


KIDOGO

 SMOKING SNAPPER <small>LIMITED PORTIONS</small>	20
Smoked red snapper, prawn, crustacean stock, habanero, house rempah, smoked oil, fish crumbs. Served with pikliz & North African flatbread.	
GOAT MISHKAKI <small>GF</small>	36
Fresh goat skewers, shio koji, suya spice, spiced tamarind sauce, charred pineapple salsa.	
FRIED PLANTAIN <small>DF, GF, V</small>	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 <small>DF, GF, V</small>	16
Pimentos, citron sea salt.	
SUNSET CAULIFLOWER <small>DF, GF, V</small>	17
Cauliflower, house dugqa, dijon dressing, sesame seeds, sunflower seeds.	
LAMB SAMOSA	20
Minced lamb, potato, spice mix. Served with roasted garlic yoghurt.	
MALINDI CROQUETTES <small>V</small>	16
Fresh cassava leaves, ginger, garlic, habanero, bechamel, house chilli.	
SMOKED SPECIALS <small>ASK OUR FRIENDLY STAFF</small>	
No shortcuts, lots of wood, fire & love.	

VEGETARIAN

 MATOKE <small>DF, GF, N</small>	27
Ugandan plantain stew, mirepoix, natural peanut butter. Served with jasmine white rice.	
SAHARAN FLATBREAD SALAD	28
Smoked herb harissa, halloumi, crispy chickpeas, smoked oil, North African flatbread.	

NYAMA ‘MEAT’

YABA ‘WISE CHIEF’ BURGER <small>LIMITED PORTIONS</small>	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 <small>N</small>	28
Grilled lamb kebab, pikliz, kachumbari, crispy chickpeas, roasted garlic yoghurt, chapati.	
BERBERE SPICED HALF ROAST CHICKEN <small>GF</small>	32
Fresh Sakura chicken, house-made berbere spice, buttermilk.	
 ZANZIBAR CURRY GOAT <small>GF</small>	32
Fresh goat meat, house spice, habanero, cardamom seed, cinnamon, star anise. Served with jasmine coconut rice.	
KONDRE <small>DF, GF</small>	30
Cameroonian plantain, beef brisket. Served with jasmine white rice.	
 FIERY PEPPERED PORK STEW <small>GF</small>	38
Pork belly, charred peppers, sambal roa, habanero. Served with charred pineapple salsa & jasmine coconut rice.	
 GROUNDNUT STEW <small>DF, GF, N</small>	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 <small>GF, DF</small>	42
Grilled octopus, spiced tamarind sauce, felfel rumi, suya spice.	
 SWAHILI FISH CURRY <small>GF</small>	39
Fresh red snapper, tamarind, tomato, coconut cream, house spice, habanero. Served with kachumbari & jasmine coconut rice.	
 OKRO FISHERMAN STEW <small>GF, DF</small>	32
Fresh prawns, okra, habanero, smoked fish. Served with jasmine white rice.	
 CALAMARI ESSAOUIRA <small>GF</small>	31
Fresh squid, chermoula, brown butter, sofrito. Served with jasmine white rice.	

DESSERTS

GRUMPY CHEESECAKE <small>N</small>	12
Sour cream cheesecake with peanut butter, seasonal fruits & spicy roasted peanut crumbles.	
MARULA FRITTERS <small>GF, V, ALC</small>	18
Baked tapioca, coconut cream. Served with chocolate Amarula dip.	
MALINDI HALWA <small>N</small>	14
Malindi Sultana’s comfort food made with fresh dragonfruit, hazelnut, cashew nut, macadamia nut, pistachio, dugqa filo, coconut yoghurt & Malindi spice.	
UTU DOME <small>ALC</small>	24
Dark chocolate, crème de pâtissière, pink peppercorn, raspberry liqueur, cayenne pepper & fresh seasonal berries.	
KAROTI <small>N</small>	14
Utu style carrot cake with citrus cream cheese frosting.	
CHOKOLETI <small>GF, N</small>	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 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.	