaican herbs. **V/VG**

## ITAL VEG STEW

Root veg, okra, pumpkin & herbs simmered in coconut milk

## JERK LENTILS

Lentils slowly cooked with jerk seasoning, red onions, spring onions and Jamaican herbs. **V/VG**

## LENTILS & BEANS CURRY

kidney beans and green lentils slowly cooked fresh thyme, onions carrots and wide combination of Jamaican herbs cooked in coconut milk.**V/VG**

## ACKEE

Traditional dish with a wide combination of vegetables, spices and scotch bonnet peppers. **V/VG**



CARIBBEAN  
MOOD

# Yaard Style- Sides

*See below a selection of delicious side options for you to choose from*

## RICE & PEAS

Steamed basmati rice, cooked with coconut milk, kidney beans, scotch bonnet peppers, brown sugar and Jamaican spices **V/VG**

## JERK WINGS

Chicken Wings smoked in a traditional Jamaican oil drum, blended with pimento berries, Nutmeg and a wide combination of spices.

## FESTIVALS

Sweet fried dumplings combined with cornmeal, sugar and lightly fried. **V/VG**

Chicken wings seasoned and marinated with Jamaican herbs and spices and lightly coated with our homemade sweet rum BBQ sauce

**CONTAINS ALCOHOL**

## WHITE RICE

Fluffy basmati rice steamed with olive oil and a pinch of salt. **V/VG**

## PLANTAIN

Sweet and tender plantains slowly fried, lightly seasoned with kosher salt **V/VG**

## ROASTED VEGETABLES

A wide mixture of vegetables covered in mix herbs, olive oil wrapped and grilled over a bbq grill. **V/VG**

## CREAMY MAC & CHEESE

Three cheese made with our homemade cheese sauce and topped with mixed herbs. **VG**

## MINI BEEF PATTIES

Mini Beef Filled with a pocket of Jamaican Herbs and spices

## MINI VEGETABLE PATTIES

Mini Vegetable Filled with a pocket of Jamaican Herbs and spices. **VG**

## FRIED DUMPLINGS

sweet warm and fluffy dumpling doughballs. **V/VG**

## CORN FRITTERS

Corn, bell peppers seasoned with Jamaican herbs and lightly fried

## SALAD

## COLESLAW

**We provide different flavours of mini patties, please ask when selecting dishes for more choices.**

**When choosing dishes please ask a member of staff about any allergens or dietary needs or take a look at our allergen menu on our website**

# Delicious Canapes

*See below a selection of delicious canapés' options for you to choose from*

## PLANTAIN ROLLS

Sweet Plantain fried and stuff with ackee & saltfish or steamed vegetables

## FESTIVALS

Sweet fried dumplings combined with cornmeal, sugar and lightly fried. **V/VG**

## PEPPERED PRAWNS

Cooked Over a Medium Heat Cooked with Scotch Bonnet Peppers and Jamaican Herbs & Spice

## BEEF BURGER SLIDERS

smoked burger topped with fresh iceberg lettuce; Tomato served with a sweet relish sauce.

## MINI VEGETABLE PATTIES

Mini Vegetable Filled with a pocket of Jamaican Herbs and spices. **VG**

## MINI BEEF PATTIES

Mini Beef Filled with a pocket of Jamaican Herbs and spices

## FRIED DUMPLINGS

sweet warm and fluffy dumpling doughballs. **V/VG**

## JERK WINGS

Chicken Wings smoked in a traditional Jamaican oil drum, blended with pimento berries, Nutmeg and a wide combination of spices.

## BBQ RUM WINGS

Chicken wings seasoned and marinated with Jamaican herbs and spices and lightly coated with our homemade sweet rum BBQ sauce

**CONTAINS ALCOHOL**

## PLANTAIN

Sweet and tender plantains slowly fried, lightly seasoned with kosher salt **V/VG**

## ROASTED VEGETABLES

A wide mixtured of vegetables covered in mix herbs, olive oil wrapped and grilled over a bbq grill. **V/VG**

## CORN FRITTERS

Corn, bell peppers seasoned with Jamaican herbs and lightly fried. **VG/V**

## SALTFISH FRITTERS

Saltfish seasoned with Jamaican herbs lightly fried with fresh vegetables.

## MINI CHICKEN PATTIES

Mini Chicken Filled with a pocket of Jamaican Herbs and spices

**We provide different flavours of mini patties, please ask when selecting dishes for more choices.**

**Sauces- Mango Chutney, Sweet Chilli sauce, Jerk Sauce, Cranberry Sauce, Achi Sauce**