

CARIBBEAN BOWLS

\$8.99

 Vegetarian
 Vegan
 Healthy TU

STEP ONE: CHOOSE YOUR BASE

WHITE RICE AND KIDNEY BEANS  (220 CAL)

YELLOW RICE   (90 CAL)

LETTUCE  (0 CAL)

STEP TWO: CHOOSE YOUR PROTEIN

JERK CHICKEN (282 CAL)

JERK PORTOBELLO  (70 CAL)

JERK SHRIMP (Fridays Only) (246 CAL)

STEP THREE: CHOOSE YOUR SIDES (UP TO TWO)

SMOKY COLLARD GREENS (60 CAL)

FRIED OKRA  (100 CAL)

FRIED PLANTAINS   (130 CAL)

STEP FOUR: CHOOSE YOUR TOPPINGS

MANGO SALSA  (10 CAL)

JERK BBQ SAUCE  (20 CAL)



Tulane University Dining Services serves and uses the following products in meal preparation: tree nuts, peanuts, soy, eggs, milk, fish, shellfish, wheat, and other products containing gluten. Our fryer is used for frying different products, including fish and crustacean shellfish. For food allergies or special diet concerns, please contact Dining Services.