



Julie Mango

≡ MENU ≡

Lite Bites

 - Vegan

ACKEE BACKEE - \$1,500

4 tostones topped with mango chutney and seasoned ackee

PIZZAGEDDON - \$1,400

Toasted pita bread topped with marinara sauce, onions, bell peppers and mozzarella cheese

ADD

Veggies - \$600 • Chicken - \$750 • Shrimp - \$900
Salmon - \$900

JULIE MANGO SALSA - \$1,400

Fresh Julie mango chunks, black beans & corn tossed in a fresh cilantro lime marinade served with plantain chips

BUFFALO CHICKEN DIP - \$1,800

Pulled chicken in a buffalo sauce, tossed with herbs and cheese and baked to perfection, served with crostinis

VEGGIE SAMOSAS - \$1,200

4 Patties filled with mixed veggies served with mango chutney


*lite 'n
Delicious*



Lite Bites

 - Vegan

STAMP N GO (Callaloo or Saltfish)

Callaloo stuffed fritters, served with a spicy aioli  - \$900

Saltfish fritters served with a spicy aioli - \$1,000

MINI TOSTADAS

4 mini tostadas topped with guacamole and your choice of

Beans & Corn - \$1,200 • Jerk Chicken - \$1,700

Jerk Pork - \$2,200 • Jerk Shrimp - \$2,500

LOADED FRIES

Yummy french fries topped with melted cheese, sweet peppers & onions and your topping of choice

Chicken - \$1,700 • Bacon - \$1,800

Minced Beef - \$2,000 • Pork - \$2,200

MINI SHRIMP THERMIDOR - \$2,500

Sauteed shrimp in a warm cheesy sauce served with crostinis

ESCO FISH FILET BITES - \$1,800

Batter fried fish fingers topped with delightful escoveitch pickle

TERIYAKI CHICKEN SKEWERS - \$1,800

3 skewers of grilled chicken breast tossed in a delightful ginger teriyaki sauce

JERK CHICKEN BRUSCHETTA - \$1,800

Jerk chicken chunks atop sliced baguette, grilled with melted mozzarella cheese

WING IT WINGS - \$1,700

6 chicken wings tossed in your sauce of choice

Jerk • BBQ • Teriyaki • Buffalo • Honey Garlic

*you
can't eat
just one*



Salads

 - Vegan

IRIE GARDEN - \$1,700

Fresh leafy greens, onions, cucumbers, topped with mango chunks, feta cheese & house dressing



ROCKIN BEETS - \$2,000

Fresh leafy greens, onions, cucumber & tomato, roasted beets, goat cheese & candied walnuts, served with a beetroot vinaigrette

SOUTHWESTERN SALAD - \$2,000

Fresh leafy greens topped with a blackbean & corn salsa, guacamole and plantain chips

BURGER BOWL SALAD - \$3,250

Mixed greens topped with homemade burger chunks, feta cheese, onions and tomatoes



For all salads



Chicken - \$1,100 • Snapper Filet - \$1,750
Shrimp - \$1,800 • Salmon - \$2,500

HEALTHY CHOICE - \$2,500

Grilled Chicken Breast, 2 boiled eggs, Sauteed veggies




Sweet Potato Mash or Quinoa - \$500

TRY OUR

Soup
& the Day
\$1,000
INCLUDES GARLIC BREAD




Sandwiches & Wraps

 - Vegan

JERK CHICKEN / VEGGIE WRAP

Grilled wrap stuffed with your filling of choice

Jerk Veggies  - \$1,500 • Jerk Chicken - \$1,600

CALLALOO & PLANTAIN PINWHEEL - \$1,500

Grilled wrap sliced pinwheel style, stuffed with sautéed callaloo & plantain

CHICKEN CLUB SANDWICH - \$1,800

Chicken, Bacon, Lettuce & Tomato in a layered club sandwich

MEDITERRANEAN WRAP

Shawarma marinated protein, garlic mayo and fresh veggies in a grilled wrap

Falafel  - \$1,500 • Chicken - \$1,600 • Tofu  - \$1,800
Fish - \$2,000 • Shrimp - \$2,000

