

Sans Souci

*Menu Prepared by
Chef Basil Jones*

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330 Myrtle Avenue

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Salads

Garden Mixed Salad Mixed Greens, Cherry Tomatoes, Red Onions & House Dressing	\$6.50
Avocado, Watercress & Tomato Salad With Red Onion Slivers & Ginger Vinaigrette Dressing	\$8.50
Sans Souci Caribbean Salad Tossed Mixed Greens with fresh pineapples & mango slices with House Dressing	\$8.50
Jerked Chicken Salad Served on a bed of Mixed Greens with Mango Balsamic Vinaigrette	\$11.00
Shrimp Salad Grilled or Garlic Shrimp served on a bed of Field Greens with Tangy Citrus Dressing	\$12.00
Cajun Salad Grilled Cajun Shrimps & Chicken with Mixed Greens & Avocado, complimented with House Dressing	\$13.00
Caesar Salad Classic Caesar Salad served with Seasoned Grilled Chicken or Shrimp	\$13.00

Soup du Jour

Appetizers

Old Fashion Jerk Chicken Wings/ Tenders Served with a Pineapple Jerk Sauce	\$7.50
Pineapple BBQ Chicken Wings Grilled & served on a Bed of Greens	\$7.00
Seasoned Chicken Wings Fried to Perfection & served with a Caribbean Sauce or try it with our Red Hot Buffalo Sauce	\$7.00
Seasoned Honey Garlic Tenders/Wings Or choose your style: grilled, jerk, fried or buffalo	\$8.00
Mini Beef & Chicken Patties	\$7.00
Jumbo Crab Cakes Lump Crabmeat with Catfish on a Bed of Mesculin Greens & Tomato Coulis	\$10.00
Rose Hall Jerk Shrimp Spicy Grilled Shrimp in Pineapple Dip	\$8.95
Peppered Shrimp Served on a bed of sweet & sour cucumbers	\$8.95
Crispy Crusted Coconut Shrimp Plump Juicy Shrimps served with Tamarind Sauce (fried, garlic or BBQ also available)	\$8.95
Jerk Shrimp Spring Rolls Served with an Asian dipping sauce	\$9.00
Codfish Cakes Served with a Mild Avocado Salsa	\$7.50
Calamari Steamed with Okras & Mixed Seasonal Vegetables OR Corned Meal Crusted & Fried, Served with an Oriental Dipping Sauce	\$10.95
Ackee & Salt Fish with Festival Jamaica's National Dish cooked with Tomatoes, Onion & Bell Peppers, simmered in Olive Oil	\$11.50
Party Platter for Four Includes Fish Fingers, Cod Fish Cakes, Shrimp, Sweet Plantains, Jerk Wings & Chicken Tenders	\$24.95

Entrees

Unless otherwise stated all Entrees are served with Fried Sweet Plantains, Steamed Cabbage and a Choice of (1) of the following: Rice & Peas, White Rice or Turned Cornmeal
\$1 extra for Macaroni & Cheese or Boiled Food

Meats

Oxtails Slowly Cooked to Perfection in a Seasoned Butter Beans Stew	\$14.95
Blue Mountain Seasoned Curried Goat Tender Pieces of Goat Meat Marinated with Pimento & Ginger, then Simmered in a Delicate Curry Sauce	\$13.95
Grilled Caribbean Flavored Rib Eye Steak With a Ruby Red Port Wine & Shallots Reduction, served with Garlic Mashed Potatoes & Sautéed Spinach	\$20.95
Seasoned Grilled Hangar Steak With Peppercorn Sauce, Served with Sweet Potatoes Fries	\$14.95
Braised Rosemary Lamb Chops Served with Green Onion laced Cous cous & Grilled Vegetables in a homemade Mint Sauce	\$17.95

