

TASTE OF THE CARIBBEAN RESTAURANT
 505 Gretna Blvd. #10, Gretna, LA 70056
(504) 265-8946
Hours: Mon-Sat: 8a- 8:30p Sun: CLOSED

Breakfast

+ Latin Breakfast (*plantains, eggs, skirt steak, avocado, beans, and tortilla*)

Desayuno Latino (plátano, huevo, carne asada, aguacate, frijoles y tortilla)..... 7.50

+ Caribbean Breakfast (Grits, Avocados, and your choice of liver/eggs/ beef/ sausage)

Desayuno Caribe (Maiz, aguante, y higaño/ huevo/ carne/ chorizo)..... 9.00

Breakfast Side Items

+ Scrambled Eggs (Zé Frié) **Huevo..... 2.00**

+ Avocado (Zabōka) **Aguacate..... 1.50**

+ Meat or Sausage (Vyān or Sausice) **Carne o Chorizo 2.50**

Honduran Chalupa (Baleadas)

+ Honduran Chalupa w/ Bean Sauce, Grated Cheese, & Cream

Baleada Sencilla- Frijoles, Queso y Crema 3.50

+ Honduran Chalupa w/ Everything- Bean Sauce, Grated Cheese, Cream, Eggs, and Beef or Sausage

Baleada Mas Todo- Frijoles, Queso, Crema, Huevo, Aguacate, Carne o Chorizo..... 5.50

ADD ANY OF THE BREAKFAST SIDE ITEMS ABOVE TO YOUR BALEADA FOR ONLY 75¢ PER TOPPING

Appetizers

+ Meat Pies (Two Per Order; Served with Grated Cheese)

Pastelitos (Dos en la orden) 5.00

+ Chicken Tacos (Three Per Order)

Taquitos de Pollo (Tres en la orden) 5.00

+ Tostones (fried green plantains)- served with fried beans and cream

Tostones con frijoles y crema..... 5.00

Individual Items

+ Fried Plantains (Banane Pezè) **Platano Frito..... 2.50**

+ Fried Yucca w/ Chicken Wings (Manioc Fri Avec Zel Poul) **Yucca Frito y Pollo 12.50**

+ Fried Pork Pieces (Griót) **Pedazos Fritos..... 12.00**

+ Fried Beef Pieces (Tassô) Carne Frito	13.00
+ Pickled Cole Slaw (Piclise) Ensalada de Col	2.00
+ Fried Goat Pieces (Cabrit Griye) Cabra Pechuga	13.00

Main Entrees

*(Entrees served with rice, beans, side salad, and plantains or tortillas) *Free Soft Drink with and order of \$15 or more**

1. Liver with Onions (Fwa en sôce) Higado Ecebollado	9.50
2. Grilled Chicken Breast (Poulè Boukanen) Pechuga de Pollo	10.00
2. Skirt Steak (Viande Bêf) Carne Asada	10.00
3. Two Pork Chops (cochon en sôce) Chuleta	11.00
4. Mixed Shrimp with Chicken (Kribiche ak Poule) Camarones Mixto con Pollo	12.00
5. Curry Oxtail (Que Bêf) Cola de Buey	16.00
6. Fried Fish (Pwason Fri) Pescado Frito	16.00
7. Grilled Fish (Snapper) w/ Sea Salt (Pwason Grosèl) Mariscos al la Parilla	20.00
8. Grilled Conch (Lanbi Boukanen) Concha a la Plancha	25.00
9. House Salad (Mixed Cheese, Avocado, Tomato)	
Add Shrimp (Avec Kribiche) Ensalada de Camarones	7.00
Add Grilled Chicken (Avec Poule) Ensalada de Pechuga de Pollo	6.50
10. Soups <i>(All Soups come with rice and corn tortillas or Haitian Patties)</i>	
Chicken Soup (Bouyon Poulè) or Caldo de Pollo	7.00
Beef Soup (Bouyon Bêf) Sopa de Vieje	10.00
Sea Soup (Bouyon Pwason) Sopa de Mariscos	13.00
Goat Soup (Bouyon Cabrit) Sopa de Carbra	13.00

Drinks

+ Natural Drinks (Juice Naturel) Bebidos Naturales. Medium/ Large/ Pitcher	2.00/ 2.75/ 5.00
Tamarind (Tomarine) Tamarindo , Passion fruit (Fruit de Pasion) Maracuya , Pineapple (Anana) Pina ,	
Lemonade (Citron) Limonada , Horchata	
+ Assorted Bottled/ Canned Drinks/ Bottled Water.....	2.00
+ Coffee (Cafè) <i>(Add Milk/ Avec Let/ Con Leche 25¢)</i>	1.75