JAMAICA MILANO

Home Restaurant • Private Chef • Partnerships / Events

Rambo Rhoomes – Jamaican Chef
www.jamaicanchef.it

Welcome to MILAN'S ONLY JAMAICAN RESTAURANT!

All in one flavor-packed plate

Jamaican cuisine is built around generous, colorful, complete meals. At the center is a protein cooked with vegetables, spices and rich sauces. Each dish comes with a side to soak up every last drop of those delicious Jamaican sauces, leaving nothing behind.

Choose your included side:

- Rice & peas (basmati rice and red beans cooked in coconut milk)
- Potatoes and pumpkin
- Homemade mashed potatoes

How spicy is it?



Jamaican cooking usually has at least a touch of Scotch Bonnet pepper in every dish. You can customize the heat on a scale from 0 to 3: choose a delicate version with no heat at all, or a more intense and fiery one for adventurous palates.

The chef can adapt dishes for allergies, intolerances and personal preferences, and welcomes special requests and creative variations, including fusion dishes. His goal is to share an authentic Jamaican food experience and satisfy every taste and curiosity with care and passion.

SEAFOOD



Saltfish Fritters €25

Golden, crisp saltfish fritters served hot. A Jamaican street-food classic, perfect as a starter.

Ingredients: salt cod, scallions, onion, plain flour, vegetable oil



Coconut Curry Shrimp €35

One of the chef's signature dishes, awarded in a Kingston cooking competition: tender shrimp in a creamy coconut milk sauce with curry, Caribbean spices and vegetables.

Ingredients: shrimp, coconut milk, scallions, carrots, potatoes, bell peppers, okra, garlic, butter, allspice, thyme



Butter Garlic Shrimp €35

Juicy shrimp sautéed with butter, garlic, onion, Caribbean spices, vegetables and strips of potato: rich, fragrant and irresistible.

Ingredients: shrimp, lime, scallions, carrots, okra, potatoes, bell peppers, garlic, butter, allspice, thyme



Brown Stew Salmon €35

Another chef's signature: salmon is first seared, then simmered in his fragrant, secret Brown Stew sauce with tomato, Caribbean spices and vegetables.

Ingredients: salmon, tomato, scallions, carrots, potatoes, bell peppers, okra, garlic, extra virgin olive oil, allspice, thyme, ginger



Escovitch Sea Bass €35

Crisp, golden fried fish topped with a tangy, gently spicy marinade of onions, carrots, vinegar and Caribbean spices.

Ingredients: sea bass, carrots, onion, vegetable oil, allspice

SEAFOOD



Jamaican Sea Bream €35

Tender, juicy sea bream gently cooked with vegetables and Jamaican spices in a fragrant sauce.

Ingredients: sea bream, scallions, carrots, potatoes, bell peppers, okra, garlic, butter, allspice, thyme, ginger



Steamed Turbot €40

Delicate yet full of flavor, turbot is slowly cooked in a sauce of vegetables and Caribbean spices. Also available with coconut curry.

Ingredients: turbot, scallions, carrots, potatoes, bell peppers, okra, garlic, butter, allspice, thyme, ginger



Steamed Swordfish €35

Slowly cooked in a Jamaican sauce of vegetables and spices, the swordfish steak stays wonderfully tender. Also try the coconut curry version.

Ingredients: swordfish, scallions, carrots, potatoes, bell peppers, okra, garlic, butter, allspice, thyme, ginger



Okra and Saltfish €35

Inspired by ackee and saltfish, Jamaica's national dish, this flavorful recipe combines tender okra, salt cod and Caribbean spices.

Ingredients: salt cod, okra, scallions, garlic, extra virgin olive oil, allspice, thyme



Octopus Soup €35

Soups are much loved in Jamaica. Potatoes, pumpkin, handmade dumplings and spices create a rich, velvety soup with tender octopus.

Ingredients: octopus, potatoes, plain flour, pumpkin, scallions, garlic, butter, allspice, thyme

MEAT



Curry Lamb €35

Curry goat is a Jamaican classic. As goat is harder to find in Italy, lamb makes a delicious alternative: deeply flavored, tender and juicy after slow cooking, with a balanced touch of curry.

Ingredients: lamb, curry, potatoes, carrots, scallions, garlic, extra virgin olive oil, allspice, thyme



Pineapple Chicken €30

A Caribbean recipe in which sweet, juicy pineapple balances the savory spices of chicken cooked in Brown Stew sauce.

Ingredients: chicken, pineapple, tomato, potatoes, carrots, scallions, garlic, extra virgin olive oil, allspice, thyme, ginger



Curry Chicken €30

Tender chicken slowly cooked in a creamy, fragrant curry sauce with vegetables and spices. Also available in an even creamier coconut curry version.

Ingredients: chicken, curry, potatoes, carrots, scallions, garlic, extra virgin olive oil, allspice, thyme



French Fried Chicken €30

A Jamaican classic: spice-marinated chicken, fried until light and crisp outside and tender inside. Delicious with raw vegetables.

Ingredients: chicken, eggs, milk, plain flour, vegetable oil



Beef Soup €35

Slow-cooked beef and handmade dumplings in a rich broth with vegetables and spices. Hearty, warming and full of flavor.

