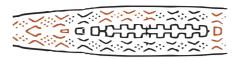


DINNER





29

KIDOCO (DITEC)

Fresh Cassava Leaves, Ginger, Garlic, Habanero,

BUTTERMILK FRIED CHICKEN

HOUSE MARINATED OLIVES

SUNSET CAULIFLOWER

Olives Marinated in Fresh herbs, Fruits & Spices

Fresh Chicken Thigh, Buttermilk & Spice Mix, Served with Congo bongo, Mango Chili Marmalade & House chili

Cauliflower, House Dukkha, Dijon dressing, Sunflower seeds

House spices, Bechamel

VIDOGO (BLIE2)	
FRIED PLANTAIN WITH MANGO CHILI MARMALADE Ripe plantain, Liberian dry spices, mango chili marmalade	16
LAMB HEART WITH CHIMICHURI SAUCE Lamb Heart, Beetroot purée, Chimichurri, Fresh Grated Horseradish, Pink Peppercorn	20
FENNEL JAM WITH SOURDOUGH CRISP Fresh Fennel Mostarda with House spices, Sourdough	15
PADRON PEPPERS Pimentos, Citron sea salt	14
PAN CON TOMATE WITH HOUSE SMOKED ANCHOVIES & GARLIC Roma Tomatoes, Sourdough Toast, House Smoked Anchovies	18
POTATO WEDGES Cajun Seasoning Double Fry, Served with Congo Bongo, Mango Chili Marmalade & House Chili	14
FRESH CASSAVA CHIPS Fresh Cassava Shaved, Lime, Salt & Smoked Chili Powder	12
MALINDI CROQUETTES	12

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WEST AFRICAN CHARRED AUBERGINE STEW WITH ANGUS BEEF CHEEK Roasted Aubergine, Spice Mix, Angus Beef Cheek, Smoked Fish, Liberian Sauce (Served with Basmati White Rice)	30
MOROCCAN LEMON CHICKEN TAGINE (OOPS WE MISPLACED THE TAGINE POT) Marinated Chicken, Olives, Saffron, Charred Onions, Quinoa, House Pickled Lemon (Served with Quinoa)	29
MACANESE AFRICAN CHICKEN WITH MANGO SALSA Pan Seared Marinated Chicken Thigh with Macanese African Coconut Sauce, Served with Coconut Rice & Quinoa Patties and Mango Salsa (Served with Coconut Rice & Quinoa Patties)	29
CARIBBEAN GOAT CURRY Fresh Goat Meat, House Curry Paste & Habanero (Served with Coconut Rice)	28
SWAHILI FISH CURRY Red Snapper, Tamarind, Coconut Milk, House Curry Paste & Habanero (Served with Coconut Rice)	29
LIBERIAN PEANUT CHICKEN STEW Sakura Chicken Thigh, Natural Peanut Butter, Smoked Fish & Habanero (Served with Basmati White Rice)	28
SMOKEY CASSAVA LEAF WITH MARINATED CHICKEN THIGH Cassava Leaf, Chicken Thigh, Smoked Fish & Habanero (Served with Basmati White Rice)	28
HOMEMADE CHAPATI House Flour Mix & Clarified Butter	2



THE BIG JON

Angus Beef brisket & Chuck Blend, Homemade Burger Bun, House Smoked Sauce, Smoked Scamoza Cheese, Caramelized Onions, House Peppered Pickles (Served with Wedges, Fresh Leafy Greens + Congo Bongo, Mango Chili Marmalade & House chili)



Vanilla Bean French Pastry

SALADS	
SWAHILI SPICED CAULIFLOWER (V) Roasted Cauliflower Mountain, Apricot & Mint Yogurt, Swahili Spices, Crispy Capers	22
ROASTED PUMPKIN KALE SALAD (V) Butternut Pumpkin, Charred Onions, Kale, Marinated Goat Cheese, Spiced Pumpkin Seeds	20
PASTRIES	
MAHAMRI Swahili Coast Fried Bread with Coconut Flakes & Cardamom	8
MALINDI HALWA	10

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Malindi's Sultana's Comfort Food - Swahili Mochi Made with
resh Dragon Fruit Juice, Hazelnuts & Cashew Nuts, Macadamia
Pistachio with Malindi Spices, Dukkha Filo, Coconut Yogurt

NAKUPENDA	10
Kenyan Donut Topped with House Soft Serve	
CANELÉ	6

TIRAMISU	8
House Espresso, Layered with Sponge Fingers	
& Mascarpone Frosting	

LUSH CARROT CAKE	8
Rich UTU Style with Citrus Cream Cheese Frosting	

ENERGY BA	LLS		

UTU SOFT SERVE ICE CREAM Ask Our Friendly Staff for the Flavour of The Day



18

12

15

COCONUT RICE

BASMATI WHITE RICE

Basmati Rice & LOVE

Basmati Rice, Coconut Cream & Butter

