

# APPETIZERS

## GRILLED POMEGRANATE GLAZED SHRIMP 15

SUCCULENT JUMBO SHRIMP, GLAZED WITH A POMEGRANATE REDUCTION AND SERVED ON A BED OF MESCLUN GREENS

## HONEY GARLIC WINGS 10

ROASTED AND DEEP FRIED CRISPY JUMBO PARTY WINGS, GLAZED WITH A GARLIC AND HONEY REDUCTION SAUCE

## JERK WINGS 10

JUMBO PARTY WINGS, SOAKED IN A RED STRIPE BEER BRINE, OVEN ROASTED, THEN TOSSED WITH A FLAVORFUL ROASTED AND GRILLED JUMBO PARTY WINGS SEASONED WITH JERK SEASONING, DRIZZLED WITH CARIBBEAN JERK SAUCE

## THREE CHEESE PENNE MAC AND CHEESE ROLL 12

PENNE MACARONI IN A CREAMY CHEDDAR, MOZZARELLA, AND PARMESAN CHEESE SAUCE THEN WRAPPED IN A LARGE WONTON WRAPPER

## MEDITERRANEAN FLATBREADS 8

OUR FLATBREADS ARE DRESSED WITH HUMMUS AND TOPPED WITH SAUTÉED SPINACH, CRANBERRIES AND MOZZARELLA CHEESE. (THE CHEESE CAN BE LEFT OFF ON REQUEST)

## PA-NASH FISH & CHIPS 12

FRESH LIGHTLY BATTERED COD FISH STRIPS SERVED WITH SWEET POTATO FRIES, SPICY ESCOVITCH SAUCE

## SALMON CROQUETTES 12

PANKO CRUSTED SALMON BITES SERVED WITH REMOLAUDE SAUCE

## MOROCCAN SPICED BEEF SLIDERS 10

# ENTREES

EACH ENTREE ITEM IS SERVED ON A BED OF OUR VEGETABLE MEDLEY AND ONE CHOICE OF SIDE (BREADFRUIT, BAMMY, EUROSOU L RICE, CARIBBEAN RICE & PEAS, MASHED POTATO, SAUTEED SPINACH, SWEET POTATO FRIES OR VEGETABLE MEDLEY)

## TOASTED COCONUT AND ALMOND CRUSTED SALMON 22

PAN SEARED ATLANTIC SALMON WITH A TOASTED COCONUT AND ALMOND CRUST

## HONEY GLAZED OR JERK SALMON 20

ATLANTIC SALMON GRILLED THEN GLAZED WITH OUR SPECIAL PA-NASH HONEY SAUCE OR JERK SAUCE

## PORK RIBS WITH GUAVA BBQ SAUCE 19

PORK RIBS, RUBBED WITH A SOUTHERN STYLE RUB AND ROASTED SLOWLY THEN GLAZED WITH A GUAVA BBQ SAUCE

## JERK CHICKEN 19

AUTHENTIC JAMAICAN JERK CHICKEN DRIZZLED WITH OUR HOMEMADE JERK SAUCE

## OVEN FRIED CHICKEN WITH HONEY PINEAPPLE SAUCE 19

EUROSOU L SEASONED CHICKEN PIECES, SOAKED IN BUTTERMILK, ROLLED IN A CRISPY BATTER, OVEN FRIED CRISPY AND SERVED WITH OUR SPECIAL HONEY PINEAPPLE SAUCE

## SHRIMP AND LOBSTER PASTA WITH PA-NASH PINK SAUCE 32

JUICY LOBSTER TAIL AND JUMBO SHRIMP, SAUTÉED IN BUTTER, GARLIC AND, SERVED WITH PENNE PASTA IN OUR SIGNATURE PA-NASH PINK TOMATO BASE SAUCE

## PANASH BRAISED OXTAILS 25

CARIBBEAN STYLE BRAISED OXTAIL, SEASONED WITH PA-NASH SPICES AND SERVED WITH A HEALTHY PORTION OF LIMA BEANS

## PA-NASH BROWN STEW OR ROASTED RED SNAPPER 26

WHOLE RED SNAPPER BROWN STEWED OR STUFFED WITH SPECIAL VEGETABLE MIX, WRAPPED IN FOIL THEN OVEN ROASTED TO PERFECTION

## MANGO CURRY SHRIMP 28

JUMBO SHRIMP SAUTÉED WITH SAVORY SWEET MANGO CURRY SAUCE

## CURRY GOAT 19

TRADITIONAL CARIBBEAN CURRIED GOAT/MUTTON WITH OUR SPECIAL EUROSOU L SPICES

# SOUP & SALADS

## PA-NASH SOUP OF THE DAY 8

HOMEMADE SOUP DESCRIPTION WILL CHANGE DAILY

## EUROSOU L (GREEK) SALAD 12

CHUNKS OF TOMATOES AND CUCUMBERS, CHOPPED ROMAINE, RED ONION, CHICKPEAS, RED SWEET PEPPERS, FINELY CRUMBLLED FETA CHEESE, SEA-SO NED

