



@ziggyscafe
600 Hudson St, 10014
718.455.6789
Sunday - Wednesday : 12 PM - 10 PM
Thursday - Saturday : 12 PM - 12 AM

Appetizers

1. Boneless fried or roast chicken 12

Jerk, Ginger chili rub, Plain

2. Shredded Jackfruit 11

with Breadfruit

3. Lightly battered seafood 15

shrimp, calamari, (pepper, ginger-cilantro, honey garlic, Miso butter, plain

4. Tempera Buns 10

with a choice of Pork, Chicken, and cauliflower or Jackfruit (with Korean mayo , and spicy pickled shredded cabbage/carrots

side order

White Rice 3

Spiced Rice 4

Rice and Peas 4

Mixed Vegetables 4
(Onions, Brocolini, Carrots)

Rice Noodle 4

Plantain 2

Pickled Cabbage and Carrots 2

Festiva 3

Macaroni and Cheese 5

lunch

Protein of Choice: Chicken

Pork

Beef

Shrimp

Tofu

1. Jamaican fried rice 15

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

2. Thai Basil fried rice 15

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

3. Thai Green Curry w/ White Rice 16

Cilantro, green thai peppers, coconut broth, ginger, galangal W/ Cauliflower/Romanesco (Served with Ramen optional)

4. Stew Peas w/ White Rice 17

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

5. Pad Thai 12

Long red peppers, Peanuts, Scallions.

6. Mee goreng mamak (Vegan) 12 (High Blood Pressure)

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

dessert

1. Matcha cheesecake 8

(with mixed berry coulis)

2. Red bean ice cream 5

(two scoops with coconut syrup)

3. Mango Mochi 6

4. Sweet and soursop ice cream 5

(with pickled pineapples and mango compote)

dinner

Parrot Fish 26

Turmeric lime rice, pickled vegetables, mac & cheese

Pho' 22

Bean Sprouts, Long green peppers, Herbs blend

Daal 22 (Vegan)

Lentils, garlic, chillies

Kari Sach Moan 20

White radishes, Red Curry, Potatoes

Curry Goat 26

Turmeric, all spice, garlic, goat meat, scallions

Oxtails 30

Butterbeans, Dumpling, Plantains, spicy brown sugar gravy

kids menu

Curry Chicken w/ White Rice 10

Cumin, Allspice, Turmeric

Patties w/ Coco Bread 6

Beef, Chicken, Veggie

Baby Pho 13

Clear broth, meat of choice, fresh herbs

Stir-Fry Vegetables w/ Spiced Rice 8

(Add protein for 5)

Sesame oil, fresh vegetables, soy sauce

Kids Choice 13

(choice of any protein, choice of rice, choice of vegetables)



Cocktails

Sorrell rum twist 10

(Lime juice, ginger syrup, white rum, and cinnamon sugar rim)

Ginger Punch 9

(Pineapple Circo, tamarind juice, turmeric bitters, hibiscus rim)

Passion-tacks 10

(Passionfruit/orange juice, dark bacardi, plum liquor)

Dragon fruit Mojito 11

(Mango Amsterdam, dragon fruit puree, lime liquor, mint)

Frozen Margarita 11

(Apple, Mango, Lylee, Strawberry, Peach, Kiwi, Plum)

White Wine

Moscato, Bartenura Kosher-2019

(Italy)

15|glass 15|bottle

A. Levasseur "Traite de Saison", Brut Millésime - 2013

(France, Champagne)

13|glass 25|bottle

Jasnières "L'Enclos", Dom.Les Maisons Rouges - 2014

(France, Loire)

12|glass 25|bottle

Beringer Chardonnay, Napa Valley -2017

(USA, California, Napa)

11|glass 22|bottle

Red Wine

Berberana "Carta de Oro" Rioja - 1996

(Spain)

16|glass 36|bottle

Bodegas Vegamar, Crianza - 2017

(Spain)

12|glass 32|bottle

Concha y Toro and Rothschild, Almaviva - 2017

(Chile)

13| 30|bottle

Spatburgunder Kallstadter, Weingut Rings - 2016

(Germany)

14|glass 34|bottle

Bianco della Castellada, La Castellada - 2008

(Italy Orange Wine)

15|glass 32|bottle



Our Story

The restaurant I'd dreamed of the opening is a fusion restaurant of Jamaican and South Asian cuisine. I would name the name of this establishment "Ziggy's" after my son's name Zamare. Ziggy's would have an upscale fast-casual service that would be family-oriented or comprising a date night setting. My mission statement for Ziggy's is to give my clientele a practical and creative experience for them to remember. Whether my clientele explored that part of the world or not, I believe it's good to introduce consumers.

I've chosen this theme for the restaurant because I haven't seen the concept of a West Indian and an Asian cuisine clash together. In New York, there have been many Tex-mex Chinese, Chinese American, Cuban and Chinese cuisine, contemporary Asian food, Kosher sushi and Asian fusion, Soul and Seoul food, Caribbean and soul food, Korean and Japanese fusion, etc. Although there are some connections with West Indian cuisines and Asian cuisines, I have not spotted one dining establishment in Brooklyn or New York City. I want to be the first to introduce this concept to the public in Downtown Brooklyn or Lower Manhattan in Essex street. My establishment's image would have the colors orange, light brown, white, dark green as the theme for the restaurant. It would have a bar with a smooth dark oak wooden countertop and highchair stools with back support. There would be dark oak round tables with a small white candle in the middle, two to four 8oz glasses, and an orange napkin as a rosebud fold. I'll have smooth old school music from the afternoon to the evening and lively reggae music from evening until the restaurant is closed. The lighting of the establishment would give it more of a romantic setting. I would have ten staff in total: four-line cooks, one head chef, four front of the house, and two busboys. I put little thought into serving wine in the restaurant, but I have made a cocktail list with popular fruits in both countries and the United States.

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 I name Ziggy after my son. I always wanted to open my establishment, but I did not know 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 calling my own and have some historic background as well.

Ziggy is also the nickname of Bob's Marley's son, David Nesta Marley who is a musician and philanthropist. I know Bob Marley as a Reggae icon. He was a Jamaican songwriter, singer, and musician they considered whose musical career 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 affected my life with some history of Jamaica and the Marley family.