


KIDOGO

VIAZI KARAI ^{GF, V} **17**
Red skin potato, Liberian spice mix, roasted garlic yoghurt.

 **AL ASWAD** ^{DF, N} **18**
Charred aubergine, Sudanese peanut sauce, smoked oil.
Served with North African flatbread.

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 & roasted garlic yoghurt.


PADRON PEPPERS ^{DF, GF, V} **16**
Pimentos, citron sea salt.


SUNSET CAULIFLOWER ^{DF, GF, V} **17**
Cauliflower, house dugqa, dijon dressing, sesame seeds, sunflower seeds.


LAMB SAMOSA **20**
Minced lamb, potato, spice mix. Served with roasted 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} **38**
Pork belly, charred peppers, sambal roa, habanero.
Served with charred pineapple salsa & jasmine coconut rice.

 **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.

 **MAHARAGWE** ^V **25**
Red kidney beans, coconut cream, mirepoix, paneer, egg.
Served with chapati.
Add smoked beef brisket **+8**

UGANDAN ROLEX **19**
Chapati, scrambled egg.
Choice of protein:  Minced lamb with smoked harissa sauce
Pulled pork with smoked BBQ sauce
^V Bean stew with smoked herb harissa


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 **35**
Seasonal sausage, goat suya, marinated goat cheese, spiced tamarind sauce, kachumbari, chapati.

BERBERE SPICED HALF ROAST CHICKEN ^{GF} **32**
Fresh Sakura chicken, house-made berbere spice, buttermilk.

UTU BREAKFAST **27**
Choice of poached or scrambled eggs, fresh avocado, charred pineapple salsa, smoked pork belly, chapati.

 **EGGS IN PURGATORY** ^{DF, V} **20**
Mixed mirepoix, smoked paprika, thyme, rosemary, eggs.
Served with chapati.
Add smoked beef brisket **+8**

MAYAI MOMBASA ^{DF} **27**
Poached eggs, smoked pork belly, spiced tamarind sauce, kachumbari, North African flatbread.

KONDOO KEBAB ^N **28**
Grilled lamb kebab, pikliz, kachumbari, crispy chickpeas, roasted garlic yoghurt, chapati.

SAHARAN FLATBREAD SALAD ^V **28**
Smoked herb harissa, halloumi, crispy chickpeas, smoked oil, North African flatbread.

RICOTTA HOTCAKE ^V **28**
Ricotta cheese, fresh berries, fresh milk, house-infused cardamom maple syrup, vanilla ice cream & icing sugar.

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, dugqa 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.

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 team for the flavour of the day.

ADD-ONS

Jasmine white rice 2.5 | Jasmine coconut rice 3.5
North African flatbread 9 | Chapati 3.5 | Kachumbari 3
Charred pineapple salsa 5 | Fresh avocado 5
Poached egg 3 | Scrambled eggs 6 | Goat cheese 7
Halloumi 10 | Smoked pork belly 18
Seasonal sausage (ask us!)

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

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