

KIDOGO

VIAZI KARAI ^{GF, V}	17
Red skin potato, Liberian spice mix, garlic yoghurt.	
AL ASWAD ^{DF, N}	18
Charred aubergine, West African peanut sauce, niter kibbeh. Served with pan-fried Moroccan bread.	
FRIED PLANTAIN ^{DF, GF, V}	18
Ripe plantain, Liberian dried spice. Served with pineapple hot sauce.	
BUTTERMILK FRIED CHICKEN	21
Buttermilk marinated chicken thigh, house spice mix. Served with house chilli, smoked harissa sauce & garlic yoghurt.	
PADRON PEPPERS ^{DF, GF, V}	16
Pimentos, citron sea salt.	
SUNSET CAULIFLOWER ^{DF, GF, V}	17
Cauliflower, house duqqa, dijon dressing, sesame seeds, sunflower seeds.	
LAMB SAMOSA	20
Minced lamb, potato, spice mix. Served with garlic yoghurt.	

MAMA AFRICA

ZANZIBAR CURRY GOAT ^{GF}	32
Fresh goat meat, house spice, habanero, cardamom seed, cinnamon, star anise. Served with jasmine coconut rice.	
FIERY PEPPERED PORK STEW ^{GF}	36
Pork belly, charred peppers, sambal roa, habanero. Served with pineapple chutney & jasmine coconut rice.	
CALAMARI ESSAOUIRA ^{GF}	31
Fresh squid, chermoula, brown butter, sofrito. Served with jasmine white rice.	
MAHARAGWE ^{V, N}	25
Red kidney bean, coconut cream, mirepoix, peneer, egg. Served with chapati.	
Add Smoked beef brisket	+8

Jasmine white rice 2.5 | Jasmine coconut rice 3.5
Pan-fried Moroccan bread 9 | Chapati 3.5 | Poached egg 3
Scrambled eggs 6 | Goat cheese 7 | Kachumbari 3
Fresh Avocado 5 | Smoked pork belly 18
Seasonal sausage (ask us!)

UTU BRUNCH

UGANDAN ROLEX ^V	14
Chapati, kachumbari, scrambled egg.	
Add a protein: Minced lamb with smoked harissa sauce	+5
Pulled pork with smoked BBQ sauce	+5
PULLED PORK BREAKFAST	27
Fresh pork shoulder, smoked BBQ sauce, spice mix, kachumbari, poached egg. Served with fried plantains, viazi karai & chapati.	
YABA ‘WISE CHIEF’ BURGER ^{LIMITED PORTIONS}	42
Angus brisket & chuck patty, smoked ox tongue, pepper jack cheese, house pickles, house-made burger bun, house-smoked sauce. Served with fried plantains, viazi karai & felfel rumi.	
MBUZI MBAYA ‘BAD GOAT’ ^N	34
Seasonal sausage, goat suya, marinated goat cheese, smoked pepper sauce, kachumbari, chapati.	
BERBERE SPICED HALF ROAST CHICKEN ^{DF, GF}	32
House-made berbere spice, buttermilk, niter kibbeh.	
UTU BREAKFAST	27
Choice of poached or scrambled eggs, smoked pork belly, kachumbari, pineapple chutney, fresh avocado, chapati.	

DESSERTS

GRUMPY CHEESECAKE ^N	12
Sour cream cheesecake with peanut butter, seasonal fruits & spicy roasted peanut crumbles.	
MARULA FRITTERS ^{GF, V, ALC}	18
Baked tapioca, coconut cream. Served with chocolate Amarula dip.	
MALINDI HALWA ^N	14
Malindi Sultana’s comfort food made with fresh dragonfruit, hazelnut, cashew nut, macadamia nut, pistachio, duqqa filo, coconut yoghurt & Malindi spice.	
UTU DOME ^{ALC}	24
Dark chocolate, crème de pâtissière, pink peppercorn, raspberry liqueur, cayenne pepper & fresh seasonal berries.	

DF - DAIRY FREE GF - GLUTEN FREE V - VEGETARIAN N - NUT ALC - ALCOHOL

Cashless payments only. We accept Visa, Mastercard, Amex, PayNow. Prices are subject to service charge & GST.

EGGS IN PURGATORY ^{DF, V}	20
Mixed mirepoix, smoked paprika, thyme, rosemary, eggs. Served with chapati.	
Add Smoked beef brisket	+8
MAYAI KALI	27
Poached eggs, smoked pork belly, smoked pepper sauce, niter kibbeh, kachumbari, pan-fried Moroccan bread.	
KONDOO KEBAB ^N	28
Grilled lamb kebab, cherry tomato, fresh kale, crispy chickpeas, garlic yoghurt, chapati.	
NORTH AFRICAN SWEET POTATO SALAD ^{DF, GF, V}	25
Sweet potato, crispy chickpeas, smoked bell pepper, bulgur, pickled beetroot & fresh kale.	
Add a protein: Grilled marinated squid	+12
Goat suya	+10
MOROCCAN HARIRA SOUP ^{DF, GF, V}	16
Vegetable broth, mirepoix, house spice mix, red lentil, chickpeas.	
RICOTTA HOTCAKE ^V	28
Ricotta cheese, fresh berries, fresh milk, house-infused cardamom maple syrup, vanilla ice cream & icing sugar.	

KAROTI ^N	14
Utu style carrot cake with citrus cream cheese frosting.	
NDIZI	12
Banana cake, whipped cream, chocolate feuilletine, fresh berries.	
CHOKOLETI ^{GF, N}	12
Dense dark chocolate cake made from amaranth flour, walnut & quinoa flour.	
NAKUPENDA	18
Swahili fried dough topped with house soft serve.	
UTU SOFT SERVE	12
Ask our friendly staff for the flavour of the day.	