

# Julia's

## STARTERS

### CREOLE PEPPER SHRIMP

\$22USD/\$60ECD

SPICYROASTED REDPEPPERANDTOMATO 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, SPICY AIOLI, 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

\$57.50USD/\$155.25ECD

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

\$10.50USD/\$28.35ECD

SHRIMP \$15.50USD/\$41.85ECD

CATCH OF THE DAY \$14.50USD/\$39.15ECD

## 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



### 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

VEGETARIAN  GLUTEN FREE  SPICY 

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