

RUDIE'S

LIKKLE

PEPPERED SHRIMP (gf) 8.50

King prawns cooked in our spicy pepper broth

MAC & CHEESE 7.

Seasoned JA macaroni & cheese

STAMP & GO 7.50

Salt cod fritters served w/ chilli jam dip

ACKEE & SALTFISH (gf, vo) 9.50

Sautéed ackee, salted cod, bell peppers & cherry tomatoes (Jamaican National Dish 🇯🇲)

PADRON PEPPERS (ve, gf) 6.95

Jerk seasoned fried padron peppers!

BOSTON WINGS

6 for 8.50 | 9 for 10. | 12 for 12.50

Chicken wings coated in choice of sauces

SHARING

Island Bites Platter 27.50

Stamp & Go, Boston Wings, Padron Peppers, Fries, Plantain, Sauces

Yeah Mon! Platter 42.50

Whole Jerk Chicken, Four Sides & Sauces

Choose main...

JERK CHICKEN (gfo)

Qtr 9.50 | Half 13.50

24h marinated and grilled jerk chicken & gravy

SHRIMP RUNDOWN (gf) 10.95

King prawns cooked in a creamy run down sauce made with coconut cream & island spices

RED STEW PEAS (ve) 8.95

Caribbean style hearty red kidney and pinto bean stew

CURRY GOAT (gf) 10.50

Traditional bone-in mutton and potato curry

STEAMED FISH (gf, v) 13.95

Steamed whole Sea Bream w/ a medley of vegetables

CHICKEN WRAP 10.

Grilled jerk chicken thigh, red cabbage slaw, crunchy salad & our homemade sauces

Add sides...

FRIES (gf, ve) 4.50

Option: Jerk Loaded Fries (chicken, gravy, sauce) +3.50

RICE & PEAS (gf, ve) 4.50

RED CABBAGE SLAW (gf, v) 4.25

FRIED PLANTAIN (gf, ve) 4.75

JOHNNY CAKES (v) 4.25

Fried Dumplings

Add sauces...

MOLASSES GLAZE (SWEET) (ve) 0.50

JERK KETCH-UP (MILD) (gf, ve) 0.50

CHILLI JAM (SPICY) (gf, ve) 1.—

NUFF SCOTCH (EXTRA SPICY) (gf, ve) 1.—

Finish with...

RUM CAKE (v) 6.50

Served with vanilla ice cream

JERK-IT-UP

Half Price Half Jerk Chicken
(per person)
Tue & Wed

HAPPY HOUR

2 Cocktails for £14
Tue - Fri
Until 8pm

REGGAE BRUNCH

29.—
Main + Bottomless Rum Punch (90 mins)
Sat & Sun 12 - 6pm
T&Cs apply

Please let us know if you have any food allergies. Vegetarian (v) Vegan (ve) Vegan Option (vo) Gluten Free (gf) Gluten Free Option (gfo). An optional service charge of 12.5% will be added to your bill.

web: RudiesLondon.com | social: @RudiesLondon | email: Tooting@RudiesLondon.com

RUDIE'S



Cocktails

RUM PUNCH

Single 9.⁵⁰ | Pitcher 37.⁵⁰

Wray & Nephew & gold rum, juices & syrups

GUINNESS PUNCH 9.—

A perfect combination of Guinness, rum, condensed milk and spices

DANCEHALL QUEEN 9.⁵⁰

White rum, passion fruit puree & lime.
Just forget Pornstar Martini...

MAI TAI 9.⁵⁰

Gold rum, orange curacao, orgeat, lime

SPICY MARGARITA 9.⁵⁰

Blanco tequila, triple sec, sugar, lime, chilli

MOJITO 9.—

White rum, sugar, lime, mint & soda water

ESPRESSO MARTINI 9.⁵⁰

Vodka, Kalua, espresso & vanilla syrup

TING WRAY 9.—

Wray and Nephew rum w/ Ting grapefruit soda

DARK 'N' STORMY 9.—

Gosling's Black Seal rum and Jamaican Ginger Beer

Beers

RED STRIPE (4.7% / 330ml), 4.⁷⁵

Refreshing amber lager from Jamaica 🇯🇲

JERK SHACK PALE (5% / 330ml), 4.⁷⁵

Crisp, tropical session pale ale

Mocktails

SOBER MOJITO 5.⁵⁰

Refreshing and minty mocktail

ISLAND LOVE FRUIT PUNCH 5.⁵⁰

Pineapple & orange juices
w/ strawberry & almond syrups

Softs

TING, GINGER BEER, COKE 2.⁵⁰

KINGSTOWN WATER (750ML) 3.⁵⁰

Teas

FRESH LEMON & GINGER /

FRESH MINT TEA (POT) 3.—

White Wine

SOSPIRO BIANCO D'ITALIA 7.⁵⁰ / 22.⁵⁰

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

PICPOUL DE PINET, RÉSERVE DE LA ROQUEMOLIERE 8.⁵⁰ / 27.⁵⁰

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

Red Wine

PRIMITIVO SALENTO 7.⁵⁰ / 23.⁵⁰

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

SAINT CHINIAN DOMAINE DU BARRES 8.⁵⁰ / 28.⁵⁰

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 7.⁵⁰ / 23.⁵⁰

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

Fizz

NV PROSECCO, FIOL 34.—

A touch of toast and a cascade of wisteria and acacia petals on the nose & a mouthful of apples and lemons.