

**Gf-Gluten free Df-Dairy free Nf-Nut free**  
**Vg-Vegan V-Vegetarian**

## SOUPS

- Lentil Soup** *Df,Nf,Vg,V* 28  
 Libya style lentils soup, topped with fried onion, served with sliced sourdough bread (**Libya**)
- Pepper Soup** *Nf* 30  
 Grilled seasoned catfish fillet with fried baby potato and spicy soup (**Nigeria**)
- Caribbean Callaloo Soup** *Gf,Df,Nf* 35  
 Mixed of veggies blend to soup topped with red and green spinach, pumpkin, sliced okra and Shrimp. Serve with toasted sourdough
- Seafood Peanut Soup** *Gf,Df* 39  
 Roasted peanut soup with calamari, shrimp and fried fish. Serve with toasted sourdough
- Galey Iyo Qumbo** *Df,Nf,Vg,V* 30  
 Coconut soup dash with basil oil and braised corn served with sliced sourdough Bread (**Somali**)

## SALADS

- Moroccan Beet Salad** *Gf,Df,Vg,V* 30  
 Boiled Beetroot mixed with greens, topped with candied walnut, red onion, roasted carrot and sprinkle of cumin seeds
- South African Spicy Melon Salad** *Gf,V* 30  
 Seedless watermelon mixed with greens and harissa dressing topped with mint leaves, red onion, kalamata olives, feta cheese, shaved almond
- Senegalese Avocado & Mango** *Gf,Df,Nf,Vg,V* 35  
 Mango and Avocado mixed with Greens, Topped with Cherry Tomatoes
- Haitian Pikliz** *Gf,Df,Nf,Vg,V* 35  
 Spicy pickled slaw of cabbage, carrot, scotch bonnet and capsicum

## STARTERS

- Akara** *Gf,Df,Nf,Vg,V* 25  
 Deep-fried black-eyed beans fritters served with red chili relish (**Nigeria**)
- Jamaican Jerk Chicken Wings** *Gf,Df,Nf* 25  
 Chargrilled chicken wings marinated with jerky spice
- Crispy Coconut Shrimp** *Df,Nf* 30  
 Deep fried shrimp coated with coconut flakes serve with sriracha dipping sauce (**Caribbean**)
- Beef Suya** *Gf* 30  
 Grilled skewered sirloin beef, marinated with suya spice (**Nigeria**)

## MAINS

- Jamaican Fish Patty** *Nf* 35  
 Puff pastry filled with spiced smoked Catfish
- Jamaican Beef Patty** *Nf* 35  
 Puff pastry filled with savoury minced beef
- Jamaican Lentil Patties** *Df,Nf,Vg,V* 35  
 Pie dough filled with saucy spiced brown Lentils
- Egusi** *Gf,Df,Nf,Vg,V* 49  
 Stewed melon seeds paste with spinach topped with goat meat served with cassava fufu (**Nigeria**)
- Chicken Yassa** *Gf,Df,Nf* 49  
 Chargrilled chicken thigh served with white rice and nebbe salad (**Senegal**)
- Ewa Agoyin** *Nf* 49  
 Stewed black-eyed beans topped with shito sauce, fried seabream Fillet, hard boil egg, served with Agege Bread (**Nigeria**)

**Beef Pelau** *Gf,Df,Nf* 49  
Caramelised Beef cooked in coconut sauce and rice (Trinidad & Tobago)

**Fisherman Okra Stew** *Gf,Df* 50  
Stewed okra topped with fried seabream fillet; shrimp served with Eba (West Africa)

### Jollof Rice

Rice cooked in pepper mix, thyme, jollof spice. Served with protein of your choice (West Africa)

Choices: Pan fried Seabream Fillet 50  
Stewed Goat Meat 55

**Oxtail Stew** *Gf,Df,Nf* 58  
Slow-cooked Oxtail with black eyed beans served with white rice (Jamaica)

**Caribbean Grilled Seabream** *Gf,Df,Nf* 67  
Chargrilled full seabream, grilled plantain with roasted mixed capsicum

**Mchuzi Wa Samaki** *Df,Nf* 40  
Spiced coconut sauce with seasoned fish fillet served with coconut rice (Tanzania)

**Curried Tanzanian Coconut Okra** *Gf,Nf,Vg* 30  
Fresh Okra with Coconut Milk and Jasmine Rice

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## WRAPS & BURGERS

**Hawawshi** *Nf* 30  
Seasoned Lamb stuffed in pita bread with Tahini sauce on the side (Egypt)

**Lamb Burger** *Nf* 55  
Lamb with caramelised onion, Parsley, Yogurt sauce, Home-baked Potato Buns (Morocco)

**Suya Wrap** 30  
Seasoned beef with peanut sauce, mayonnaise, cucumber, capsicum, onion, suya spice, pita bread (Nigeria)

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## DESSERTS

**Koeksister** *Nf,V* 22  
Deep fried braided dough, soaked in cinnamon syrup served with yogurt cream and sweet melon (South Africa)

**Puff Puff** *Df,Nf,Vg,V* 15  
Deep-Fried Dough sprinkled with icing sugar (Nigerian)

**Fried Plantain With Coconut Cream** *Df,Vg,V* 20  
Pan fried plantain, peanut crumble and whipped coconut cream (Caribbean)

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## SIDES

**Cassava (Fufu)** Cassava starch *Gf,Df,Nf,Vg,V* 10

**Gaari** Toasted cassava flakes *Gf,Df,Nf,Vg,V* 15

**Fried Plantain** *Gf,Df,Nf,Vg,V* 10

**Caribbean Coconut Rice** *Gf,Df,Nf,Vg,V* 15

**Steamed White Rice** *Gf,Df,Nf,Vg,V* 10

**Crispy Cassava Chips (Yuca Fries)** *Gf,Df,Nf,Vg,V* 15

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## BREAKFAST

**Doubles** *Df,Nf,Vg,V* 30  
Bara bread topped with chickpea curry, red chili sauce, cucumber chutney and Coconut cream (Trinidad & Tobago)

**Telba Smoothie Bowl** *Gf,Df,Vg,V* 35  
Blend of banana, flaxseed and coconut milk, topped with seasoned fruits and roasted peanut (Ethiopian)

**Shakshouka** *Nf,V* 35  
Egg poached in spiced tomato sauce served with pita bread (Maghreb)

**Kachumbari On Toast** *V* 35  
Toasted sourdough topped with kachumbari salad and diced avocado, poached egg and mixed greens on the side (Kenya)