



Chefsyed

WELCOME TO OUR CARBIAN MENU.

Chef Syed presents an authentic Caribbean feast! Savor vibrant starters like Salt Fish Fritters & various Patties. Indulge in classic mains like Jerk Chicken, Curry Goat, & Oxtail Stew, alongside delicious vegan options. Complete your journey with tempting sides & delightful Caribbean desserts. A true taste of the islands!

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STARTERS

1. SALT FISH FITTERS.

(fish,gluten)

Velvety batter typically includes salt fish ,chopped scallions, diced bell peppers, onions, thyme, scotch bonnet pepper then fried till crispy.

2-CARIBBEAN BEEF PATTIES

(gluten)

Beef patties are loaded with a flavorful, well-seasoned beef filling and enveloped by a tender, flaky, and buttery pastry shell. Juicy and moist filling with that quintessential yellow exterior.

3-VEGETARIAN PATTIES

(vegan, gluten)

Vegetarian patties are loaded with a flavorful, well-seasoned vegetable filling and enveloped by a tender, flaky, and buttery pastry shell. Juicy and moist filling with that quintessential yellow exterior.

4- JERK CHICKEN PATTIES

(gluten)

Jerk chicken patties are loaded with a flavourful jerk chicken filling and enveloped by a tender, flaky, and buttery pastry shell. Juicy and moist filling with that quintessential yellow exterior.

5- VEGETABLES SOUP

(gluten)

Traditional Jamaican vegetable soup with assorted vegetables fresh. Thyme herbs and Jamaican spice finish with dumpling.

6- CRAB AND CALLALOO

(crustaceans)

A velvety green stew made with dasheen (taro) leaves, coconut milk, okra, and seasonings. Some folks add crab, pigtail, or pumpkin — it's flexible and full of flavour with bread



Mains

1. Jerk chicken

traditional Caribbean spices to infuse your chicken with the bold, smoky, & spicy taste that defines Jamaican cuisine.

2. Jamaican fries chicken

Chicken marinated in authentic Jamaican herbs & spices and deep fried till crispy.

(gluten)

Chicken legs marinated

3. BBQ Chicken

Chicken legs marinated with homemade BBQ sauce which is a ketchup base that's given a kick with freshly grated onions, ginger & scotch bonnet. The chicken is double basted with the sauce and finished under the broiler for the grilled look and taste.

4. Curry Goat

Goat meat boneless slow cooked in curry sauce blended with celery thyme onions garlic & scotch bonnet chilies

5. Chickpeas and sweet potatoes curry

(vegan)

White chickpeas slow simmered with sweet potatoes cubes fresh tomatoes garlic thyme in thick curry sauce

6. Chicken stew

Traditional brown stew with chicken on the bones cooked together with peppers & celery cubes

7. Ackee and salt fish

Authentic Jamaican delicacy dish prepared with A grade Ackee & salt fish along with bell peppers with Jamaican herbs & spices

(fish)

8. Brow oxtail stew both butter beans

deeply flavoured oxtail dish starts with the oxtail intensely marinated in a variety of Jamaican spices then braised down in the tastiest savoury sauce. Oxtail stewed cooked in Jamaican spices & butterbean for mouthwatering flavour

9. Curry shrimps

(shellfish)

Curried Shrimp with blends spicy, aromatic curry spices with succulent juicy shrimp coated in authentic Jamaican curry sauce

10. Stewed lentils

(vegan)

Hearty and full of spice, this combo is a vegetarian favorite that is also loved by meat-lovers like me. Chickpeas and potatoes are simmered in curry, garlic, and culantro for a bold, satisfying bite

11. Dhal

(vegan)

Yellow split peas are simmered with turmeric and garlic, then chunkayed with hot oil, garlic, and sometimes geera (cumin). Ladle it over rice or sip it like soup



SIDES

1. Rice and peas
2. Mac and cheese
3. Fried dumplings
4. Friend plantain
5. Roasted spiced sweet potatoes
6. Butter Cassava
7. Potato salad
8. Creamy Coleslaw

DESSERTS

- | | |
|--|-----------------------|
| 1. Jamaican Rum cakes with coconut ice cream | (egg, dairy,gluten) |
| 2. Carrots cakes | (egg, dairy,gluten) |
| 3. Banana and coconut cake | (egg, dairy,gluten) |
| 4. Tropical fruit salad | (vegan) |
| 5. Sticky toffee pudding vanilla ice cream | (gluten ,dairy ,eggs) |
| 6. Strawberry / chocolate cheesecake | (egg, dairy,gluten) |
| 7. Lemon cheesecake | (egg, dairy,gluten) |
| 8. New York cheese cake | (egg, dairy,gluten) |



Our Terms & Condition

- Submission of payment constitutes your agreement to our terms &
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- We do not take any responsibility for any delays when the weather is extremely bad as such storms , snow ect which effect to drive .
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- We do not take any responsibility for any delays when the road traffic is extremely bad due to extreme traffic, due to main road , dual carriage way or motorway closures or have major
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event & not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).

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