

NEW ORLEANS

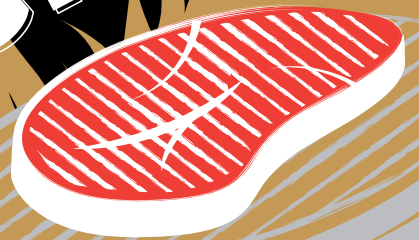


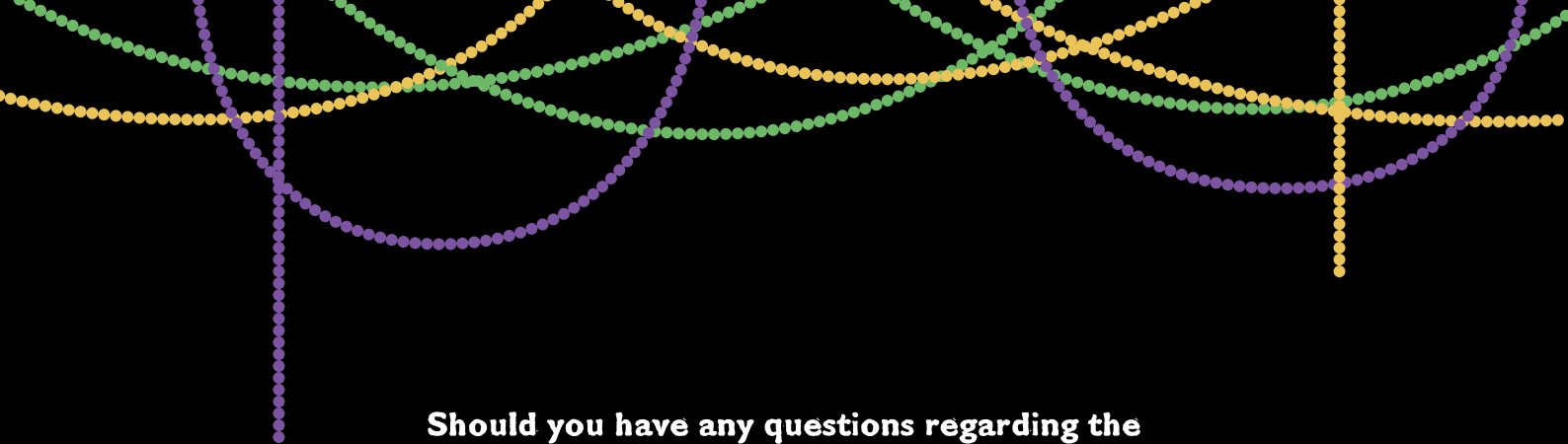
Barbecue



BON
APPETIT!

TIME FOR
GRILL





Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.

Please note that this is a sample menu, since we use the freshest ingredients, menu may change accordingly.



SALAD BAR

Indulge in our incredible selection of mouth-watering salads selected from both land and sea, prepared by our chefs using the best produce, and combining together with New Orleans flavours.



Green crispy leaf lettuces,
Cherry tomatoes.

Cajun yogurt marinate cucumber
Cajun marinated roasted potato with pecans,
bacon lardons and fresh herbs.

Charred grilled sweet corn and pimentos with
and fresh herbs.

Zesty louisiana creole coleslaw.

Collard greens, cucumber, celery, cherry
tomatoes, pickled red onion.

Three bean salads with citrus vinaigrette and
fresh herbs.

Creole rice with flamed grilled mixed pepper,
jalapenos, feta crumble, red onion, edam
beans and fresh dill.

Muffuletta pasta salad with olives, peperoni,
celery, monterey jack cheese,
soppressata sausage and fresh herbs.

Cajun marinated aubergines with, cherry
tomatoes, shallots, gherkins, cottage cheese
and fresh herbs.

Citrus marinated prawns with grilled celery,
leeks, okra and fresh dill.

Cajun marinated black shell mussels with
fennel and mixed peppers with fresh herbs



DRESSINGS

NEW ORLEANS REMOULADE

CREOLE

MUSTARD SAUCE

**LOUISIANA STYLE
HOT SAUCE MAYO**

**CONDIMENTS, PICKLES &
INFUSED OILS STATION**
Pickled Gherkins, Pickled Fresh
Chillies, Pickled Radishes,
Pickled Okra.

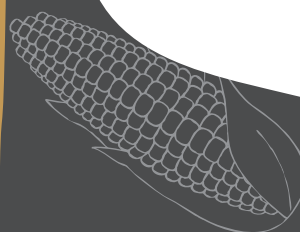
STARTER

NEW ORLEANS RICE DISH

Jambalaya Rice

originated from varies styles of
cuisines blended in Louisiana
culture

Hungry?



FROM THE WATER

CAJUN BUTTER CALAMARI &
PRAWNS NEW ORLEANS STYLE

from the

HOUSE MEAT

LOUISIANA STYLE
BLACKENED CHICKEN THIGHS

CREOLE SPICED PORK
SAUSAGE

PULLED PORK JAMAICAN JERK

FROM THE SMOKER & LIVE CARVERY

LOUISIANA SLOW
SMOKED BRISKET

DRY RUBBED SMOKED
PORK RIBS

ACCOMPANIMENTS FROM THE FIELDS

MUSHROOM, PEPPER & OKRA GRITS (V)

BRABANT POTATOES (V)

NEW ORLEANS STYLE BBQ BEANS (V)

CAJUN BUTTER CORN ON THE COB (V)

NEW ORLEANS DESSERTS

A FINE SELECTION OF HOME-MADE PASTRIES

BANANA & WHISKEY
CINNAMON CRUMBLE

PEACH COBBLER &
CRÈME FRAICHE

DEVILS CHOCOLATE CAKE

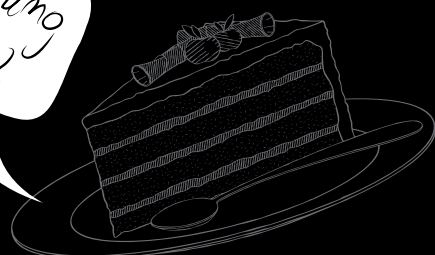
PINEAPPLE & DARK RUM CHEESE CAKE

COFFEE & PECAN
CRUNCH BRULEE

WHITE RUM INFUSED FRESH FRUIT
SALAD

A SELECTION OF ICE- CREAMS
& SORBET

*Something
sweet?*



ADULTS €49.50 PER PERSON

(INCL. 1/2 BOTTLE OF WATER,
1/2 BOTTLE OF WINE & COFFEE)

CHILDREN 7-12 YEARS €25.00

(INCL. 1/2 BOTTLE OF WATER &
2 SERVINGS OF SOFT DRINKS)

CHILDREN UNDER 6 YEARS
EAT FREE