



BOX IT

TRADITIONAL
(ADD JAHPOTLE FOR .50 PER TOPPING)

JERK CHICKEN	\$11.25
CURRY CHICKEN	\$11.25
STEW CHICKEN	\$11.25
CURRY BUDDHA VEGETABLE 	\$11.25
OXTAIL	\$20.25
JERK OR CURRY SHRIMP	\$15.25
JERK BEEF	\$18.25

ADD
AVOCADO
SALSA \$3

BOWL IT

TRADITIONAL OR JAHPOTLE

JERK CHICKEN	\$8.25
CURRY CHICKEN	\$8.25
STEW CHICKEN	\$8.25
CURRY BUDDHA VEGETABLE 	\$8.25
JERK OR CURRY SHRIMP	\$12.25
OXTAIL	\$16.50
JERK BEEF	\$14.25

TRADITIONAL: RICE AND PEAS (RED BEANS),
CABBAGE, AND PLANTAINS

BUZZ IT

RASTA PASTA \$6.25
PENNE TOSSED IN A SPICY ALFREDO

W/JERK CHICKEN	\$9.75
W/CURRY CHICKEN	\$9.75
W/STEW CHICKEN	\$9.75
W/SHRIMP	\$13.25
W/OXTAIL	\$17.25
W/JERK BEEF	\$15.25

MAC AND CHEESE

W/JERK CHICKEN	\$9.75
W/CURRY CHICKEN	\$9.75
W/STEW CHICKEN	\$9.75
W/OXTAIL	\$17.25
W/JERK BEEF	\$15.25

THREE LIKKLE BIRDS \$11.75

SERVING OF JERK, CURRY AND STEW CHICKEN
SERVED OVER RICE AND PEAS.
(ADD CABBAGE OR PLANTAINS \$2.50)

AVOCADO VEGAN BOWL \$11.25

BUDDHA VEGETABLES, AVOCADO SALSA, CABBAGE,
PLANTAINS, JERK SALSA, MANGO CHILI SAUCE

LOADED PLANTAINS \$9.25

ORGANIC RIPE PLANTAIN GARNISHED WITH BLACK BEANS
PLUS CHOICE OF JAHPOTLE BAR TOPPINGS

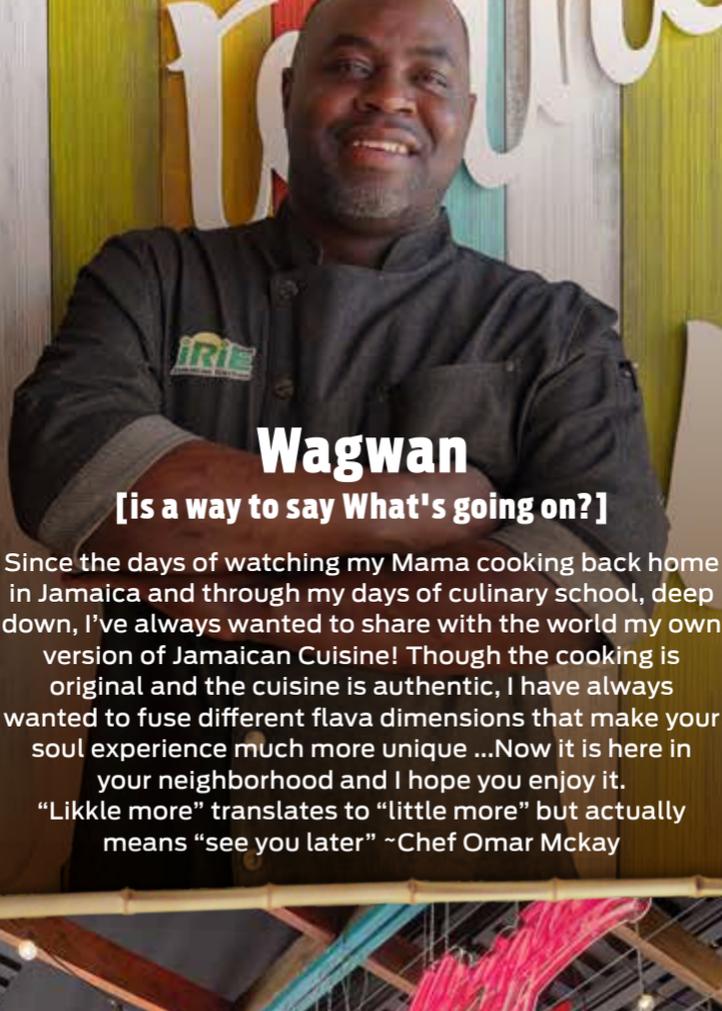
 = VEGETARIAN

SIDES

RICE AND PEAS \$2.75	SIDE SALAD \$5.75
BLACK BEANS \$2.75	AVOCADO SALSA \$3.00
PLANTAINS \$2.75	CUCUMBER SALAD \$2.75
CORNBREAD \$2.50	PINEAPPLE COLESLAW \$2.75
MANGO SALSA \$3.25	MAC & CHEESE \$3.50
CURRY VEGGIES \$2.75	SIDE OF CHICKEN \$4.25
JERK BEEF \$8.25	SIDE OF SHRIMP \$6.25
CABBAGE \$2.75	OXTAIL \$15.25
	CHICKEN PATTY \$2.75
	BEEF PATTY \$2.75

DRINKS

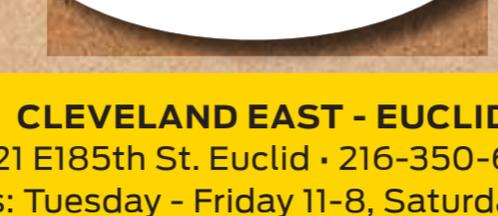
IRIE AIDE <small>STAWBERRY, PASSION FRUIT, MANGO PINEAPPLE</small>	\$4.00
TROPICAL RHYTHM	\$2.80
IMPORTED JAMAICAN SODA	\$2.25
TING	\$2.00
AMERICAN SODA	\$1.25



Wagwan

[is a way to say What's going on?]

Since the days of watching my Mama cooking back home in Jamaica and through my days of culinary school, deep down, I've always wanted to share with the world my own version of Jamaican Cuisine! Though the cooking is original and the cuisine is authentic, I have always wanted to fuse different flava dimensions that make your soul experience much more unique ...Now it is here in your neighborhood and I hope you enjoy it. "Likkle more" translates to "little more" but actually means "see you later" ~Chef Omar Mckay



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Hours: Tuesday - Friday 11-8, Saturday 12-8