**KIDOGO**

**SMOKED LAMB RIBS**
Seven spice, Denver lamb ribs, Hickory wood. Served with kachumbari.

**SMOKED PORK BELLY**
Fresh pork belly, spiced double mustard sauce.

**FRIED PLANTAIN**
Kijp plantain, Liberian dried spice.

**BUTTERMILK FRIED CHICKEN**
Buttermilk marinated chicken thigh & spice mix. Served with house chili & smoked harissa sauce.

**PADRON PEPPERS**
Pimentos & citrus sea salt.

**SUNSET CAULIFLOWER**
Cauliflower, house duqqa, dijon dressing & sunflower seeds.

**LAMB SAMOSSA**
Minced lamb, potatoes & spice mix. Served with curried raita.

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**MAMA AFRICA**

**YASSA FISH**
Smoked red snapper stew with tamari, coconut cream, house rumah & habanero. Served with kachumbari & Jasmine coconut rice.

**OXTAIL STEW**
Ox tail, house rumah, habanero & palm oil. Served with Jasmine white rice and kachumbari.

**KONDE**
Cameroon plantain and beef brisket stew. Served with Jasmine white rice.

**SAHARIAN GROUND LAMB BOWL**
Minced lamb, seven spice, habanero, chickpea and bulgur.

**CALAMARI ESSAOUIRA**
Fresh squid, cheremola, brown butter, asfritre. Served with Jasmine white rice.

**LIBERIAN PEANUT CHICKEN STEW**
Fresh chicken thigh, natural peanut butter, smoked fish, palm oil & habanero. Served with Jasmine white rice.

**GOAT CURRY**
Fresh goat meat, house curry paste & habanero. Served with Jasmine coconut rice.

**NATOKO**
Ugandan plantain stew with miroixpo, natural peanut butter. Served with Jasmine white rice.

**NORTH AFRICAN PUMPKIN KALE SALAD**
Kabocha pumpkin, crispy chickpeas, smoked bell pepper, bulgur, pickled beetroot & fresh kale.

**SIDES**

- **Jasmine white rice**
- **Jasmine coconut rice**
- **Homemade chapati**
- **Scrambled eggs**
- **Batbout**
- **Marinated goat cheese**
- **Marinated carrots**
- **Smoked bell pepper salad**
- **Smoked goat sausage**

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**DESSERTS**

**MALINDI HALWA**
Malindi Sultana’s comfort food made with fresh dragonfruit, hazelnut, cardamom & orange blossom, pistachio, d Başqa filo, coconut yoghurt and Malindi spices.

**KILIFI CAKE**
Coconut sponge cake, Amaretto, meringue, seasonal berries.

**KAROTI**
Ugu style carrot cake with citrus cream cheese frosting.

**NDIZI**
Okara cake, whipped cream, chocolate feuilleine, fresh berries.

**CHOKELEI**
Dense dark chocolate cake made from amaranth flour, walnut and quinoa flour.

**PEANUT BUTTER COOKIE**
Natural peanut butter cookie topped with Maiden sea salt.

**UTU DONE**
Dark chocolate, crème de pâtissière, pink peppercorns, raspberry liquor, cayenne pepper and fresh seasonal berries.

**NAKUPENDA**
Djehiili fried dough topped with house soft serve.

**UTU SOFT SERVE ICE CREAM**
Ask our friendly staff for the flavour of the day.

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**KIDS MENU**

**FRIED RED SNAPPER**
Served with Jasmine white rice and seasonal fruits.

**GRILLED CHICKEN**
Served with Jasmine white rice and seasonal fruits.

- **GF - GLUTEN FREE**
- **DF - DAIRY FREE**

All prices are subject to GST and service charge. We only accept Visa, Mastercard, Amex and Paywave.