

# NYC Restaurant Week Summer '26

## Dinner Menu Everyday Starting at 5pm

### Flava Of The Bronx

*"Savor The Flava"*

#### *APPETIZER: select one*

**Negrill Wings:** char-grilled wings with a spicy jerk sauce glaze

**Peppered Shrimp:** head-on shrimp sauteed in Jamaican scotch bonnet peppers

**Island Salad:** mixed garden vegetables drizzled with a mango vinaigrette

#### *ENTREE: select one*

**West Indian Curry Goat:** curried goat served with a roti skin

**Tacos De Jamaica:** shredded braised oxtail piled into a toasted tortilla filled with steam cabbage, rice & peas, topped with sweet plantains

**Rasta Pastabilities:** a creamy melody of peppers, penne pasta, topped with jerk chicken breast

#### *DESSERT: select one*

**Lemon Drop Pound Cake:** moist, rich in lemon flavor, zest, and mist of sweet & sour cocktail

**Pistachio Martini Chocolate Cake:** rich chocolate cake drizzled with pistachio martini cocktail

#### *COCKTAIL: select one (60 mins bottomless)*

**Flava Punch:** Wray n nephew, Appleton estates, orange liqueur, peach liqueur, fruit punch medley

**Spanish Towne Sangria:** red wine, hennessy, vodka, orange liqueur, amaretto, pineapple juice, orange juice, lime juice

**\$45**

per person  
tax & gratuity not included

# July 20th - September 7th 2026

# FLAVA OF THE BRONX: NYC RESTAURANT WEEK SUMMER '26 LUNCH 11AM-4PM

**\$30 CHOOSE ONE FROM EACH COURSE**

## **APPETIZERS: CHOOSE ONE**

### **TRUFFLE FRIES**

DEEP FRIED POTATO STICKS TOSSED IN A PARMESAN AND PARSLEY MIX

### **NOT YOUR ORDINARY NACHOS**

DEEP FRIED TORTILLA CHIPS TOSSED IN A CAJUN AND PARSLEY MIX

*SERVED WITH SPICY MAYO*

### **ISLAND SALAD**

FRESH LETTUCE, CUCUMBER, CARROTS, DRIZZLED WITH A MANGO VINAIGRETTE

## **ENTREES: CHOOSE ONE**

### **FLAVA WINGS**

FRIED PARTY WINGS SERVED WITH FRIES

### **BLACKENED JERK CHICKEN** 🔥

CHAR-GRILLED , SERVED WITH RICE & PEAS AND CABBAGE

### **THE DELI SANDWICH**

TENDER GRILLED CHICKEN(BREAST OR PULLED) MARINATED IN SPICY JAMAICAN JERK SEASONING ON A STEAM CABBAGE BED, SERVED ON A TOASTED COCO BREAD WITH SPICY MAYO AND FRIES

## **COCKTAIL: 60 MINUTES BOTTOMLESS**

CHOOSE ONE

MARGARITA TEQUILA, ORANGE LIQUEUR, LIME JUICE, SIMPLE SYRUP

LEMON DROP VODKA, ORANGE LIQUEUR, LEMON JUICE, SIMPLE SYRUP

## **EXTRAS**

-SWEET PLANTAINS \$5

-BEEF PATTY & COCO BREAD \$7

-MAC & CHEESE \$10



# NYC RESTAURANT WEEK SUMMER '26 SUNDAY BRUNCH 2-5 PM

**\$30 CHOOSE ONE FROM EACH COURSE**

## APPETIZERS: CHOOSE ONE

### TRUFFLE COCO BREAD

JAMAICAN COCO BREAD TOASTED WITH A PARMESAN AND PARSLEY SPREAD

### CODFISH FRITTERS

FLAVOURFUL FRIED FRITTERS MADE WITH CODFISH, ONION & PEPPERS  
*SERVED WITH SPICY MAYO*

ESCO WINGS FRIED PARTY WINGS TOPPED WITH ESCOVITCH PEPPERS & ONIONS

## ENTREES: CHOOSE ONE

### TACOS DE JAMAICA

TENDER, PULLED OXTAIL, PILED ON RICE & PEAS, CABBAGE, DRIZZLE WITH OXTAIL GRAVY

### GRIDDLE IRON GANG 🔥

WAFFLES INFUSED WITH SORREL GINGER, TOPPED WITH SPICY BLACKENED JERK CHICKEN, FRESH FRUITS, MAPLE SYRUP AND POWDERED SUGAR DUSTING

### THE DELI SANDWICH

TENDER GRILLED CHICKEN (BREAST OR PULLED) MARINATED IN SPICY JAMAICAN JERK SEASONING ON A STEAM CABBAGE BED, SERVED ON A TOASTED COCO BREAD WITH SPICY MAYO AND FRIES

## COCKTAIL: 60 MINUTES BOTTOMLESS

CHOOSE ONE

MIMOSA CHAMPAGNE, ORANGE LIQUEUR, ORANGE JUICE

TEQUILA SUNRISE TEQUILA, ORANGE LIQUEUR, ORANGE JUICE, GRENADINE

## EXTRAS

- PARADISE PINEAPPLE WINGS \$16
- CALAMARI \$16
- SHRIMP FRIED RICE \$16

