


KIDOGO

 **SMOKING SNAPPER** LIMITED PORTIONS **20**
Smoked red snapper, prawn, fish stock, habanero, garlic, tomato, niter kibbeh, fish crumbs. Served with pan-fried Moroccan bread & pickled cabbage.

SPICED LAMB RICE CAKE GF **18**
Minced lamb, homemade harissa, coconut rice, smoked pepper sauce.

FRIED PLANTAIN DF, GF, V **18**
Ripe plantain, Liberian dried spice. Served with pineapple hot sauce.

BUTTERMILK FRIED CHICKEN **21**
Buttermilk marinated chicken thigh, 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.

MALINDI CROQUETTES V **16**
Fresh cassava leaves, ginger, garlic, habanero, bechamel, house chilli.

SMOKED SPECIALS ASK OUR FRIENDLY STAFF
No shortcuts, lots of wood, fire & love

Jasmine white rice 2.5 | Jasmine coconut rice 3.5
Pan-fried Moroccan bread 9 | Chapati 3.5
Kachumbari 3 | Smoked pork belly 18
Seasonal sausage (ask us!)

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.

NYAMA ‘MEAT’

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.


KONDOO KEBAB N **28**
Grilled lamb kebab, cherry tomato, fresh kale, crispy chickpeas, garlic yoghurt, chapati.

BERBERE SPICED HALF ROAST CHICKEN DF, GF **32**
House-made berbere spice, buttermilk, niter kibbeh.


 **ZANZIBAR CURRY GOAT** GF **32**
Fresh goat meat, house spice, habanero, cardamom seed, cinnamon, star anise. Served with jasmine coconut rice.


KONDRE DF, GF **30**
Cameroonian plantain, beef brisket. Served with jasmine white rice.

 **FIERY PEPPERED PORK STEW** GF **36**
Pork belly, charred peppers, sambal roa, habanero. Served with pineapple chutney & jasmine coconut rice.

 **GROUNDNUT STEW** DF, GF, N **33**
Fresh chicken thigh, natural peanut butter, smoked fish, collard greens, smoked bacon, smoked meat powder, habanero. Served with jasmine white rice.

BAHARINI ‘SEAFOOD’

 **PWEZA CHOMA** GF, DF **42**
Grilled octopus, smoked pepper sauce, fresh kale, smoked bell pepper salad.

 **SWAHILI FISH CURRY** GF **39**
Fresh red snapper, tamarind, tomato, coconut cream, house spice, habanero. Served with kachumbari & jasmine coconut rice.

CALAMARI ESSAOUIRA GF **31**
Fresh squid, chermoula, brown butter, sofrito. Served with jasmine white rice.

VEGETARIAN

MATOKE DF, GF, V, N **27**
Ugandan plantain stew, mirepoix, natural peanut butter. Served with jasmine white rice.

NORTH AFRICAN SWEET POTATO SALAD DF, V **25**
Sweet potato, crispy chickpeas, smoked bell pepper, bulgur, pickled beetroot, fresh kale.

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.

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.