Mashupcardiff.co.uk **MashupCDF** MashupCDF @ MashupCDF (029) 2019 7554 22 Crwys Road

CF24 4NL

The origins of Jamaican cuisine stem from classic Cuban, Spanish & South American influences and ingredients, mixed with a hell of a lot of Rum! You can taste those roots right here on the edge of

Breads & Pastry

All our bread is made fresh daily and in house! Jamaican & Cuban

Flat bread filled with Jalapeño salsa, pulled lamb or chicken, grilled with cheese & spring onion

Bread & Dips £2 Traditional Jamaican flatbread, served crispy and soft, with a selection of dips

Fried Jamaican Dumpling £9 5 Traditional Jamaican soft slightly sweet deep fried dumplings

Original Cuban Sandwich FG Sweet BBQ pulled lamb, Mustard, Cheese, Gherkins and Jalapeno's in a soft cocobread and grilled.

Cuban Chicken Sandwich FG Grilled chicken, sliced avocado, scotch bonnet mayo and Lettuce

Starters

Finger Wings!

Saltfish Fritters

£6

Deep-fried juicy chicken wings with a choice of:

* lerk BBQ

* Black pepper & Garlic

Soft delicious salt fish fritters seasoned with black pepper, onion, peppers scallion and a hint of scotch bonnet peppers

* Scotch Bonnet seasoning (H)

Grilled Corn f4

Grilled corn shaved off the cob and seasoned with BBQ seasoning served with cheese!

Jamaican Patty £2.5 Traditional Jamaican favourite, curried chicken or lamb in a flaky short pastry!

Slices of seasoned fish, deep-fried served with scotch bonnet & thyme pickled veg (G)

Escovitch Fish

Big, Bold and Succulent is how we like it! All our mains are served with 1 choice of side! Spanish, Jamaican, Cuban and Southern inspured

Fried Chicken For one £11 Bucket £19 Chicken tossed in a blend of flour, Southern & Jamaican spices, deep-fried until golden brown and juicy! You wont find it better anywhere else

Cuban Lamb £13 Lamb chops marinated in chopped coriander, ginger, pepper, thyme, lime, onion and garlic & pan fried. Served with a Pickled Salsa (G)

BBQ Beef £20 Spanish inspired 10oz Sirloin steak, grilled and tossed in a sticky sweet tomato and BBQ sauce served with slices of chorizo (G)

lerk Chicken Half £12 Whole £16 Pulled Lamb

FB

MOIO Pork A traditional Cuban roasted pork recipe, marinated in lime and orange, olive-oil, garlic

& cumin and grilled real slow until juicy! (G)

Chicken marinated for 24 hours our traditional jerk rub and slow roasted - Served Mild or Hot! (G)

Slow roasted leg of lamb seasoned with mint, coriander, all spice, scallion and brown sugar butter served in a deep-fried roti cup (G)

Veggies

Mixed bean Roti

scallion (V)

Pumpkin & Coconut Empanar

Seafood Mashup

Fish

Black bean, Kidney bean, Black eyed beans stewed with mild scotch bonnet, onion and scallion wrapped in a Jamaican roti & sliced served with a choice of side (V)

Deep-fried Empanar parcels filled with creamy coconut marinated pumpkin chunks (Our Favourite)

cornmeal flour and fried until crispy, served with a lime and coriander mayo and spicy tomato salsa and a choice of side.

King Prawn, mussels, squid & Veg dipped in

Mashup Veg

£2.5 A blend of mixed seasoned sauteed veg (V) (G) Vegetable Patty

f9

Traditional Jamaican Vegetable curried Patty (V)

By the way side! Our sides are the perfect accompaniment to any of our dishes - chooseaway!

White Rice f3 Traditional fluffy white basmati rice (V)

Sweet Potato Bravas f3 Crispy rich sweet potato tossed in a tomato

Rice & Peas

and coconut based sauce with coconut shavings (V) (G) (N)

f3 5 Traditional Jamaican rice & peas (V)

Mashup Chips £3 Cubes of deep-fried skin on potatoes seasoned with salt and thyme (V) (G)

Stew Beans A Cuban favourite, medley of beans slowly stewed with onions, garlic, tomatoes and

Side Salad £2.5

Fresh lettuce with mixed beans, tomatoes, peppers cucumber, lime, coriander & olive oil Fried Fish £12

Traditional Jamaican recipe with a southern twist, seasoned fish dipped in cornmeal and deep fried until flaky and golden served with a side of your choice and pickled veg.