PHILLY CHEESESTEAK - \$2,500

Beef tenderloin cooked with onions & bell peppers with melted cheese, grilled to perfection in a toasted baguette

ESCO FISH WRAP - \$2,000

Batter fried fish topped with tasty escoveitch pickle, wrapped with lettuce and tomatoes

For all sandwiches & wraps

 **ADD** Fries - \$450 • Sweet Potato Fries - \$650
Chilly Garlic Breadfruit - \$500



Vegan Heaven

International Flare

(Bowls & Platters)


 - Vegan



WOK N ROLL - \$1,800

Noodles tossed in a ginger soy sauce, topped with cabbage, roasted veggies, your grilled protein of choice and a fried egg



ADD

Tofu  - \$800 • Chicken - \$950 • Fish - \$1,250
Shrimp - \$1,800 • Salmon \$2,500



JAHOTLE BOWL




Jasmine rice, blackbean & corn salsa, guacamole, fried plantain, cilantro aioli, served with your ja-mexican marinated protein of choice

Seasonal Vegetables  - \$2,500 • Tofu  - \$2,500
Chicken - \$2,800 • Fish - \$3,400 • Shrimp - \$3,600
Salmon - \$4,200



ITAL PARADISE

Ital curried seasonings marinated with your protein of choice, served with fried plantain chunks and your choice of rice or roti

Curried Jackfruit  - \$2,400 • Curried Vegetable  - \$2,000
Curried Tofu  - \$2,500 • Curried Chicken - \$2,600
Curried Shrimp - \$3,500



MACHO TACO

3 soft shell tacos stuffed with jerk bbq filling of choice and topped with fresh mango and cabbage slaw, drizzled with a spicy aioli

Ackee  - \$2,200 • Jackfruit  - \$2,200 • Chicken - \$2,400
Fish - \$3,200 • Pork - \$3,200 • Shrimp - \$3,500

 ADD
\$500

QUINOA
instead of RICE

*eat healthy
live better*



International Flare


(Bowls & Platters)

 - Vegan



MY BIG FAT GREEK PLATTER

Seasoned rice, fattoush salad with olives, served with your protein of choice, drizzled with a garlic aioli

Falafel  - \$2,400 • Chicken - \$2,600
Lamb Kofta - \$3,300 • Snapper Filet - \$3,500
Shrimp - \$3,500 • Salmon - \$4,200



FISH N CHIPS - \$3,250

Batter fried fish served with homemade tartar sauce and french fries



BOMBAY CHICKEN - \$2,750

Chicken breast cooked in a coconut curry flavoured with mustard seeds and curry leaves, served with jasmine rice and a garlic cucumber salad



SHAWARMA CHICKEN & FRIES - \$2,000

French fries topped with shawarma marinated chicken breast chunks, and drizzled with a garlic aioli and sriracha

*feel good
food*

QUINOA
instead of RICE

 ADD
\$500



Pasta

 - Vegan

MAKE YOUR OWN PASTA CHOICE OF PENNE OR FETTUCCINE

Choose your sauce:

- Alfredo
- Rose
- Marinara 
- Jerk Alfredo
- Aglio e olio 

*delight
in
every bite*

Veggies  - \$2,400 • Chicken - \$2,600 • Shrimp - \$3,500
Salmon - \$4,000

SPAGHETTI & MEATBALLS - \$3,200

Traditional Spaghetti & Meatballs tossed in a delicious marinara sauce, topped with parmesan cheese

GARLIC SHRIMP - \$3,600

Creamy garlic shrimp over penne pasta

BEEF LASAGNA - \$3,000

Tasty beef lasagna, served with salad and garlic bread

PLANTAIN AND CALLALOO LASAGNA - \$2,400

Served with a side salad and garlic bread

CHICKEN PARMESAN - \$2,800

Crispy fried chicken breast baked in a tomato sauce topped with parmesan cheese and melted mozzarella served on a bed of marinara pasta of your choice

