



Soups:

- Senegalese Peanut Soup 6.00
(vegetarian or with chicken)
- Gumbo 8.00

Appetizers:

- Akara :Black Eye Pea Fritters with Spicy Red Pepper Relish (veg) 6.00
- African Fry Bread with Three Spreads, (veg) 8.00
- Lentil Salad with Tomato and Cucumber garnished with Fried Onions and served with Baby Spinach and Roasted Onion Dressing (veg) 7.00
- Moroccan Broccoli, Carrot and Cauliflower Salad (veg) 6.00
- Salad Sampler: A Tasting of Today's Freshly Prepared Salads (veg) 8.00
- Field Greens dressed with Yogurt Dressing and Fried Okra Croutons (veg) 7.00
- Moroccan Salmon Cakes with Garlic Mayonnaise and Fresh Corn Relish 9.00
- African Ambrosia; Sweet Potato, Pineapple, Cashew and Dates combined with Red Onions and Celery and Garnished with Plantain Croutons (veg) 7.00

Entrees:

- Kebob Trio: Chicken and Grapes: Piri-Piri Shrimp and Kofta Meatballs 14.00
- West African Goat and Ground Nut Stew 16.00
- North African Tilapia with Mango and Cilantro 16.00
- Pan Roasted Salmon Chermoula 16.00
- Grilled Rib Eye served with freshly made Harissa 25.00
- Roasted Rack of Lamb with Fig Demi Glace 24.00
- Berbere Spiced Short Ribs 18.00
- Jerk Chicken 15.00
- Vegetarian Tagine (veg) 14.00

Entrees above served with your choice of Jollof Rice, Cous Cous, Hand Ground Yellow Grits or Roasted Sweet Potatoes

Ala Carte Starch and Vegetables 7.00

- Jollof Rice (veg)
- Cous Cous
- Roasted Sweet Potatoes (veg)
- Hand Ground Yellow Grits
- Fresh Steamed Vegetables (veg)
- Green Bean Fries with Papaya Ketchup

Desserts:

- African Cookies and Sorbet: A harmonious sampling of textures and flavors celebrating the flavors of sesame, peanut, dates, chocolate, coconut and pineapple 8.00
- Sweet Potato Pie with Vanilla Ice Cream 6.00
- Corn Meal Pie with Vanilla Ice Cream 6.00
- Ice Cream: Banana, Coffee, Vanilla 4.00
- Pound Cake with Banana Ice Cream and Tropical Salsa 6.00
- Tropical Sorbets: Pineapple, Mango 4.00