

Julia's

STARTERS

CREOLE PEPPER SHRIMP \$22USD/\$60ECD

SPICY ROASTED RED PEPPER
AND TOMATO SAUCE, PLANTAIN WAFFLE



VEGETABLE TARTLET \$16.50USD/\$45ECD

GRILLED MEDLEY OF VEGETABLES, CREOLE SAUCE,
GARLIC HERB OIL, ORGANIC GREENS



ATLANTIC BAY SCALLOPS \$22USD/\$60ECD

PAN SEARED SCALLOPS, GINGER BEURRE BLANC,
SWEET PLANTAIN

CRAB AND MANGO \$23.50USD/\$64ECD

CITRUS AIOLI, AVOCADO, CHUNKY MANGO
SALAD, ORGANIC GREENS

STEAMED MUSSELS \$18USD/\$49ECD

CURRY VELOUTÉ, SWEET BABY CORN

WES WINGS \$21USD/\$57ECD

GRILLED PINEAPPLE, BBQ SAUCE, FRENCH FRIES



ACCRA \$10USD/\$27ECD

CODFISH FRITTERS, SPICY AIOLI, TOMATO JAM

MAINS

CATCH OF THE DAY \$37USD/\$100ECD

PAN SEARED FILLET OF FISH, MASHED POTATOES,
SEASONAL VEGETABLES,
LEMON AND HERB VELOUTÉ, SOUSKAI



CARIBBEAN CURRY GOAT \$30USD/\$81ECD

TRADITIONAL SLOW COOKED GOAT MEAT IN
HERBS AND CURRY, COCONUT RICE



JERK CHICKEN \$25USD/\$68ECD

ROASTED LOCAL VEGETABLES, RICE AND PEAS



MANGO BBQ SPARERIBS \$30USD/\$81ECD

TWICE COOKED PORK RIBS, MAC AND CHEESE



MIXED GRILLED PLATTER \$46USD/\$125ECD

LOCAL FISH, SPARERIB, JERK CHICKEN, CORN,
PLANTAIN, VEGETABLES, RICE AND PEAS



STEAK AND FRIES \$50USD/\$135ECD

12OZ DRY-AGED STRIPLOIN, PEPPERCORN SAUCE



CRISPY QUINOA PURSE \$25.30USD/\$69ECD

PUMPKIN PUREE, PUY LENTIL,
TAMARIND BALSAMIC GLAZE



JULIA'S BURGER \$20USD/\$54ECD

8OZ BEEF PATTY, FRENCH FRIES

BRAISED OXTAIL \$32USD/\$87ECD

4 HOUR SLOW COOKED CROSS CUTS OF BEEF,
BUTTER BEANS, JAMAICAN RICE AND PEAS



TOFU COCONUT CURRY \$23.50USD/\$64ECD

ASSORTED MEDLEY OF VEGETABLES,
SEASONED BASMATI RICE



RED SNAPPER ESCOVITCH \$29USD/\$79ECD

SEASONAL VEGETABLES, SPICY PICKLE SAUCE

LINGUINE ALFREDO \$19USD/\$52ECD

AL DENTE PASTA, CREAM, PARMESAN CHEESE

ADD A PROTEIN

JERK CHICKEN \$10USD/\$27ECD

SHRIMP \$14USD/\$38ECD

CATCH OF THE DAY \$13.50USD/\$37ECD

SIDES

FRENCH FRIES

\$5USD/\$13.50ECD



COCONUT RICE

\$6USD/\$16.20ECD



RICE AND PEAS

\$6USD/\$16.20ECD



POTATO MASH

\$4.50USD/\$12.15ECD



SWEET PLANTAIN

\$5USD/\$13.50ECD



SWEET POTATO FRIES

\$5USD/\$13.50ECD



ROASTED LOCAL VEGETABLES

\$5USD/\$13.50ECD



SOUPS AND GREENS

PUMPKIN SOUP \$13.50USD/\$37ECD

HOUSE BREAD, COCONUT CREAM



LOCAL FISH TEA \$12USD/\$33ECD

RICH FISH BROTH, GREEN BANANAS,



THE CLASSIC CAESAR SALAD \$16USD/\$44ECD

ROMAINE, PARMESAN CHEESE, CROUTON

JULIA'S GARDEN SALAD \$15USD/\$41ECD

ORGANIC GREENS, SHAVED VEGETABLES,
SPICY POPCORN, FRUIT VINAIGRETTE



GREEN FIG AND COD FISH SALAD \$12USD/\$33ECD

CHIVE EMULSIFICATION, AVOCADO,
BANANA CHIPS



SWEET ENDINGS

RED VELVET CHEESECAKE \$12USD/\$33ECD

CHOCOLATE SAUCE,
WHITE AND DARK CHOCOLATE TUILE

JULIA'S SPICED CARROT CAKE \$10USD/\$27ECD

CREAM CHEESE FROSTING, CARROT AND
ORANGE COULIS, GINGER TUILE

BREAD PUDDING \$10USD/\$27ECD

CRÈME ANGLAISE, VANILLA ICE CREAM,
NUT BRITTLE

BROWNIE MADNESS \$8USD/\$22ECD

CARAMEL SAUCE, VANILLA ICE CREAM

GLUTEN FREE

GLUTEN FREE CHEESECAKE \$12USD/\$33ECD

GLUTEN FREE CHEESECAKE WITH
MIXED BERRY COMPOTE



CHOCOLATE CAKE \$12USD/\$33ECD

DECADENT GLUTEN FREE CHOCOLATE
MOUSSE CAKE, FRESH BERRIES



VEGETARIAN GLUTEN FREE SPICY

PRICES ARE SUBJECT TO 10% TAX AND 10% SERVICE CHARGE
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS