**KIDOOGO**

**NYAMA PLATE**
Smoked lamb ribs, goat sausage and smoked pork belly served with kachumbari.

**FRIED PLANTAINS**
Ripe plantains, Liberian dried spice.

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

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

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

**LAMB SAMOSA**
Mincing lamb, potatoes & spice mix. Served with curried raita.

**CRISPY BEEF TRIPE**
Spice mix, garlic & house chilli.

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**MAMA AFRICA**

**DOROT.NET (ETHIOPIAN CHICKEN CURRY)**
Fresh chicken leg, berbere, smoked fish, herb butter and hard boiled egg. Served with jasmine white rice.

**CHARRIED AUBERGINE LAMB STEW**
Lamb shoulder, charred aubergine, West African peanut sauce. Served with jasmine white rice and kachumbari.

**SHAMBÀ PLATE**
Cassava greens, maharage bean stew, chapati. Served with jasmine white rice and kachumbari.

**YASSA FISH**
Sensational red snapper stew with tamari, coconut cream, house rempah & bananero. Served with kachumbari and Jasmine coconut rice.

**OXTAIL STEW**
Oxtail, house rempah, bananero and palm oil. Served with jasmine white rice and kachumbari.

**KONDRE**
Cameroonian plantain and beef brisket stew. Served with jasmine white rice.

**CALAMARI ESSAQUIBA**
Fresh squid, cheremusa, brown butter, saffron. Served with jasmine white rice.

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

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

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**NATOKÉ**
Ugandan plantain stew with kisirup, natural peanut butter. Served with jasmine white rice.

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

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**DESSERTS**

**MALINDI HALWA**
Malindi Sultan’s comfort food made with fresh dragonfruit, hazelnut, cashew & macadamia nuts, pistachio, douba filo, coconut yogurt and Malindi spices.

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

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

**NDIZI**
Banana cake, whipped cream, chocolate feuilletine, fresh berries.

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

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

**UTU DONE**
Dark chocolate, crème de pêche, pink peppercorn, raspberry liqueur, cayenne pepper and fresh seasonal berries.

**NAKUPENDA**
Swahili 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.

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