

O U R M E N U



Please let your server know
if you have any food allergies.



Follow us on Instagram @misstskitchen

Ask your server about our daily specials



N Y A M M I N G S

STAMP & GO **11**

Salted cod, fresh herbs, Thai chilli sauce

WING BASHMENT **16**

Crispy fried wings, golden and full of flavor served with your choice of bold, yard-style sauces on the side - spicy, fruity, ranch

JAH KNOW **14**

Curried ackee on crispy bammy with a fruit chutney

CRAB BACK **31**

Sumptuous baked crab back with a tantalising tropical fruit salsa

MISS T'S PICK-UP SALTFISH **13**

Spicy mix of saltfish, onions, sweet and scotch bonnet peppers with a tangy vinegar kick

OXTAIL ONE LOVE POT **20**

Oxtail, cream cheese, herbs, island salsa, plantain chips



Y A R D I E F A V O R I T E S

served with your choice of rice and peas or white rice and vegetables

CURRIED GOAT

30

Seasoned with Miss T's blend of spices and simmered in a rich curry sauce

MISS T'S FAMOUS OXTAIL

36

Simmered with carrots, butter beans and "spinners"

SHET PAN

42

Half Oxtail, Half Curried Goat

FRIED CHICKEN

23

Seasoned with herbs and spices then deep fried till crispy and golden brown

JERK CHICKEN

22

Secret blend of spices, grilled with a hint of pimento smoke



Y A R D I E F A V O R I T E S

served with your choice of rice and peas or white rice and vegetables

CURRIED CHICKEN **22**

Seasoned with Miss T's blend of spices, simmered in a rich curry sauce

HONEY GARLIC CHICKEN **26**

Crunchy fried chicken coated in a smooth honey garlic glaze - sweet, savory and downright addictive

BAR-B-FRIED CHICKEN **25**

Crispy yard-style fried-chicken, tossed in Miss T's signature "bar-b" sauce - sticky, savour & full of island attitude

BAR-B-FRIED SEA TROUT **27**

Golden-fried sea trout glazed in our rich "bar-b" sauce



U N D A D I S E A

SHRIMP	30	LOBSTER	48
SLICED SEA TROUT	27	WHOLE FISH	37/47/52

STEAMED - with okras, vegetables, local spices and simmered with Jamaican crackers

BROWN STEW - fried and simmered in a savoury brown sauce with herbs and vegetables

RUNDOWN - "cook down" in coconut milk and herbs, absolutely sumptuous and satisfying

ESCOVEITCH - fried and topped with pickled carrots; onions and scotch bonnet pepper

CURRIED - Blend of Jamaican curry spices and herbs. Ask for the creamy version with coconut milk.

GARLIC - Garlic and butter galore with a hint of Miss T's famous cream blend.



P A S T A S

Pasta, sun-dried tomatoes, basil, parmesan cheese with your choice of Rundown or Mornay sauce (**nuts**)

BONELESS OXTAIL	37
SHRIMP	30
JERK CHICKEN	26

S A N D W I C H E S & W R A P S

Served in either a wrap or burger roll with Fries or a salad

JERK CHICKEN	24
CURRIED ACKEE WITH RIPE PLANTAIN	23
CURRIED GOAT (BONELESS)	35
TOFU (JERK OR ESCOVEITCH)	24



S A L A D S

Organic mesclun mix, arugula, carrots, corn, tomatoes,
cucumber and beetroot

SMOKED MARLIN	24
JERK SHRIMP	30
JERK CHICKEN	22
CRAB BACK	38



D R E D D I E V E G G I E

CHICKPEA STACK **25**

Curried chickpeas and pumpkin simmered in coconut milk stacked with fried ripe plantains

RUNDOWN VEGETABLES **25**

Local greens, plantain and pumpkin stewed in coconut milk

VEGGIE BALLS **25**

Choice of Brown Stew, Escoveitch or Coconut Curry

VEGGIE BURGER **25**

Can't believe it's not meat!

ESCOVEITCH TOFU **25**

Panko crusted tofu, pickled onions, carrots, scotch bonnet pepper



S W E E T M O U T

POTATO PUDDING	8
BREAD PUDDING	8
CHOCOLATE LAVA CAKE	10
MINI LYCHEE CHEESECAKE	10
MISS T'S SPECIAL CAKE	10
BAILEY'S CHEESECAKE	15
RUM & RAISIN CHEESECAKE	15