Poultry

Old Fashion Seasoned Jerk Chicken Marinated Grilled Chicken Seasoned with Exotic Jamaican Spices & Herbs (\$1 extra for White Meat)	\$12.95
Nanny's Seasoned Curried Chicken Delightfully Simmered with a Mix of Carrot & Potatoes	\$11.95
Island Stew Chicken Seasoned with a Medley of Spices, Browned & Reduced in a Rich Velvety Sauce	\$11.95
Stuffed Chicken Beast With Spinach & Lump Crab Meat in a Tarragon Wine Sauce	\$15.95
Grilled Caribbean Flavored Cajun Chicken Cutlet Served with a Sweet Chili Sauce	\$14.95

Seafood

House Red Snapper Whole Snapper Smothered in Sweet & Hot Peppers, Tomato, Thyme & Scallion	\$19.95
Steamed Whole Red Snapper Slowly Cooked Whole Snapper with Okra, Vegetables, Scallion & Bell Peppers	\$19.95
Creole Salmon/Kingfish Pan-Seared Herb Crusted Salmon/Kingfish with a Combination of Complimentary Herbs & Spices	\$15.95
Kingfish Run-down/ Salmon Sliced Kingfish/Salmon Simmered in Seasoned Coconut Sauce	\$15.95
Curried Shrimp Cooked Down in a Mild Curry Sauce with Fresh Bell Peppers, Tomatoes & Onions	\$13.95
Soca Shrimp Delight Cooked in a Sweet Pineapple Chili Sauce, with Pineapples, Bell Peppers, Onions & Tomatoes	\$14.95
Snapper, Salmon, King Fish Also Available Jerked, Cajun, Grilled, Brown Stewed, Escovitched, Fried or Curried	
Shrimp Platter Your Choice of Four (4): Escoveitch, Curried, Jerked, BBQ, Grilled, Fried, Steamed, Brown Stewed, Cajun, Peppered, Garlic, Run-down, Casanova & of course, you can't forget Caribbean Flavored!!	\$26.95
Shrimp & Lobster Supreme Cooked in a mild cream sauce with Garlic, Onions & Olive Oil	\$25.95
Salt Fish "Cook-Up" Simmered in Olive Oil with Tomatoes, Onion & Bell Peppers	\$12.95
Shrimp, Lobster & Vegetable Fried Rice Sauteed in a Ginger Soy Sauce with Broccoli, Carrots & Bok Choy	\$16.95

Sandwiches

Cajun Chicken Sandwich Served with Lettuce, Tomatoes & French Fries	\$9.50
Jerk Chicken Sandwich Served on a Flatbread with Romaine Lettuce, Cherry Tomatoes, Avocado & French Fries	\$10.95
Curry Chicken Sandwich Served with Mixed Greens & French Fries	\$8.50
Ackee & Salt Fish "Cook-Up" With Tomatoes, Onion & Bell Peppers, simmered in Olive Oil	\$11.50
Blackened Tilapia Sandwich With Mixed Greens & French Fries	\$12.50

Pastas

Reggae Pasta Caribbean Seasoned Lobster, Shrimp & Calamari Medley with Tri-Colored Pasta	\$22.95
Rasta Pasta (Vegetarian) Penne Pasta in a Creamy Sauce with Basil, Parmesan Cheese & Bell peppers	\$10.95
Tofu with Vegetables Your choice of Soca Delight, Brown-Stewed, Curried or Fried	\$9.95
Add Snapper \$8, Kingfish/Salmon \$6, Shrimp\$5, Tenders \$4	

Roti

Flat Homemade Indian Bread Stuffed with Chick Peas
Choice of Regular, Wheat or Spinach \$1 extra

Curried Chicken (Add \$1 for boneless)	\$8.95
Curried Goat	\$10.95
Curried Shrimp	\$12.95
Curried Fish	\$13.95
Curried Vegetable	\$8.95

Sides

All Items \$3.00

Rice & Peas	Roast Breadfruit (3)
White Rice	Fried Festival (3)
Turned Cornmeal	Fried Sweet Plantains
Macaroni & Cheese	Steamed Callalo
Roti (Regular, Wheat or Spinach)	Steamed Collard Greens
Boiled Food (Yam, Banana & Dumpling)	Steamed Cabbage
Garlic Mashed Bananas	Steamed Mixed Vegetables
Herb Roasted Sweet Potatoes	Steamed Okra