

# Chez Nivole

A space that honors heritage while actively building the future of its community

## STARTERS

### Akra Malanga Fritters (8)

\$10

Deep-fried grated malanga root & yuca mixed with traditional herbs and spices

### Marinade (6)

\$8

Savory, deep-fried fritter made from a seasoned flour blatter featuring traditional herbs and spices

### Bannann Peze (6)

\$8

Fried green plantain the Haitian way

### Zèl Poul Fri/Chicken Wings

\$14

Fried chicken wings marinated in epis

### Fritay

Sample of our marinad, akra, and bannann peze with your choice of chicken, griot (pork), or turkey

### Chicken

\$15.<sup>50</sup>

### Griot

\$17.<sup>50</sup>

### Turkey

\$16

### Kabrit

\$30

### Pate Kòde

Similar to an empanada/patty, savory pastry crust filled with your options of spiced chicken or herring

### Chicken Herring

\$7  
\$10

## ENTREES

Served with your choice of white or brown rice, plantains, and pikliz  
Premium side- Duri DjonDjon +\$2.00

### Turkey Koden

\$18.<sup>50</sup>

Turkey deep fried to a golden-brown crisp with sauce on the side

### Boulèt

\$20

Six (6) flavorful Haitian beef meatballs

### Poisson (Red Snapper)

\$40

Fried or Sauce red snapper fish

### Pwason Gwo Sèl (Salty Fish)

\$40

Poached red snapper fish cooked in a court bouillon with a lightly seasoned broth,

### Griot (Fried Pork)

\$20

Pork shoulder marinated in epis, braised then fried until crispy

### Oxtail (Queue Boeuf)

\$28

Rich and savory slow cooked oxtail stew

### Goat (Kabrit)

\$26

Tender fried to a crispy golden brown

### Chicken Poulet

\$15

Chicken and flavorful sauce

### Legim

Slow cooked vegetable stew that includes eggplant, chayote, cabbage, and carrots

Veg \$15.<sup>50</sup>  
Beef \$30  
Turkey \$16  
Kabrit \$30

## SIDES

### Duri Djon Djon

Black Mushroom Rice \$10

### Diri Blan

White Rice \$9

### Diri Kole Aw

Rice and Red Beans \$9

### Bannann Peze

Fried Plantain \$8

### Macaroni & Cheese

\$10

### Pikliz

Spicy cabbage slaw \$1

## DESSERT

Rhum Cake \$10

## WEEKEND SPECIAL

BOUYON \$15

mixed broth and vegetable stew

LAMBI \$30

Lami (conch), stewed vegetables, in an authentic creole sauce. Served with rice of choice, plantain, and pikliz

LALO \$30

Nutrient-rich stew made from jute leaves and spinach Served with rice of choice, plantain, and pikliz

Please inform your server of any dietary restrictions or food allergies.

For your convenience, tax and 18% gratuity will be automatically applied

# BAR

## BEER

|           |     |
|-----------|-----|
| Heineken  | \$6 |
| Prestige  | \$8 |
| Bud Light | \$6 |
| Corona    | \$6 |
| Guinness  | \$6 |
| Blue Moon | \$6 |

## HOUSE WINE

|                     |      |
|---------------------|------|
| <b>Red Wines:</b>   |      |
| Pinot Noir          | \$12 |
| Cabernet Sauvignon  | \$12 |
| Merlot              | \$12 |
| Red Blend           | \$12 |
| <b>White Wines:</b> |      |
| Pinot Grigio        | \$10 |
| Chardonnay          | \$10 |
| Riesling            | \$10 |

## COGNAC

|               |      |
|---------------|------|
| Hennessy VS   | \$17 |
| Remy 1738     | \$20 |
| Hennessy VSOP | \$22 |
| Remy VSOP     | \$19 |
| Grand Marnier | \$17 |

## RHUM

|                     |      |
|---------------------|------|
| Captain Morgan      | \$10 |
| Barbancourt 4 Star  | \$11 |
| Barbancourt 8 Star  | \$17 |
| Barbancourt 15 Star | \$27 |
| Bacardi             | \$8  |

## LIQUEURS/CORDIALS

|         |      |
|---------|------|
| Baileys | \$10 |
| Malibu  | \$9  |

## TEQUILA

|                    |      |
|--------------------|------|
| Don Julio Blanco   | \$16 |
| Casa Blanca        | \$15 |
| Patron             | \$15 |
| Don Julio Reposado | \$17 |
| Don Julio Anejo    | \$18 |

## WHISKEY/BOURBON

|                  |      |
|------------------|------|
| Jack Daniels     | \$15 |
| Crown Apple      | \$14 |
| Jack Honey       | \$12 |
| Jamison          | \$15 |
| Woodfer Reserved | \$15 |

# SIGNATURE COCKTAILS

|                  |      |
|------------------|------|
| Long Island      | \$16 |
| Margarita        | \$16 |
| Hennessy Sidecar | \$15 |
| Lemon Drop       | \$15 |
| Old Fashion      | \$15 |
| Rum Punch        | \$10 |

## **1804**

Tequila, sorrel blend, citrus, ginger, limes, and peppers **\$20**

## **Sex on Moulin Sur Mer (aka Sex on the Beach)**

Vodka, peach schnapps, orange, and cranberry juice **\$20**

Due to supply chain changes, some items may be subject to price and/or availability changes. Thank you!

Alcoholic beverages are available to guests 21 years of age and older. Please drink responsibly.

For your convenience, tax and 18% gratuity will be automatically applied