



LIMIN

SOUTHBANK

Pronounced
"LIME-IN"

LIMIN is Trinidadian for having fun with good food, drink, music and company, which is what you are about to experience!

Final 6

Enjoy Chef-Owner Sham Mahabir's menu bursting with flavours from the Caribbean, including his favourites from his native Trinidad & Tobago, and classic dishes with his unique Caribbean twist.

We close our doors at the end of September and release a spirit.

Thank you for making the last 8 years possible.

If you have any food allergies or dietary requirements, please let your server know.

GF = Gluten Free | V = Vegetarian
VG = Vegan | H = Halal

Please note that we add a discretionary 12.5% service charge to your bill, which is shared between all staff.

6 MONTHS FINAL 6 MONTHS • FINAL 6 MONTHS FINAL 6 MONTHS • FINAL 6 MONTHS FINAL 6 MONTHS • FINAL 6 MONTHS

To Share

Classic Doubles

14*

Two thin, hand-stretched flatbreads, lightly fried, topped with spiced chickpeas and served with a tangy tamarind and fiery lime pepper sauces, cooling cucumber, apple pickle, minty green chutney and sweet scotch bonnet mango jam. Eat it like a taco, and get messy! (VG, V, Contains gluten)

Crispy Chickpeas

5

Fried chickpeas, seasoned with garlic, coriander, amchar masala, salt and scotch bonnet (GF, VG, V)

Homemade Coconut Bread with Jerk Butter

6

Grated dry coconut, coconut milk, yeast butter and cream, flour, salt, yeast (VG, V, Contains Gluten)

Murtani

15

Roasted aubergine, tomatoes, okra, red onions and garlic, smashed together, served with roti pockets and topped with the pomegranate seeds and herbs (VG, V, Contains gluten)

Caribbean Hummus

13

Spiced chickpeas, olive oil, turmeric, roasted cumin, topped with seasoned roasted chickpeas and masala marinated olives, served with roti pockets (VG, V, Contains gluten)

Popcorn Saheena

14

Spinach, sweetcorn, yellow split peas, gram flour, Indo-Caribbean spices and Caribbean herbs, fried and topped with tamarind sauce and scotch bonnet mango jam (GF, VG, V)

Puri Bombs

13

Puri shells filled with cumin seasoned mashed potatoes, topped with tamarind sauce, scotch bonnet mango jam, green chutney, sprinkled with pomegranate seeds and mint (VG, V, Contains gluten)

Calamari

16

Baby calamari marinated in milk and Caribbean herbs, coated with cornflour, fried, and served with a new pineapple jerk tartar sauce (Contains dairy, fish and crustaceans)

Accra Fritters

15

Salmon, haddock, red peppers, Caribbean herbs and flour topped with LIMIN tartar sauce (Contains dairy, gluten and fish)

Chicken Wings

14

Chicken wings marinated in Trini green seasoning and smoked paprika. Steamed then fried, and coated with scotch bonnet mango jam (GF, H)

Jerk Goat Samosas

16

Homemade flaky pastry filled with marinated minced goat cooked in Jamaican jerk seasoning, red kidney beans, Caribbean herbs and potatoes (Contains gluten, H)

conflict
WOMEN

*For every Doubles sold, we make a 50p donation to Conflict Women, a charity supporting survivors of domestic and sexual violence in Trinidad

@conflictwomen on Instagram and Facebook.

Trini curries

Served with rice

Roti

4

(VG, V, Contains gluten)

Auntie's Curry Chicken

21

Drumstick and oyster cut chicken marinated in LIMIN curry blend, Trini green seasoning, Caribbean herbs, cooked in coconut milk (GF, H)

The G.O.A.T

26

British reared, boneless goat, marinated in LIMIN curry blend and Trini green seasoning, Caribbean herbs, thyme, garlic, and cooked in coconut milk (GF, H)

Masala Fish

23

Catch of the day marinated in Trini green seasoning and salt, cooked in homemade curry sauce, tomatoes, garlic, Caribbean herbs and coconut milk, topped with coconut chips and pomegranates (CF, Contains fish)

Mammy's Veggie Curry

19

New potatoes, green peas, cauliflower and carrots, cooked together in LIMIN curry blend, fresh turmeric, thyme and garlic (GF, VG)

Sides

Basmati Rice

6

Basmati rice steamed with star anise, bay leaves, cloves, cardamom and cinnamon (GF, VG, V)

Fried Plantain

10

Ripe plantain fried for crispy caramel edges served with a sprinkling of Maldon Sea salt (GF, VG, V)

Grilled Sweetcorn Ribs

10

Sweetcorn ribs steamed and grilled, drizzled with LIMIN jerk butter, Maldon sea salt and grated parmesan cheese (GF, V, Contains dairy)

Trini Mac & Cheese

10

Macaroni pasta baked with 4 cheeses, carnation milk, double cream, crispy fried onion, garlic salt and paprika (Contains gluten and dairy)

Mango & Citrus Slaw

8

Shredded red, green and white cabbage, grated carrots, mixed with homemade mango and citrus dressing (GF, VG, V)

Potato Salad

9

Potato and coleslaw blended with olive oil, mayonnaise and garden peas (GF, V, Contains dairy)

chef Sham's Favourites

Caribbean Chinese Fried Chicken

35

Half a chicken marinated (not battered) in Chinese Five spices, salt, steamed then fried, served with LIMIN homestyle potatoes and slaw (GF, H)

Island Catch

24

Basa white fish marinated with Trini green seasoning and salt, coated in a Carib beer batter, fried and served with LIMIN homestyle potatoes, coconut curry peas and jerk tartar sauce (Contains dairy, fish and gluten)

Masala Mussels

(available at weekends)

23

Cooked with coconut, thyme, garlic, turmeric, ginger and lemongrass, served with toasted coconut bread (Contains gluten and crustaceans)

Grilled Mushrooms

20

Portobello mushroom grilled, sliced and slow cooked in garlic, thyme, Caribbean herbs, tomatoes and coconut milk. Served with homemade coconut bread (VG, V, Contains gluten)

BBQ Chicken with Jerk Glaze

22

Chicken leg quarters marinated in Trini green seasoning, ginger, garlic, salt, dried pimentos, thyme and scotch bonnet, cooked on the grill and coated in a home-made jerk glaze and served with citrus slaw (GF, H)

Pork Ribs

25

Baby back ribs marinated in smoked paprika, Trini green seasoning, steamed, grilled and coated in LIMIN BBQ sauce and served with potato salad (GF, Contains dairy)

Shamburger

23

Chicken thigh marinated in jerk seasoning, jerk powder, grilled, served in a home-made coconut bun, with American cheese, pickles, red onion chutney and plantain chips (Contains Gluten, H)

Sauces

Condiment 1
Take Away Jar 10
(VG)

Lime Pepper
Scotch Bonnet Mango Jam
Apple Kuchela
Tamarind

Sweet Treats

Handmade Rum Truffles

7

Blend of dark Trinidad and Belgium chocolate, double soya cream, butter, Maldon sea salt, Grenadian nutmeg and rum from Barbados (GF, V)

Coconut Ice Cream

7

Coconut ice cream served in a coconut shell, topped with roasted coconut flakes (GF, Contains dairy)

Basque Cheesecake

10

Creamy, caramelised baked vanilla cheesecake served with caramel sauce (Contains gluten and dairy)

Kids

Wings & Chips

10

(H)

BBQ Chicken, Plantain & Slaw

12

(GF, H)

Portobello Mushrooms with Basmati Rice

10

(GF, V)