

SAPODILLA'S

DC SUMMER RESTAURANT WEEK

AUGUST 24 - 30, 2026

Brunch Menu

— \$35 PER PERSON —

STARTERS

CODFISH FRITTERS

Golden & crispy with a hint of island spice

PHOLOURIE

Guyanese-Style fried dough, warm & fluffy

MINI KALE SALAD

Kale, pickled onions, tomatoes,
cilantro crema

MAINS

BAKE & SALT FISH

Traditional bake with saltfish, onion, pepper & tomatoes

BACON, EGG & CHEESE CROISSANT W. FRIES

Flaky croissant, applewood bacon,
scrambled egg, cheddar, served with fries

SHRIMP & GRITS W/ CRAB & SEAFOOD NAGE

Creamy grits, sautéed shrimp, lump crab,
seafood nage

FRENCH TOAST W/ BAILEYS CREAM CHEESE DRIZZLE

Thick-cut brioche, berries,
Baileys cream cheese drizzle

BEEF CURED SALMON & AVOCADO TOAST

w/ HONEY GOAT CHEESE & PICKLED ONIONS
Multigrain toast, arugula, pickled onions,
honey goat cheese

DESSERT

SAPODILLA'S SIGNATURE RUM CAKE

Moist, rich & infused with our house blend of rum

VELVET RED CAKE

Classic Caribbean red velvet with
cream cheese frosting

TROPICAL ICE CREAM

A rotating selection of island-inspired flavors

GOOD FOOD. GOOD VIBES. GOOD COMPANY.

SAPODILLA'S

DC SUMMER RESTAURANT WEEK

AUGUST 24 - 30, 2026

Lunch Menu

— \$25 PER PERSON —

STARTERS

CODFISH FRITTERS

Golden & crispy with island spices

MINI BRUSSELS BOWL

Roasted Brussels, cilantro crema,
tomatoes, fish sauce

MINI KALE SALAD

Kale, pickled onions, tomatoes,
cilantro crema

ENTRÉES

STEAK CHICKEN

w. Rice & Peas and Cabbage

CURRY CHICKEN

w. Rice & Peas and Cabbage

VEGETABLE PLATTER

w. Roti +\$8

CURRY SHRIMP

w. Rice & Peas and Cabbage
+\$5 | +\$8 w. Roti

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BOLD FLAVORS. ISLAND SOUL.

SAPODILLA'S

DC SUMMER RESTAURANT WEEK

AUGUST 24 - 30, 2026

Dinner Menu

— \$65 PER PERSON —

STARTERS

DUCK WONTON WITH GT CHOW

Crispy wontons, Guyanese chow

JERK CHICKEN SKEWERS

w/ Cilantro Crema

Smoky, spicy & perfectly grilled

MINI BRUSSELS

Roasted Brussels, cilantro crema,
tomatoes, fish sauce

CURRY CRAB STUFFED AVOCADO +\$7

Curried crab salad, avocado, microgreens

ENTRÉES

CHICKEN & SHRIMP RASTA PASTA

Jerk-spiced pasta, bell peppers, scallions, creamy sauce

COOKUP RICE WITH SNAPPER +\$5

Traditional island cookup rice, crispy snapper,
pickled slaw

VEGGIE PLATTER W/ ROTI +\$8

Seasonal vegetables, curry chickpeas, plantains, roti

FRUITTI DI MARE BUCATINI +\$10

Shrimp, mussels, calamari, cherry tomatoes,
white wine sauce

HALF JERK CHICKEN W/ RICE & CABBAGE

Jerk-marinated, grilled to perfection

DESSERT

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VELVET RED CAKE

Classic Caribbean red velvet with
cream cheese frosting

TROPICAL ICE CREAM

A rotating selection of island-inspired flavors

SAVOR THE CARIBBEAN. ONLY AT SAPODILLA'S.