STRAWBERRY HILL

LUNCH

APPETIZERS

	SOUP OF THE DAY	10
	Please ask your server for today's creation.	
*	ESCOVIETCH SHRIMP Marinated in citrus and pimentos. Julienne vegetables, red sweet pepper coulis.	16
	FISH CROQUETTES Bread coated and lightly fried. Remoulade, pineapple & papaya salsa.	14
3	PLANTAIN WRAPPED CALLALOO	13
	Lightly spiced & seasoned. Topped with melted cheddar cheese.	
st la	LIGHT FARE	
$\langle \rangle$	SALAD OF FRESH GREENS	12
	Organic Mountain greens, seasonal vegetables. Strawberry house vinaigrette.	
	Add chicken breast ~ 6 / Add shrimp ~ 8 / Add steak 8	
*	MEDITERRANEAN STYLE CHO-CHO SALAD Mozzarella, pesto olives, cucumber, tomato, red onion	16
	& herbs mixed with fresh lime & olive oil.	
	CRISPY CHICKEN WRAP Baked. Callaloo tortilla, black beans, sweet corn, red cabbage, bell pepper & cheddar cheese. Served on a bed of lettuce. Sweet jerk sauce.	15

Vegetarian

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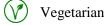


All menu prices are in USD 20% GCT & service charge will be added to your bill

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LUNCH

0	ð	JAMAICAN TASTER Ackee Stamp & Go, vegetable spring roll and pressed plantain. Blue Mountain honey & mustard dip, scotch bonnet & tamarind sauce, garlic aioli.	17
		OUR CLUB SANDWICH Chicken, bacon, cheddar cheese, lettuce & tomato. Whole wheat bread, with garlic aioli. Choice of house cut Irish potato fries or green salad.	18
		MAINS	
	*	CREOLE CHICKEN & SHRIMP JAMBALAYA Sautéed with onions, peppers & tomatoes. Fluffy coconut rice.	20
		GOURMET JAMAICAN BURGER Jamaican free range beef pattie. Whole wheat house-made bun. Red pepper & sweet pickle mayo, lettuce, red onion, tomato & cheddar cheese. Choice of house cut Irish potato fries or green salad.	19
\bigcirc	õ	QUINOA RASTA SALAD Ackee, callaloo, tomato, red onion & seasonal vegetables. Citrus vinaigrette.	18
		JAMAICAN DUO – GOAT AND OXTAIL Curry goat stew & Oxtail stew served side by side. Traditional Jamaican style & spices. Cold plantain salad, steamed vegetables & rice and peas.	22
	8	JERK CHICKEN Slowly grilled with Jamaican spices. Carrots, green beans, fried plantains, rice & peas.	19
		CATCH OF THE DAY – WHOLE FISH Choice of fried with escovietch or steamed in coconut and okra sauce. Steamed vegetables and coconut rice.	28





Gluten Free

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LUNCH

DESSERTS

BLACKWELL GLAZED RUM CAKE Choice of house made ice cream flavour.	9
BLUE MOUNTAIN LEMON CHEESECAKE	10
BANANA FRITTERS Piña colada whipped cream, pineapple chutney	12
STRAWBERRY HILL HOUSEMADE ICE CREAM Please ask your server for today's selection. Served with a coconut crisp.	10

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