

# Menu

## (V) Doubles -8

Fluffy bara filled with curried chickpeas, topped with cucumber relish, tamarind, and pepper sauce. A bold Trinidadian street food classic.

## Jerk Chicken Pupusas- 2/14

Flaky handmade pupusas stuffed with smoky jerk-seasoned chicken, finished with crema and fresh toppings for a bold Caribbean-Salvadoran bite. Served with salsa roja and curtido

## Spicy Fried Chicken Fries- 18

Garlic Sauce, tamarind, pepper sauce

Ketchup or mustard on request

## Crispy Loaded Pupusas-2/16

Crispy cheese pupusas with savory meat, curtido, crema

## Tamarind Short Rib Plate-25

Grilled beef ribs with rice

## Garlic Shrimp Bowl-18

Garlic shrimp with rice

## Trini Al Pastor Tacos-3/18

Halal al pastor chicken thighs on fresh tortillas with a crispy cheese skirt, finished with pimento mayo and topped with cilantro and onion.

## Dessert

### Loaded Churro Bowl-14

Fresh fried crispy churros layered with two scoops of house made ice cream, finished with two drizzles and crunch topping.

### Pone-6

Baked Cassava

### Guava Bread Pudding-8

## Drinks

### (V) Trinidad Hot Cocoa (Cocoa Tea) 5

Trinidadian cocoa, hand-grated and simmered with warm spices and milk

### Passionfruit Agua Fresca -5

### Sorrel (Hibiscus):5 cup/ 12 1/2 gallon

### Sodas 4

### Water 2