

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

Thick 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 ½ gallon

Sodas 4

Water 2