

VEG & DAIRY

padron peppers (ve, gf) 8.⁵⁰

Fried padron peppers seasoned
w/ our house jerk rub

Plantain burrito (ve) 10.⁵⁰

Chickpea curry, fried plantain, rice & peas,
crunchy salad & homemade chilli jam

tropical Fruit salad (v) 7.⁵⁰

Avocado, papaya, mixed leaf and red onion salad with
honey mustard dressing

Mac & Cheese (v) 9.⁵⁰

Jamaican seasoned macaroni & cheese gratin

EXTRAS

Jerk Seasoned Fries (gf, ve) 4.⁷⁵

Option: loaded w/ jerk chicken, gravy & sauce +5.

Rice & Peas (gf, ve) 4.⁷⁵

Cooked w/ red kidney beans, scotch bonnet, garlic, thyme
Alternative: Plain Rice 4.²⁵

Johnny Cakes (v) 4.⁵⁰

Delicious buttery flaky fried dumplings

Red CaBBAGe slaw (gf, v) 4.⁵⁰

fried Sweet Plantain (gf, ve) 5.

HOMEMADE SAUCES 1.



MEAT & CHICKEN

Curry Goat (gf, h) 12.⁵⁰

Traditional Jamaican bone-in goat and potato curry

JERK Chicken (gfo, h)

Qtr 10.⁵⁰ | Half 14.⁵⁰

24h marinated and grilled

jerk chicken w/ sweet & spicy jerk gravy

Oxtail Stew (gf, h) 13.⁵⁰

Slow cooked oxtail with butter beans flavoured
with Caribbean spices & browning sauce

Chicken Wrap (h) 11.⁵⁰

Grilled boneless jerk chicken thigh, sweet & spicy jerk
gravy, coleslaw, crunchy salad & choice of sauce

Boston Wings (gfo, h)

6 for 9. | 9 for 11. | 12 for 12.⁵⁰

Jerk seasoned chicken wings, fried & coated
in choice of homemade sauces

SEAFOOD

Peppered ShRIMP (gfo) 12.⁵⁰

Head on king prawns served in our spicy scotch bonnet
pepper broth w/ a Johnny Cake

Crispy calamari 10.⁵⁰

Fresh baby squid deep fried in a light jerk seasoned
batter served w/ our punchy coriander lime dip

Stamp & Go 9.⁹⁰

Salted cod, red peppers & scotch bonnet fried
fritters served w/ chilli mayo dip

Ackee & Saltfish (gfo) 13.⁵⁰

Sautéed ackee (Jamaican delicacy), salted cod, bell
peppers & cherry tomatoes w/ a Johnny Cake

Steamed fish (gf) 14.⁵⁰

Steamed whole sea bream w/ a medley of vegetables

shrimp rundown (gf) 13.⁵⁰

Prawns cooked in a creamy coconut run down sauce

SWEET

Rum Cake 8.⁵⁰

Golden boozy homemade rum cake w/ rum caramel
sauce & vanilla ice cream

Yeah Mon! Platter 31.⁵⁰

Choice of 1 Padron Peppers / Stamp & Go / 6 Wings,
Half Jerk Chicken, and 2 Extras

Upgrade: Whole Chicken +10.

BOTTOMLESS BRUNCH 29.⁵⁰

Choice of 1 Burrito/ Wrap/ Rundown/ Goat/ Chicken
+Bottomless Rum Punch (for 90 mins)

Sat - Sun (last seating 6.30pm)

T&Cs apply

JERK WEDNESDAY

Half Price Half Jerk Chicken

Wednesday / 5 - 10pm

T&Cs apply

MID-WEEK SET MEALS

Two courses 20.

Three courses 25.

Tue - Thu / 5 - 10pm

T&Cs apply

Please let us know if you have any food allergies. Vegetarian (v) Vegan (ve) Halal (h) Gluten Free (gf) Gluten Free Option (gfo). An optional service charge of 12.5% will be added to your bill.

web: DubPan.com | social: @Dub_Pan | email: Tooting@DubPan.com

COCKTAILS

Rum Punch

Single 11. | Pitcher 39.⁵⁰

Duppy Share Aged & Rum Bar Overproof rums,
juices, lime & syrups

Guinness punch 10.⁵⁰

Guinness, Duppy Share Spiced & Rum Bar Overproof
rum, condensed milk and spices

Jamaica Nice (smoothie) 10.⁵⁰

Duppy Share Spiced & Cazcabel Coconut rums, almond
& strawberry syrup, lime, pineapple

Dancehall Queen 10.⁵⁰

Duppy Share White rum, passion fruit puree & lime

Hibiscus Dreams 11.

Home made sorrel and ginger with Wray & Newpew
Overproof rum

Mai Tai 10.⁵⁰

Rum Bar Gold rum, orange curacao, orgeat, lime

Spicy Margarita 11.

Cazcabel Blanco tequila, triple sec, sugar, lime, chilli

Mojito 10.⁵⁰

Rum Bar Silver rum, lime, sugar, mint & soda water

Espresso Martini 11.

Tito's Handmade Vodka, Kalua, espresso & vanilla syrup

ting wray 10.⁵⁰

Wray and Nephew rum w/ Ting grapefruit soda

Dark 'N' StormY 10.⁵⁰

Gosling's Black Seal rum and Jamaican Ginger Beer

HAPPY HOUR

2 Cocktails for 14.⁵⁰

Tue - Fri | until 8pm



BEERS

Red Stripe (4.7% / 440ml), 6.

Refreshing famous Jamaican amber lager

picnic Session IPA (4.4% / 330ml), 5.⁵⁰

Crisp, tropical session IPA from Belleville Brewing Co.

MOCKTAILS

Hibiscus FLOWER 7.

Home made sorrel and ginger

Sober Mojito 6.⁵⁰

Refreshing and minty mocktail

Island Love Fruit Punch 7.⁵⁰

Pineapple & orange juices
w/ strawberry & almond syrups

SOFTS

Ting, Ginger Beer, Coke, Coke zero 2.⁵⁰

MINERAL Water (750ml) 3.⁵⁰

TEAS

*Fresh Lemon & Ginger /
Fresh Mint Tea* (Pot) 4.

WHITE WINE

Nina Pinot Grigio, Italy 8.⁵⁰ / 24.⁵⁰

Fresh pear and almond notes infuse this delicately
structured. Dry yet rounded, with a refreshing finish.

Picpoul de Pinet, Luvignac, France 9.⁵⁰ / 28.⁵⁰

The palate is fresh and lively with distinct notes of citrus
fruit (lemon and lemon grass) that leads on to a minerally
finish followed by delicate sea-water notes.

RED WINE

Visconti della Rocca Primitivo 8.⁵⁰ / 24.⁵⁰

Full of intense, fruity and jammy plum fruit with savoury
spice. The palate is smooth-textured with a note of vanilla
on the finish.

Finca La Colonia Malbec, Norton 9.⁵⁰ / 29.⁵⁰

Aged for twelve months in oak barrels, giving it a distinct
smoky and spicy flavour, with notes of black fruit, vanilla
and chocolate.

ROSE

Mont Rocher Cinsault Rose 8.⁵⁰ / 24.⁵⁰

Soft red berry fruits, strawberry and raspberry flavours
are supported by deliciously fresh acidity.

FIZZ

Ca' del Console Prosecco Extra Dry 34.—

A classic Prosecco with aromas of white peach, pear and
flowers. The palate is fresh, not too dry and clean as a
whistle all the way through to the sparkling finish.