# SISTERS EST 1986 TAKE **OUT** MENU

Sun 9AM–6PM Mon 9AM–7PM Tues-Wed Closed Thurs - Sat 9AM–7PM

### Served 9a.m. - 12p.m. Breakfast

Breakfast Plates served with two eggs cooked any style, refried beans and choice of 2 Johnny Cakes or Fry Jacks. **OXTAILS PLATE** \$13.50 Chunky beef on tails smothered in a brown gravy until tender. STEWED BEEF PLATE \$10.50 Beef chunks simmered in a delicious red gravy until tender. **STEW CHICKEN PLATE** \$10.50 Tender pieces of chicken cooked to perfection in a special sauce. WHOLE FISH PLATE \$13.50 Choice of seasoned fried or steamed (with sautéed onion and tomatoes) Red Snapper. \$10.75 **FISH BALL PLATE** These tasty treats are deep fried to a golden brown. LIVER & ONIONS \$9.50 Sautéed beef liver and onions. \$8.50 **BACON PLATE** SAUSAGE PLATE \$8.50 **JOHNNY CAKE (2 PIECES)** \$5.15 Choice of Cheese or Beans. **FRY JACK & BEANS** \$6.50 **TOMATO, EGGS & ONIONS** \$4.75 Tomatoes and onion sautéed then mixed with scrambled eggs. Served with refried beans. **TOMATO, EGGS, ONIONS & BEANS** \$6.50 Tomatoes and onion sautéed then mixed with scrambled eggs. **BEANS & EGGS** \$5.50 \$2.50 3 EGGS (SIDE) FRY JACK (SIDE) \$1.45 JOHNNY CAKE (SIDE) \$.85 \$1.15 SLICE CHEESE

MILO

**COFFEE & TEA** 

Served 12p.m. - 7p.m.

\$4.50 CONCH FRITTERS (WHILE IN SEASON) Ground conch mixed with bell peppers, onions, and habanero pepper, seasoned in a batter and deep fried to a golden brown. COW FOOT SOUP W/ RICE (SATURDAY) \$15.50 Cow foot, honeycomb tripe and whole okra, simmered down in a vegetable medley. Served with white rice and plantains. \$18.00 **BOIL-UP** (SATURDAY) A stew of red snapper, pigtail, potatoes, plantains, cassava, and other vegetables. \$3.75 **CREOLE BREAD** (SATURDAY) BUN (CINNAMON & RAISIN) (SATURDAY) \$3.75 PIGTAIL W/ SPLIT PEAS (MON + THURSDAY) \$16.00 Pig-tail delicately cooked and simmered in coconut milk and split pea with white rice and flour dumplings. Add an additional meat for an extra charge.

#### Small Dishes

\$2.00

\$1.50

## **Apps & Snacks**

TAMALES \$6.75 A traditional Belizean tamales with whole chicken leg/thigh wrapped in banana leaves. \$1.25 PANADES Masa (ground corn), fried and served with spicy onion sauce. Choice of fish or beans. \$3.85 MEAT PIE Homemade crust filled with spicy ground beef and vegetables baked to perfection. DUCUNU \$3.00 A rich and sweet tamales type dish that's made with corn and coconut milk.

### FOR CATERING ESTIMATES, PLEASE VISIT THE WEBSITE FOR MORE INFO. WWW.JOANANDSISTERS.com

Served 12p.m. - 7p.m.

### Dinner

Served with plantains, potato salad and a choice of rice & beans or white rice and stew beans.

CHICKEN DINNER (WHITE) \$18.00 Stewed white meat chicken with sautéed onion and bell pepper simmered in a gravy.
CHICKEN DINNER (DARK) \$17.50 Stewed dark meat chicken with sautéed onion and bell pepper simmered in a gravy.
STEWED BEEF DINNER \$17.50 Chunky beef smothered in a special brown gravy until tender.
OXTAILS DINNER \$21.50 Beef Oxtails smothered in a special brown gravy until tender.
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Beef Oxtails smothered in a special brown gravy until tender.SHORT RIB DINNER\$22.50Tender melt-in-your-mouth Beef Short Ribs simmered in a

Plantains, potato salad and a choice of rice & beans or white rice and stew beans.

FISH BALLS DINNER (3 BALLS) \$17.50 Ground red snapper fillet balls fried to a golden crisp simmered in a tomato sauce with onions and bell peppers.

# Add-On's Sides

STEWED CHICKEN	\$8.50	<b>RICE &amp; BEANS</b>	\$3.45
OXTAILS	\$12.00	WHITE RICE	\$3.45
BEEF	\$8.50	STEWED BEANS	\$3.45
PIGTAIL	\$3.00	POTATO SALAD	\$3.50
FISH	\$12.00	PLANTAINS (4 PIECES)	\$2.75
ONION SAUCE	\$0.25	PEPPER SAUCE (BTL)	\$6.90

### Carribean Style

### Dessert

MILK CAKE \$3.75 Homemade cake topped with milk caramel and served by the slice.
<b>BREAD PUDDING</b> \$3.85 Sweet, elegant flavor with a custard-like texture toward the bottom, and a crisper texture toward the top.
POWDER BUN\$3.50A lightly sweetened combination of spicy nutmeg, cinnamon, fluffy and crumbly treat with a sugary crust.
STRAWBERRY JAM ROLL\$2.30Flaky, toasted pastry crust with a strawberry jam center.
COCONUT CRUST\$3.00Sweet, fresh coconut in a coconut milk crust.
WHOLE CAKE \$28.75 Homemade cake slathered with rich caramel icing (optional).
BLACK CAKE (SEASONAL) \$40.25 A moist and flavorful rum cake made with the traditional medley of dried fruits and spices. Fruit optional.
COCONUT TART \$ 2.30 Homemade pie dough filled with shredded coconut and spices then baked.
RICE PUDDING \$ 3.75 Bold, sweet pudding with a custard-like texture made with authentic rice, spices, and milk.
SWEET POTATO POUND (PONE) \$ 4.00 Grated sweet potato, raisins, milk, cinnamon, and ginger baked to a golden brown perfection. Texture is similar to bread pudding.
LEMON PIE (SLICE) \$ 3.75 Melt-in-the-mouth pie slice with a lime and milk, silky smooth custard filling with a meringue top.
FUDGE\$ 1.75Melt-in-your-mouth creamy, sweet caramel fudge.
WHOLE LEMON PIE \$17.25 Melt-in-the-mouth pie with a lime and milk, silky smooth custard filling with a meringue top.
HOLIDAY CAKE (SEASONAL)\$ 40.25A moist and flavorful cake made with rum. Fruit optional.

### Carribean Style

### Beverages

<b>SODAS</b> (Coke, Diet Coke, Sprite, and Orange)	\$1.75
APPLE JUICE	\$ 1.25
SOUR SOP JUICE (SMALL)	\$ 3.45
SOUR SOP JUICE (LARGE)	\$ 5.75
JAMAICAN KOLA CHAMPAGNE (Non-Alcoholic)	\$2.85
JAMAICAN GINGER BEER (Non-Alcoholic)	\$2.85
JAMAICAN PINEAPPLE SODA	\$2.85

	STEWED CHICKEN
MEAT PIES	
	OX TAILS

Printed 3/22/2023 - Menu prices and menu items are subject to change without prior notice. The prices listed on the menu do not include sales tax.