

# RUDIE'S



## FOOD MENU

**MACARONI PIE (v)** 7.—  
Seasoned mac n cheese!

**ACKEE & SALTFISH** 8.—  
(Jamaican National Dish)  
Sautéed ackee, salted cod, bell peppers &  
cherry tomatoes

**BOSTON WINGS** 7.<sup>50</sup>  
Jerked chicken wings coated in choice of  
our homemade sauces  
(spicy nuff scotch or sweet molasses glaze)

**STAMP & GO** 7.—  
Salt cod fritters served w/ scotch bonnet chilli jam dip

**CAULIFLOWER NUGGETS (VE)** 6.<sup>50</sup>  
Crispy coated seasoned cauliflower nuggets  
w/ scotch bonnet chilli jam dip

**SHRIMP RUNDUNG** 12.<sup>50</sup>  
King prawns cooked in a creamy run down sauce made  
with coconut cream & spices

**JERK CHICKEN**  
Quarter 9.<sup>50</sup> | Half 13.<sup>50</sup>  
24h marinated and grilled jerk chicken, jerk gravy  
& our homemade sauce

**"CURRY GOAT"** 11.<sup>50</sup>  
Traditional bone-in (for extra flavour!) mutton  
and potato curry served

**JAMAICAN SWEET POTATO (VE)** 10.<sup>50</sup>  
Bobby bean & sweet potato in  
coconut cream & spices served w/ side

**CHICKEN WRAP** 9.<sup>50</sup>  
Grilled jerk chicken thigh, red cabbage slaw, crunchy  
salad & our homemade sauces

**JERK FRIES (VE)** 4.—  
Loaded w/ jerk chicken, cheese & gravy 3.<sup>50</sup>

**RICE & PEAS (VE)** 4.—

**RED CABBAGE SLAW (v)** 3.<sup>50</sup>

**FRIED SWEET PLANTAIN (VE)** 4.—

**JOHNNY CAKES (v)** 3.<sup>50</sup>  
Fried Dumplings

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## COCKTAILS

### "IRON STRONG" RUM PUNCH

Pitcher 35.— | Mug 9.—

Wray & Nephew & Kingston 62 rums, juices & syrups

### GUINNESS PUNCH 8.<sup>50</sup>

Guinness, rum, condensed milk, cinnamon

### DANCEHALL QUEEN 9.—

Kingston 62 rum (white), passion fruit puree & lime

### TING WRAY 8.<sup>50</sup>

Wray and Nephew rum w/ Ting grapefruit soda

### DARK 'N' STORMY 8.<sup>50</sup>

Goslings Black Seal rum and Jamaican Ginger Beer

### MAI TAI 9.—

Appleton Reserve rum, orange curacao, orgeat, lime

## BEERS

### RED STRIPE (4.7% / 330ml), 4.<sup>50</sup>

Refreshing amber lager from Jamaica

### RUDIE'S JERK SHACK PALE (4% / 330ml), 4.<sup>50</sup>

Crisp, tropical session IPA

## SOFTS

### TING, GINGER BEER, COKE 2.<sup>50</sup>

### BELU MINERAL WATER (750ML) 3.<sup>50</sup>

## WHITE WINE

### NV SOSPIRO BIANCO D'ITALIA 7.— / 20.<sup>50</sup>

Dry yet floral Italian white with concentrated flavours of white peach and white currants and a final hint of gooseberry.

### PICPOUL DE PINET, RÉSERVE DE LA ROQUEMOLIÈRE 7.<sup>50</sup> / 26.<sup>50</sup>

Soft, floral white from southern France, dry and delicate, exuding acacia, hawthorn blossom and citronella.

## RED WINE

### PRIMITIVO SALENTO 7.— / 21.<sup>50</sup>

Fruity Primitivo, spilling over with plums and black cherries, with a fine aroma of cracked black pepper.

### SAINT CHINIAN DOMAINE DU BARRES 7.<sup>50</sup> / 26.<sup>50</sup>

This red seems to emit all the warmth of the Mediterranean sunshine, along with a generous portion of ripe mulberry and a flick of spice.

## ROSE

### MINERVOIS ROSÉ, CHÂTEAU DU DONJON 7.— / 20.<sup>50</sup>

A charming southern French rosé, fresh and delicate on the nose, with pale flowers, strawberries and a touch of earthiness.

## FIZZ

### NV PROSECCO EXTRA DRY, FIOL 32.—

Approachable Prosecco with a touch of toast and a cascade of wisteria and acacia petals on the nose, followed by a mouthful of apples and lemons.