

KIDOGO

NYAMA PLATE GF

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

FRIED PLANTAINS V, GF, DF

Ripe plantain, Liberian dried spice.

BUTTERMILK FRIED CHICKEN

Buttermilk marinated chicken thigh & spice mix. Served with house chilli & smoked harissa sauce.

PADRON PEPPERS V, GF, DF

Pimentos & citron sea salt.

SUNSET CAULIFLOWER V, GF, DF

Cauliflower, house dugqa, dijon dressing & sunflower seeds.

LAMB SAMOSA

Minced lamb, potatoes & spice mix. Served with coriander raita.

CRISPY BEEF TRIPE GF

Spice mix, garlic & house chilli.

MALINDI CROQUETTES V

Fresh cassava leaves, ginger, garlic, habanero, béchamel & house chilli.

SIDES

Jasmine white rice 2.5 | Jasmine coconut rice 3.5
Homemade chapati 3.5 | Marinated carrots 8
Cassava greens 10 | Maharagwe bean stew 10
Smoked bell pepper salad 12 | Kachumbari 3

V - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

N - CONTAINS NUT

NORDAQ Premium Still or Sparkling Free Flow at \$3 Per Person.

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

MAMA AFRICA

60

DORO WAT (ETHIOPIAN CHICKEN CURRY) GF

Fresh chicken leg, berbere, smoked fish, herb butter and hard boiled egg. Served with jasmine white rice.

17

CHARRED AUBERGINE LAMB STEW GF, DF, N

Lamb shoulder, charred aubergine, West African peanut sauce. Served with jasmine white rice and kachumbari.

20

SHAMBA PLATE V

Cassava greens, maharagwe bean stew, chapati. Served with jasmine white rice and kachumbari.

16

YASSA FISH GF, N

Senegalese red snapper stew with tamarind, coconut cream, house rempah & habanero. Served with kachumbari and Jasmine coconut rice.

17

20

FIERY PEPPERED PORK STEW GF

Pork belly, charred peppers, smoked fish & habanero. Served with Jasmine coconut rice.

19

KONDRE GF, DF

Cameroonian plantain and beef brisket stew. Served with Jasmine white rice.

16

CALAMARI ESSAOUIRA GF

Fresh squid, chermoula, brown butter, sofrito. Served with Jasmine white rice.

LIBERIAN PEANUT CHICKEN STEW GF, DF, N

Fresh chicken thigh, natural peanut butter, smoked fish, palm oil & habanero. Served with Jasmine white rice.

GOAT CURRY GF

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

MATOKE V, GF, DF, N

Ugandan plantain stew with mirepoix, natural peanut butter. Served with Jasmine white rice.

NORTH AFRICAN SWEET POTATO SALAD V, DF

Sweet potato, crispy chickpea, smoked bell pepper, bulgur, pickled beetroot and fresh kale.

35

36

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DESSERTS

MALINDI HALWA N

Malindi Sultana's comfort food made with fresh dragonfruit, hazelnut, cashew & macadamia nuts, pistachio, dugqa filo, coconut yoghurt and Malindi spices.

KILIFI CAKE

Coconut sponge cake, Amaretto, meringue, seasonal berries.

KAROTI N

Utu style carrot cake with citrus cream cheese frosting.

NDIZI

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

CHOKOLETI GF, N

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

PEANUT BUTTER COOKIE GF, DF, N

Natural peanut butter cookie topped with Maldon sea salt.

UTU DOME

Dark chocolate, crème de pâtissière, pink peppercorn, raspberry liquor, 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.

KIDS MENU

FRIED RED SNAPPER

Served with Jasmine white rice and seasonal fruits.

GRILLED CHICKEN GF

Served with Jasmine white rice and seasonal fruits.