



———Appetizers—

Pholourie w. Tamarind & Mango Chutney

Flour and split peas shaped into balls fried, served with a tamarin and mango sauce (6 pieces)

Mini Beef Patties

Golden baked flaky dough with seasoned minced beef (6 pieces)

Mango Chow

Sliced mango with pepper, garlic, cilantro

-Beverages

Sea Moss

Creamy milk drink with sea moss and spices

Sorrel

Sweet red spiced drink

Peanut Punch

Blended peanut butter with milk and essences

Entrees -

Jerk Chicken w. Rasta

Pasta 15

Jerk seasoned chicken breast with creamy penne pasta and sliced bell peppers

Beef Pelau w. Coleslaw

5

8

5

Rice, kidney beans and beef, with shredded cabbage and carrot

Carribbean Root Vegetable w. Sauteed Dasheen

Boiled cassava and tanya with sauteed dasheen

10

10

6

5

Currants Roll

Pink Coconut

Black Fruit Cake

Ice Cream

Sweet and flaky buttery baked roll with currants

——Desserts

Four scoops of creamy pink colored

Rum-soaked dried marinated fruits cake

homemade coconut ice cream

If you have any food allergies or diet restrictions, please tell and ask your server for the ingredients in each dish

3

2

- Salads

Garden Salad w. Basic

Vinaigrette

Crispy lettuce with cucumbers, carrots and tomatoes topped with a light dressing

Carribean Salad w. Honey Lime Dressing

Diced pineapples and mangos with mixed greens, topped with honey lime dressing

Pasta Salad

Spiral pasta with corn, carrots, peas in mayonnaise

Our Story

Sweet TriniJam is a mixture of Carribean food specifically from Jamaica and Trinidad. I was raised in Trinidad where my mom is originally from, and my father is from Jamaica. I wanted my food to portray my individuality, and create a family oriented vibe. I wanted to give customers the opportunity to feel like they are in paradise with traditional dishes.