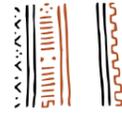


# BRUNCH



**SOURDOUGH TOAST** 7.5  
Sourdough Toast, Butter & Fresh House Made Jam  
(Mixed Berries, Citrus, Cinnamon)

**HOMEMADE GRANOLA** 15  
Rolled Oats, Nut Mix & Dried fruits  
(Served with Greek Yogurt, Fresh Fruits, Hokkaido Milk)

**TROPICAL CLOUD 9** 18  
Light Quinoa & Chia Seed Pudding, Greek Yogurt,  
Tropical Fresh Fruits, Caramelized Banana,  
Roasted Almonds, Pure Maple Syrup

**CURRIED AVOCADO WITH  
RAW GARLIC & TOAST** 18  
Fresh Avocado, Red Curry Paste, Raw Garlic, Sourdough  
Toast, Cassava Chips, & Arugula (Add Poached Egg +3)

**UTU BOWL** 20  
Quinoa, Orange Zest Pickled Carrots, Apple Cider  
Pickled Red Cabbage, Fresh Kale, Marinated Goat Cheese,  
Sous Vide Egg, Roasted Butternut Pumpkin, Fresh Avocado  
& Spiced Pumpkin Seeds

**RICOTTA HOTCAKES** 24  
Ricotta Cheese, Hokkaido Milk, Fresh Mixed Berries,  
House Infused Cardamom Maple Syrup, Icing Sugar  
& Vanilla Bean Ice Cream

**PULLED PORK BREAKFAST** 25  
Fresh Pork Shoulder, House Smoked BBQ Sauce, Spice Mix,  
Curried Avocado, Corn Salsa, Poached Barn Egg & Potato Hash

**EGGS BENEDICT** 24  
Sourdough Toast, Streaky Bacon, Poached Barn Eggs,  
Hollandaise Sauce & House Made Dukkha Mix  
(Coriander, Cumin, White & Black Sesame Seeds)

**EGGS ROYALE** 24  
Sourdough Toast, Smoked Salmon Trout, Hollandaise  
Sauce, Poached Barn Eggs & House Gremolata  
(Lemon Zest, Capers, Gherkins & Fresh Parsley)

**SCOTCH EGGS** 26  
Barn Egg, BERBERE Marinated Mince Pork, Chipotle  
Crème Fraiche, Fresh Leafy Greens, Garlic Croutons

**PULLED PORK SANGA** 26  
Fresh Pork Shoulder, House Smoked BBQ Sauce, Pickled Onions,  
Caramelized Granny Smith Apple, House Peppered Pickles,  
Sourdough, Fresh Leafy Greens \*Served with only Leafy Greens  
(Add On +\$4 for Side Wedges with 3 House Sauce)



## SIDES

Fresh Avocado	5	Smoked Salmon Trout	7
Cumin Roasted Tomato	5	Kachumbari (Swahili style salsa)	7
Sautéed Mushroom	7	House Hollandaise	3
Halloumi Cheese	7	Scramble Eggs	4
Marinated Goat Cheese	7	Poached Eggs	3
Bacon	7	Sunny Side	3

## KIDOGO (BITES)

**FRIED PLANTAIN WITH  
MANGO CHILI MARMALADE** 16  
Ripe Plantain, Liberian Dry Spices, Mango Chili Marmalade

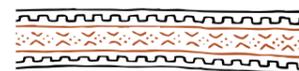
**BUTTERMILK FRIED CHICKEN** 18  
Fresh Chicken Thigh, Buttermilk, Spice Mix

**POTATO WEDGES** 14  
Cajun Seasoning, Double Fry Served with Congo Bongo,  
Mango Chili Marmalade & House Chili

**PAN CON TOMATE WITH  
HOUSE SMOKED ANCHOVIES & GARLIC** 16  
Roma Tomato, Sourdough Toast, House Smoked Anchovies

**FRESH CASSAVA CHIPS** 12  
Fresh Cassava Shaved & Deep Fried

**PADRON PEPPERS** 14  
Pimentos & Citron Sea Salt



## SALAD

**ROASTED PUMPKIN KALE SALAD** 20  
Roasted Butternut Pumpkin, Charred Onions, Fresh Kale,  
Marinated Goat Cheese & Spiced Pumpkin Seeds

**CLEAN & GREEN SALAD** 26  
Poached Chicken Breast, Salsa Verde, Arugula,  
Grated Parmesan, Honey Cherry Tomato

## THE BIG JON

Angus Beef brisket & Chuck Blend, Homemade Burger Bun,  
House Smoked Sauce, Smoked Scamozza Cheese, Caramelized  
Onions, House Peppered Pickles (Served with Wedges, Fresh Leafy  
Greens + Congo Bongo, Mango Chili Marmalade & House chili)

# FROM MAMA AFRICA

**LIBERIAN PEANUT CHICKEN STEW** 28  
Sakura Chicken Thigh, Natural Peanut Butter, Smoked Fish  
& Habanero (Served with Basmati White Rice)

**SMOKEY CASSAVA LEAF WITH  
MARINATED CHICKEN THIGH** 28  
Cassava Leaf, Chicken Thigh, Smoked Fish & Habanero  
(Served with Basmati White Rice)

**SWAHILI FISH CURRY** 29  
Red Snapper, Tamarind, Coconut Milk, House Curry  
Paste & Habanero (Served with Coconut Rice)

**CARIBBEAN GOAT CURRY** 28  
Fresh Goat Meat, House Curry Paste & Habanero  
(Served with Coconut Rice)

**HOMEMADE CHAPATI** 2  
House Flour Mix & Clarified Butter

**COCONUT RICE** 3  
Basmati Rice, Coconut Cream & Butter

**BASMATI WHITE RICE** 2  
Basmati Rice & LOVE

## PASTRIES



**MAHAMRI** 8  
Swahili Coast Fried Bread with Coconut Flakes & Cardamom

**MALINDI HALWA** 10  
Malindi's Sultana's Comfort Food - Swahili Mochi Made with  
Fresh Dragon Fruit Juice, Hazelnuts & Cashew Nuts, Macadamia,  
Pistachio with Malindi Spices, Dukkha Filo, Coconut Yogurt

**NAKUPENDA** 10  
Kenyan Donut Topped with House Soft Serve

**CANELÉ** 6  
Vanilla Bean French Pastry

**TIRAMISU** 8  
House Espresso, Layered with Sponge Fingers  
& Mascarpone Frosting

**LUSH CARROT CAKE** 8  
Rich UTU Style with Citrus Cream Cheese Frosting

**ENERGY BALLS** 3

**UTU SOFT SERVE ICE CREAM** 4  
Ask Our Friendly Staff for the Flavour of The Day

