

Julia's

STARTERS

CREOLE PEPPER SHRIMP \$22USD/\$60ECD
SPICY ROASTED RED PEPPER AND TOMATO
SAUCE, PLANTAIN WAFFLE



STEAMED MUSSELS \$18USD/\$49ECD
CURRY VELOUTÉ, SWEET BABY CORN

WES WINGS \$21USD/\$57ECD
GRILLED PINEAPPLE, BBQ SAUCE, FRENCH FRIES



ACCRA \$10USD/\$27ECD
CODFISH FRITTERS, SPICYAIOLI, TOMATO JAM

SOUPS AND GREENS

SOUP OF THE DAY \$13.50USD/\$37ECD
HOUSE BREAD



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



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



JULIA'S BURGER \$20USD/\$54ECD
8OZ BEEF PATTY, FRENCH FRIES

TOFU COCONUT CURRY \$23.50USD/\$64ECD
ASSORTED MEDLEY OF VEGETABLES,
SEASONED BASMATI RICE



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



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
ICECREAM, 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