



BLUE MAHOE

RESTAURANT & LOUNGE BAR

VEGETARIAN MENU

Vegetarian Soup of the Day

Cup \$4 Bowl \$6

Callaloo & Tomato Bruschetta \$7

Sautéed callaloo with tomato onion, local seasoning served on a toasted garlic baguette

Blue Mahoe Water Melon Salad \$12

Greek inspired water melon and feta cheese salad topped with apple balsamic vinaigrette served on lettuce bed

Tempura Vegetables with Sweet Chilli Dipping Sauce \$15

Fresh section of carrots, zucchini, yellow squash and onion rings dipped into homemade tempura batter then fried to perfection served alongside homemade sweet chilli sauce

Entrée

Island Style Tomato Pasta With A Greek Twist Done In Pesto Sauce \$20

Fresh Tomato with root vegetables done in a light coconut pesto sauce with hint of aged Balsamic

Stir Fried Tofu with Root Vegetable Served With Light Garlic Rice And Fried Plantain \$20

Fresh selections of sweet peppers, onion, carrots, cabbage, on green beans cooked in mild vegetarian sauce



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Vegetarian Jerk Alfredo with Linguine Pasta \$25

Served with Garlic Bread
Topped with Jamaican
Pimento Flavored Parmesan
Cheese

Rasta Man Pasta \$14

Penne Pasta with Callaloo,
ackee, sweet pepper & scotch
bonnet pepper

Have it Your Way Vegetable Wrap \$12

Jerk, Curried or Sautéed

Vegetable Enchiladas with Steamed Bammy \$15

Medley of vegetables sautéed
with local spices and herbs
and potatoes wrapped in
flour tortilla. Served with
homemade steamed bammy.

Deluxe Three Beans Vegetable Stew \$14

Jamaican style three bean
coconut vegetable stew.
Served with lentil rice and
vegetable medley.

We also do desserts to suit your palette