BLACK CAT EATERY

MENU

Snacks

PATTIES
savory, flaky, filled pastry (rotating) — 10 EA

PINCHOS
grilled skewers (2 per order, ask server) — 12

“TASTEE” BISCUITS
honey butter/epis butter — 10

ACKEE N SALTFISH
salt cod arancini, ackee cream, epis aioli — 16

GRIYOT
twice cooked pork belly, pikliz, pickled onion, ti malice — 18

Garden

CABBAGE
jerk butter confit cabbage, spiced carrot puree, salsa macha, plantain crumble — 18

DJON DJON FRIED RICE
black mushroom, alliums, peas, lima beans, dried shrimp — 21

CHARRED BROCCOLI & KALE SALAD
smokey caesar dressing, cotija, breadcrumb — 18

Please inform your server if anyone in your party has a food allergy.

*These items are served raw/undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

Chef Valentine Howell brings a soulful approach to his cooking at **Black Cat Eatery**, rooted Afro-Caribbean traditions that celebrate bold flavors, layered spices, and the shared history of the African diaspora. The menu blends heritage with modern techniques, highlighting vibrant marinades, slow-cooked proteins, bright acids, and warm heat, all based on seasonal sourcing. The result is food that feels both comforting and elevated, deeply cultural yet accessible.

Glossary

Ackee (a·kee)
Jamaica's national fruit; mild, nutty and buttery in flavor

Buñuelo (boo·noo·eh·lowz)
Fried dough fritters with many variations; popular in Spain and Latin America

Choka (choh·kuh)
An Indo-Carribean cooking technique where an ingredient is fire roasted to impart intense flavors

Djon Djon (jon jon)
Dried, black Hatiain mushroom

Epis (eh·pees)
A Hatiain flavor base made from a blend of peppers, garlic & herbs

Griot (GREE·oh)
Fried pork dish from Haiti that shares its name with a West African musician, storyteller & oral historian

Pikliz (PEE·kleez)
A pickled condiment made from shredded cabbage, carrots, onions & scotch bonnet peppers

Pinchos (peen·CHOHS)
A small snack, typically served on a skewer; popular in Spain and the Basque country

Piri Piri (PEER·ee PEER·ee)
A spicy chili pepper & the flavorful, tangy sauce that is made from it; central to Portugese-African cuisine

Run Down (ruh·n da·un)
A traditional Jamican stew typically made with fish, coconut milk, tomato, onions, garlic, herbs & scotch bonnet peppers

Soursop (SAW·er·sop)
A fruit native to the Tropical Americas with an exotic, creamy, sweet-tart flavor

Suya (soo·yah)
A popular West African dish made of highly seasoned, thinly sliced and skewered meat

Ti Malice (tee MA·lis)
A Haitian condiment/hot sauce that gets its name from a figure of Haitian folklore

Sea

RUN DOWN-PAN SEARED FISH
peppers, onion, garlic, scotch bonnet, tomato/coconut broth — 30

SMOKED “JERK” HAMACHI ESCOVITCH*
sweet peppers, scotch bonnet vin, lime — 28

PRAWNS
grilled prawns, piri piri sauce, black garlic chermoula — 23

Land

OXTAIL
cavatelli pasta, oxtail ragu — 32

CHICKEN
grilled jerk half chicken, Red Stripe BBQ, pikliz — 28

SUYA BEEF*
grilled flank steak, charred scallion, pickled shallot, tomato choka — 38

Sweet Tingz

SOURSOP ICE CREAM
coconut bunuelo, guava — 10

JAMAICAN GINGER CAKE
cream cheese frosting, toasted coconut crumble — 10

Please inform your server if anyone in your party has a food allergy.

*These items are served raw/undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.