

NEGRIL VILLAGE

Lunch

Starters

Warn Corn bread	6
Guava butter	
Soup of the day	6
Empanadas	6
Oxtail * Chicken	
Collard Green Spring Rolls	7
Soy chili dip	
Codfish Fritters (4)	7
Avocado cream	
Ackee Tostones	10
Ackee, saltfish, crispy plantains	
Jerk Wings	12
Spicy grilled jumbo wings	
Crab-Salmon Croquettes	12
Roasted corn remoulade	

Salads

Roasted Beet Salad	12
Citrus dressed arugula, walnuts goat cheese, hibiscus drizzle	
Caesar Salad	11
Heart of romaine, baby spinach, parmesan, signature Caesar dressing	
House Green Salad	9
Assorted greens, carrot curls, cucumbers, baby tomatoes, shaved radish, sliced grapes (balsamic or ranch dressing)	
+ Jerk Chicken 3/ Shrimp 8/ Salmon 8	

Roti

Trinidadian wrap filled with:	
Calabash Stew (Vegetarian)	12
Curry Chicken	14
Curried Goat	14

Entrees

Chicken Avocado BLT	12
Grilled chicken, avocado applewood smoked bacon lettuce, tomato, ciabatta bread with: fries, salad or tostones	
Jerk Shrimp Tacos	12
Flour tortilla, summer greens, roasted corn remoulade, pineapple salsa with: fries, salad or tostones	
Jerk Chicken	12
Spicy grilled chicken, rice & peas, plantain and steamed cabbage	
Curry Chicken	10
Boneless in house blend curry sauce, jasmine rice plantain and steamed cabbage	
Oxtail Pasta	10
Shredded oxtail, sautéed mushrooms rigatoni, oxtail cream sauce	
Negril's Oxtails	16
Slow braised beef, lima bean gravy, rice & peas steamed cabbage	
Curried Goat	16
Jasmine rice, steamed cabbage, sweet plantain	
Jerk Chicken N' Waffles	16
Spicy grilled chicken, pineapple waffle house blend syrup sweet cream butter	
Shrimp & Grits	16
Chili shrimp creole sauce, Island grits	
Escoveitch Snapper	19
Whole fried fish, pickled vegetables, sweet plantains bammie, fried dumpling	
Jerk Salmon	19
Pan-seared filet, glazed with aged mount gay rum and jerk sauce, roasted sweet potatoes	
Ackee & Saltfish	19
Jamaica's traditional dish served with yard food (boiled banana, dumpling & plantain)	

SIDES

Mac & Cheese	8	Tostones	4
White Rice	3	Rice & Peas	4
Steamed Cabbage	4	Sweet Plantains	5
Market Vegetables	5	Island Grits	4
Collard greens/black eyed peas/saltfish	5	Roasted sweet potatoes	5

Gluten Free Sides: Tostones, Green bananas, Plantains, Sweet potatoes

****20% gratuity will be added to parties of 5 or more**, **There is a 4 check limit on all parties****

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

FOLLOW US @NEGRILVILLAGEATL



#negrilvillageatl