



@ziggyscafe

823 3rd Ave, Brooklyn, NY 11215

718.455.6789

Sunday - Wednesday : 12 PM - 10 PM

Thursday - Saturday : 12 PM - 12 AM

## *Our Story*

Ziggy's may sound like a simple name to use as a title for an establishment; I beg to differ. I named the Cafe 'Ziggy' because Ziggy is named after my son. I always wanted to open my establishment but I had no idea what I was going to name it. Usually people would name their restaurants after themselves, family members, or compare their experiences to an event/destination. My family wanted me to name the restaurant after my family nickname 'Lovie' but I didn't feel a connection to it. If I give my establishment a name, I want to have a connection with that name. The name of the restaurant should be a title that I am proud of to call my own and have some historical background as well. Ziggy is also the nickname of Bob's Marley's son, David Nesta Marley who is a musician and philanthropist. Bob Marley is known as a Reggae icon. He was an Jamaican song writer, singer, and musician who's musical career was considered as the 'pioneer' of rocketed, ska, and reggae. Bob Marley made rebel music which is about identifying, going against their oppressors while fighting for a social change around the world. David 'Ziggy' Marley continued to make music after his father's death. I chose Ziggy as the name of my Cafe because Ziggy described me as a person with the love of my son and how he impacted my life with some history of Jamaica and the Marley family.

## Appetizers

**Boneless Fried or Roast Chicken 12**  
Jerk, ginger chili rub, or plain

**Shredded Jackfruit with Breadfruit 11**

**Lightly Battered Seafood: Shrimp or Calamari 15**  
Pepper, ginger-cilantro, honey garlic, miso butter, or plain

**Tempura Buns with a choice of Pork, Chicken, and Cauliflower or Jackfruit 10**  
with Korean mayo, and spicy pickled shredded cabbage/carrots

## Lunch

### Choice of Protein :

Chicken, pork, beef, shrimp and/or tofu

### Jamaican Fried Rice 15

Rice and peas, onions, scallion, cabbage, and carrots

### Thai Basil Fried Rice 15

Turmeric, bean sprouts, scallion, thai basil, red and green long peppers (optional)

### Thai Green Curry with White Rice 16

Cilantro, green thai peppers, coconut broth, ginger, galangal with cauliflower/romanesco (Served with Ramen optional)

### Stew Peas with White Rice 17

Red kidney beans, coconut cream, beef chunks, pig tail, dumpling, thyme, and pimento

### Pad Thai 12

Long red peppers, peanuts, and scallions

### Mee Goreng Mamak (Vegan) 12

Tofu, long red peppers, shredded cabbage, mushrooms, key-lime, and cilantro

## Dinner

### Parrot Fish 26

Turmeric lime rice, pickled vegetables, Mac & Cheese

### Pho' 22

Bean Sprouts, long green peppers, and herbs blend

### Daal (Vegan) 22

Lentils, garlic, and chilies

### Kari Sach Moan 20

White radishes, red curry, and potatoes

### Curry Goat 26

Turmeric, allspice, garlic, goat meat, scallions

### Oxtails 30

Butterbens, dumpling, and plantains

## Kid's Menu

**Curry Chicken with White Rice 10**  
Cumin, allspice, and turmeric

**Patties with Coco Bread 5.60**  
Beef, chicken, and veggie

### Baby Pho 13

Clear broth, the meat of choice, and fresh herbs

**Stir-Fry Vegetables with Spiced Rice 13**  
(Add protein for 5)

Sesame oil, fresh vegetables, and soy sauce

### Kid's Choice 13

Choice of any protein, choice of rice, and choice of vegetables

## Side Orders

**White Rice 3**

**Spiced Rice 4**

**Rice and Peas 4**

**Mixed Vegetables 4**

Onions, broccolini, and carrots

**Rice Noodle 3.75**

**Plantain 2**

**Pickled Cabbage and Carrots 2**

**Festival 3**

**Macaroni & Cheese 5**

## Desserts

**Matcha Cheesecake 8**  
with mixed berry coulis

**Red Bean Ice Cream 5**

Two scoops with coconut syrup

**Mango Mochi 6**

**Sweet and Soursop Ice Cream 8**  
with pickled pineapples and mango compote



## Cocktails

**Sorrell Rum Twist 10**  
Lime juice, ginger syrup, white rum, and cinnamon sugar rim

**Ginger Punch 9**  
Pineapple Circo, tamarind juice, turmeric bitters, and hibiscus rim

**Passion-tacks 10**  
Passionfruit/orange juice, dark Bacardi, and plum liquor

**Dragon Fruit Mojito 11**  
Mango Amsterdam, dragon fruit puree, lime liquor, and mint

**Frozen Margarita 11**  
Apple, mango, lylee, strawberry, peach, kiwi, and plum

## White Wine

**Moscato, Bartenura Kosher 2019**  
15 per glass, 15 per bottle

**A. Levasseur "Traite de Saison", Brut Millésime 2013**  
13 per glass, 25 per bottle

**Jasnières "L'Enclos", Dom.Les Maisons Rouges 2014**  
12 per glass, 25 per bottle

**Beringer Chardonnay, Napa Valley 2017**  
11 per glass, 22 per bottle

## Red Wine

**Berberana "Carta de Oro" Rioja 1996**  
16 per glass, 36 per bottle

**Bodegas Vegamar, Crianza 2017**  
12 per glass, 32 per bottle

**Concha y Toro and Rothschild, Almaviva 2017**  
13 per glass, 31 per bottle

**Spatburgunder Kallstadter, Weingut Rings 2016**  
14 per glass, 34 per bottle

**Bianco della Castellada, La Castellada 2008**  
15 per glass, 32 per bottle

