

ALL DAY MENU

TAPAS

Mac Balls | Pan-Caribbean | 8 **V**

Three homemade macaroni & cheese balls, coated in breadcrumbs and served with tomato dipping sauce.

Caribbean Nachos | Lime House Originals | 12 **V GF**

Crispy plantain chips topped with avocado & tomato salsa.

Jerk Chicken Skewers | Jamaica | 10 **GF**

Char-grilled jerk chicken tenders topped with a tangy pineapple salsa.

Bajan Fish Taco | Barbados | 9 **★**

Fried red snapper in a soft taco with homemade mango chutney & spices.

Braised Oxtail & Mash | Jamaica | 18 **GF**

Prime oxtail, twice cooked and slowly braised. Served with mashed potato and topped with fried enoki.

Spicy Shrimp | Pan-Caribbean | 18 **GF**

Pan-seared fresh prawns with habanero, topped with warm salsa on a plantain coracle.

Smoked Fish & Crab Dip | Pan-Caribbean | 14 **GF**

Crab meat & smoked fish with cream cheese, dill, sour cream and pickled cucumber. Served with crispy crackers for dipping.

Fried Tofu & Jerk Cauliflower | Jamaica | 14 **V GF**

Fried tofu & cauliflower in a jerk sauce. Topped with pineapple salsa.

Doubles | Trini & Tobago | 10 **VG ★**

Curried chickpeas & tamarind with mango chutney, served on homemade barra bread.

Chicken Doubles | Trini & Tobago | 12

Curried chicken, chickpeas & tamarind with mango chutney, served on homemade barra bread.

Always "doubles" & never in the singular form, this street sandwich from Trinidad and Tobago is made by filling delicious deep-fried barra bread (a local flatbread) with a spiced chickpea curry filling called channa & a tart tamarind sauce. Served at roadsides across the island nation, there are many variations on traditional doubles, all of which are packed with flavour.

SIDES

Chef's Salad | 12 **VG GF**

Kale salad, chickpeas, black bean & tomato salsa. Served with couscous & topped with avocado salsa.

Sweet Potato Fries | 9 **V GF**

Crispy sweet potato fries served with homemade spicy aioli.

Lime Slaw | 5 **VG GF**

White and purple cabbage with shredded carrots, mixed with tangy lime mayo.

Market Vegetables | 8 **VG GF**

Stir fried fresh market vegetables.

Rice 'n' Peas | 5 **VG GF**

Long fragrant rice cooked in coconut milk with dried kidney beans & spices.

Sweet Spicy Potato Wedges | 8 **VG GF**

Fried potato wedges coated with sweet spicy sauce.

Fried Plantain | 8 **VG GF**

Sweet ripe plantains sliced & fried until golden.

V - VEGETARIAN **VG** - VEGAN **GF** - GLUTEN FREE **★** - SHIOK!

PRICES ARE NOT INCLUSIVE OF SERVICE CHARGE & PREVAILING TAXES

MAIN COURSES

★ **GF** Tribajam Curry Goat | Pan-Caribbean | 28

A Lime House secret: mutton curry made with a unique mix of the region's spices. Served with market vegetables and rice 'n' peas.

V Sweet Plantain Lasagne | Puerto Rico | 22

Ripe plantain layered with tomato sauce, Impossible meat, béchamel and cheese.

GF Fisherman's Stew | Saint Lucia | 26

A traditional stew made from fresh red snapper, shrimps, mussels and crab meat, infused with okra & tomato and a blend of herbs and spices. Served with rice 'n' peas.

GF Half/Whole Jerk Chicken | Jamaica | 26/38

A whole or half jerk chicken, grilled and served with pineapple salad & fried plantains.

Jerk is a style of cooking native to Jamaica, in which meat is dry-rubbed or wet marinated with a hot spice mixture. It is a popular cooking method in the Caribbean & West Indian diaspora communities throughout North America & Western Europe. Other spices that are incorporated into a Jamaican jerk recipe are allspice, ginger, garlic & thyme.

★ **GF** Spiced Rack of Lamb | Pan-Caribbean | 34

Grilled rack of lamb coated with spiced cheese floss and hibiscus jam. Served with grilled market vegetables.

GF Granny's Stew | Trini & Tobago | 26

Slow cooked chicken in a blend of Caribbean herbs & spices served with market vegetables and rice 'n' peas.

VG GF Ital Stew | Jamaica | 23

A medley of fresh vegetables, herbs & spices, simmered in coconut milk & served with rice 'n' peas.

GF BBQ Beef Ribs | Lime House Originals | 38

Slow-cooked BBQ beef ribs with sorrel jus, served with potato wedges & market vegetables.

GF Jamaican Escovitch Fish | Jamaica | 39

Grilled & baked whole red snapper soaked in a Jamaican pickle sauce. Served with lime slaw & rice 'n' peas.

GF Baby Back Ribs (Half/Full) | Cuba | 29/39

Caribbean style pork ribs served with sweet potato fries.

Caribbean cuisine is a unique fusion of African, Creole, Cajun, American, European, Latin American, Indian, South Asian, Middle Eastern & Chinese flavours. It is one of the few cuisines that blends such diverse flavours, thanks to the vast array of ingredients cultivated in the region. Food from the Caribbean is every bit as colourful, vibrant & unforgettable as its people.

SWEET THINGS

★ **V** Signature Banana Cake | 14

Homemade banana cake with caramel, honey & ice cream.

V GF Lime House Chocolate Mousse | 14

Light chocolate mousse infused with our house rum.

V Mango 'n' Coconut Panacotta | 16

Caribbean panna cotta with breaded coconut flakes & a fried coconut ice cream ball.

V Almond & Pear Tart | 16

French pastry filled with frangipane (almond cream) and served with rum-poached pears.

PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING TAXES.