THAI COCONUT CURRY PASTA - \$5,000

Chicken, Shrimp & Salmon tossed with penne pasta in a delightful thai coconut curry sauce



Burgers

 - Vegan

FALAFEL BURGER - \$2,200

Crispy chickpea burger topped with a garlic aioli, lettuce, onion & tomato, served with french fries

MELTED HEARTS BURGER - \$3,200

Homemade beef burger seasoned to perfection, topped with bacon, mozzarella cheese, lettuce, tomato & caramelized onions, served with french fries

LAMB BURGER - \$3,300

Homemade local lamb burger topped with goat cheese, pepper jelly, lettuce, tomato & caramelized onions, served with french fries

FISH BURGER - \$3,500

Crispy fried snapper fillet burger topped with lettuce, tomato, onion & our signature cilantro garlic aioli, served with french fries

SALMON BURGER - \$3,800

Grilled salmon fillet, topped with melted cheese, lettuce, tomato and onion, served with french fries

JERK CHICKEN BURGER - \$2,500

Juicy jerk chicken breast in a toasty burger bun topped with tropical salsa, ripe plantain, melted cheese, lettuce, onion & tomatoes served with french fries



Chef's Recommendations

SURF & TURF BURGER - \$4,000

Homemade beef burger patty, topped with succulent shrimp, mozzarella cheese, caramelized onions, lettuce & tomato and bacon, served with french fries

ASIAN TERIYAKI RIBS - \$5,200

Teriyaki BBQ ribs grilled to perfection, served with sautéed vegetables and your choice of side

GOAT CHEESE SALMON - \$4,750

Grilled salmon filet topped with goat cheese, sliced almonds and drizzled with honey, served with sautéed vegetables and your choice of side

HONEY GARLIC SALMON BOWL - \$4,250

Perfectly sautéed salmon chunks in a honey garlic sauce, served with jasmine rice and a delightful tropical salsa

BLACKENED SNAPPER - FILET - \$3,700 / WHOLE FISH - \$4,700

Blackened cajun spiced snapper, served with sautéed vegetables and your choice of side

ADD Shrimp - \$1,500

Side options

- Sautéed Potatoes
- Herb Roasted Sweet Potato
- Mashed Potatoes
- Sweet Potato Mash
- Herb Steamed Bammy
- Rice Pilaf
- Fried Green Plantain

*Bold
succulent fusion*



**ADD
\$650**

Per additional
SIDE OPTION

Chef's Recommendations

STEAMED WHOLE FISH - \$4,500

Whole snapper steamed with veggies and served with a side of Steamed bammy

PORK CHOPS - \$3,800

Grilled pork chops glazed with our Signature spiced mango sauce, served with sautéed vegetables and your choice of side

FILET MIGNON - \$5,000

8 oz filet mignon char grilled to perfection, served with mushroom sauce, sautéed vegetables and your choice of side

BANG BANG SHRIMP - \$3,750

Juicy shrimp sautéed in a creamy buffalo sauce, served with mashed potatoes and diced sautéed veggies

KUNG FU CHICKEN - \$2,750

Ginger teriyaki chicken breast served with jasmine rice and a sprinkle of roasted veggies

SURF & TURF PLATTER - \$6,500

5 oz filet mignon, succulent shrimp char grilled to perfection, sautéed vegetables and your choice of side

Side options

- Sautéed Potatoes
- Herb Roasted Sweet Potato
- Mashed Potatoes
- Sweet Potato Mash
- Herb Steamed Bammy
- Rice Pilaf
- Fried Green Plantain





Per additional
SIDE OPTION







 **Mayfair Hotel**
4 West Kings House Close,
Kingston 10

 **876-510-0017**

 juliemangorestaurant.com

  [@juliemangorestaurant](https://www.instagram.com/juliemangorestaurant)

Prices are subject to GCT.
Plus a 10% Service Charge for dine in customers.

* Please note that our kitchen offers products with peanuts, tree nuts, soy, milk, eggs, shell fish and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for persons with these allergies.