WITH SALT ,OREGANO, AND DRESSED WITH OLIVE OIL

GRILLED CHICKEN 14 | JERK PORK 16 | GRILLED SHRIMP 18  
GRILLED LAMB 16

## CAESAR SALAD 9 | 14 W/CHICKEN

ROMAINE LETTUCE, PARMESAN CHEESE DRESSED IN A CAESAR DRESSING GARNISHED WITH CROUTONS

## SEAFOOD SALAD 16

GRILLED JUMBO SHRIMP, SALMON BITES AND CRABMEAT SERVED ON A BED OF MIXED GREENS

# VEGAN OPTIONS

## MOROCCAN VEGAN STEW 16

A COCONUT BASED STEW OF ROOT VEGETABLES, PEPPERS, CHICKPEAS, EGGPLANT, PUMPKIN AND MOROCCAN SPICES FOR VEGETARIANS AND VEGANS

## FARRO BOWL 12

FARRO GRAIN MIXED WITH BEANS, GRAPE TOMATOES, RED ONIONS, SCALLIONS, AND FLAVORED WITH EXTRA VIRGIN OLIVE OIL THEN TOPPED WITH A CARROT SALAD

## ITAL PASTA PRIMAVERA 18

CHICKPEA RIGATONI PASTA WITH A RICH COCONUT BASE STEW AND VEGETABLES (GRAPE TOMATOES, SWEET PEPPERS, CAULIFLOWER AND PUMPKIN)

# SIDES

## BAKE MAC/CHEESE 10

PENNE MACARONI IN OUR CREAMY CHEDDAR, MOZZARELLA, AND PARMESAN CHEESE SAUCE

## EUROSOU L PUMPKIN RICE 7

ORGANIC BROWN RICE, COOKED WITH PUMPKIN AND SEASONED WITH MOROCCAN SPICES

## RICE & PEAS 6

TRADITIONAL CARIBBEAN PIGEON PEAS (GUNG GU) COOKED WITH PARBOIL RICE, COCONUT MILK AND CARIBBEAN HERBS AND SPICES

## GARLIC MASHED POTATO 8

POTATOES MASHED TO A TASTY, RUSTIC CONSISTENCY WITH BUTTER AND CREAM INFUSED WITH GARLIC AND TOPPED WITH PARMESAN CHEESE

## SWEET POTATO FRIES 5

## MEDITERRANEAN SAUTÉED SPINACH 6

SPINACH, SAUTÉED, SLIGHTLY WILTED, WITH GARLIC, CRANBERRIES

## PA-NASH VEGETABLE MEDLEY 6

GREEN AND RED CABBAGE, SWEET CARROTS, GREEN AND RED PEPPERS, AND CRANBERRIES AND APPLES SAUTEED IN BUTTER

## BAMMY 5

PRESSED CASSAVA, SOAKED IN MILK AND SPICES AND FRIED OR STEAMED

## BREADFRUIT 5

A ROUND STARCHY SEEDLESS FRUIT SLICED AND LIGHTLY FRIED

## FARRO (VEGAN) 6

FARRO GRAIN COOKED AND THEN MIXED WITH BEANS, GRAPE TOMATOES, RED ONIONS, SCALLIONS, AND FLAVORED WITH EXTRA VIRGIN OLIVE OIL

# DESSERTS

## COCONUT RED VELVET ROLL 9

MOIST RED VELVET CAKE ROLLED, FILLED AND COVERED WITH OUR SPECIAL CREAM CHEESE FROSTING AND TOPPED WITH COCONUT FLAKES SERVED A LA MODE

## BANANA BREAD PUDDING 7

CARIBBEAN SWEET POTATO PUDDING SERVED WITH FRESH BERRIES SAUCE

## RUMMY NUT BUNDT CAKE 8

A EUROSOU L MIX OF A TRADITIONAL CARIBBEAN RUM CAKE, AND A BUNDT CAKE BAKED WITH MIXED NUTS, A LA MODE IS OPTIONAL