Ingredients: beef, potatoes, pumpkin, carrots, scallions, garlic, allspice, thyme, plain flour

JERK

Jerk is a symbol of Jamaican cooking, sold at roadside stalls across the island. Chicken and pork are marinated with pimento (allspice), Scotch Bonnet pepper and fresh herbs, then grilled in a jerk pan: its cover traps the smoke and gives the meat its characteristic smoky flavor. Traditionally, jerk is spicy! Served with rice & peas.



Jerk Chicken €35

Chicken marinated and grilled in a jerk pan, with a spicy crust and a deep smoky aroma.

Served with rice & peas.

Marinade: allspice, Scotch Bonnet, fresh herbs



Jerk Pork €35

Pork marinated and grilled in a jerk pan, with a spicy crust and a deep smoky aroma.

Served with rice & peas.

Marinade: allspice, Scotch Bonnet, fresh herbs

VEG

Jamaican Scrambled Eggs with Fried Plantain

€25

Fluffy Jamaican scrambled eggs with Caribbean spices and aromatics. Served with fried plantain and toast.

Ingredients: eggs, tomato, scallions, onion, bell peppers, plantain, butter, bread



Curry Tofu and Vegetables

€25

A Rasta-inspired vegan curry with tender tofu, okra, vegetables and an aromatic sauce. Delicious for everyone!

Ingredients: tofu, potatoes, okra, carrots, scallions, bell peppers, garlic, margarine, allspice



DESSERT



Creamy Rice Porridge with Cinnamon

€15

A Jamaican favorite: creamy, comforting rice porridge with a delicate touch of spice.

Ingredients: rice, condensed milk, cinnamon, nutmeg



Fried Plantain with Honey and Cinnamon

€15

A Caribbean and South American favorite: fried plantain with honey and cinnamon recalls the aromas of markets and the warmth of the beach.

Ingredients: plantain, honey, cinnamon, vegetable oil

DRINK

Jamaican lemonade (a pleasant surprise!) • Wine • Beer • Rum

Chef Rambo Rhoomes – Jamaican Chef
www.jamaicanchef.it - Jamaica Milano Home Restaurant

THE CHEF

Rambo Rhoomes

Profile

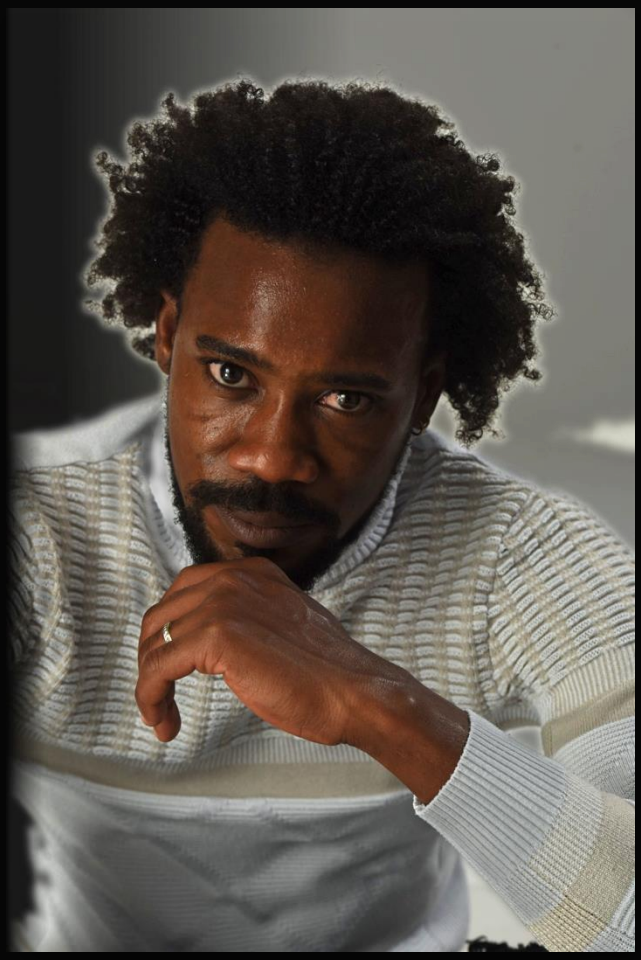
Chef Rambo Rhoomes was born in 1993 in Manchester, in Jamaica’s lush heartland. Growing up among spice-scented hills and beaches where rum meets reggae, he soon discovered that cooking was his most authentic form of expression. From a young age he traveled the length and breadth of the island, gaining experience in resorts and restaurants, including managing catering for events, parties and celebrations.

His career took off at Kingston’s food festivals, where his Coconut Curry Shrimp earned an award. He also worked in some of the island’s liveliest kitchens, including the refined Luna Sea Inn and the atmospheric Rafjam West in Whitehouse, Westmoreland. Over the years he honed his craft, bringing together traditional Jamaican cooking and contemporary touches.

In 2024 he moved to Italy for love and chose to turn this new chapter of his life into a professional opportunity too: bringing the aromas, flavors and most authentic spirit of Jamaican cuisine to Milan.

That is how Jamaica Milano was born: a home restaurant, private chef services and freelance collaborations.

The experience he offers is a journey into a distant culinary world: a cuisine little known in Italy, yet familiar at the same time. His dishes use flavors and ingredients found in the Mediterranean diet and cooking, but combine them in unexpected ways and with new intensity. The result is a sensory experience well worth discovering.



“Every dish comes from love and passion for my homeland. Bringing the soul of Jamaican cuisine to Milan means sharing a piece of my story and my heart.”

Chef Rambo Rhoomes

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