

STARTERS

Salt fish fritters, pineapple salsa, red pepper and tomato jam 5.25

Smoked aubergine choka and sada roti 4.95 V

Deep fried pepper squid, tomato and pepper jam 5.80

Spiced Gungo peas soup served with nutmeg & Parsley dumpling and avocado oil 6.20 V

Jerk chicken spring rolls 5.80

Fish tea with chunks of wild fish, hardfood and fresh West Indian herbs 7.20

MAINS

Caribbean spiced steak served with sweet potato chips, green beans,
baby mixed leaf salad and rum jus 17.50

Stew black eye beans, callaloo, cou cou and spiced pumpkin 13.20 V

Jerk corn fed chicken, rice and peas, sweet potato puree, salad and jerk sauce 15.00

Oxtail, mac and cheese, fried plantain and green salad 15.95

Black rice slow roasted tomatoes, avocado, pomegranate, jerk tempeh
and ackee in a rich Creole sauce 12.45 V

Catch of the day served with dressed turnip, christophine, roasted ockra,
watercress and creole sauce 15.00

Jerk lamb Ribs served with sweet potato Chips, green salad & sweet potato puree 13.95

ROTI

Curry goat roti – succulent boneless pieces of goat meat cooked in
our Caribbean curry and herbs 14.50

Curry fish – boneless pieces of responsibly sourced wild fish 13.25

Ital roti – sautéed pumpkin and spinach 12.45 V

All served with chickpeas and curry potato and dhal puri roti

SPICED ROOTS BURGERS

Cheese burger with red onions, beef tomato, crispy baby gem leaf,
red leicester cheese and burger sauce 12.95

Grilled chicken burger served with red onions, beef tomato,
crispy baby gem leaf, jerk sauce and cajon mayo 12.00

Fish burger with red onions, beef tomato, crispy baby gem leaf,
tamarind sauce and lemon mayo 10.95

Bean burger spiced bean patty served with red onions, beef tomato,
crispy baby gem leaf, pickled red cabbage and guacamole, 9.95 **V**

All served with sweet potato chips

SIDES

Fried plantain 3.75 **V**

Rice and peas 3.75 **V**

Sweet potato chips 4.20 **V**

Roti 2.95 **V**

Callaloo 3.10 **V**

Citrus coleslaw 3.50 **V**

Green salad 2.80 **V**

Macaroni & cheese 4.30 **V**

SWEETS

(ALL MADE IN HOUSE)

Vegan Banana Bread served with stewed pineapple
and coconut nectar sauce 4.70 **V**

Pamie served with citrus cream 6.95

Hot chocolate fondant served with island spiced crème anglaise and tropical fruits 7.75

Rum cake served with stewed pineapple, rum and raisin
ice-cream and a honey drizzle 7.20

HOT DRINKS

Marley coffee "Lively Up" beans

Espresso 1.80/2.20

Americano 2.00

Cappucino 2.30/2.60

Latte 2.30/ 2.60

Mocha 2.60/2.90

West Indian Affogato 3.80

Caribbean Hot Chocolate 2.40/2.80

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