

DINNER

KIDOGO (BITES)

FRIED PLANTAIN WITH MANGO CHILI MARMALADE 16

Ripe plantain, Liberian dry spices, mango chili marmalade

LAMB HEART WITH CHIMICHURI SAUCE 20

Lamb Heart, Beetroot purée, Chimichurri, Fresh Grated Horseradish, Pink Peppercorn

FENNEL JAM WITH SOURDOUGH CRISP 15

Fresh Fennel Mostarda with House spices, Sourdough

PADRON PEPPERS 14

Pimentos, Citron sea salt

PAN CON TOMATE WITH HOUSE SMOKED ANCHOVIES & GARLIC 18

Roma Tomatoes, Sourdough Toast, House Smoked Anchovies

POTATO WEDGES 14

Cajun Seasoning Double Fry, Served with Congo Bongo, Mango Chili Marmalade & House Chili

FRESH CASSAVA CHIPS 12

Fresh Cassava Shaved, Lime, Salt & Smoked Chili Powder

MALINDI CROQUETTES 12

Fresh Cassava Leaves, Ginger, Garlic, Habanero, House spices, Bechamel

BUTTERMILK FRIED CHICKEN 18

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

HOUSE MARINATED OLIVES 12

Olives Marinated in Fresh herbs, Fruits & Spices

SUNSET CAULIFLOWER 15

Cauliflower, House Dukkha, Dijon dressing, Sunflower seeds

FROM MAMA AFRICA

WEST AFRICAN CHARRED AUBERGINE STEW WITH ANGUS BEEF CHEEK 30

Roasted Aubergine, Spice Mix, Angus Beef Cheek, Smoked Fish, Liberian Sauce (Served with Basmati White Rice)

MOROCCAN LEMON CHICKEN TAGINE (OOPS WE MISPLACED THE TAGINE POT) 29

Marinated Chicken, Olives, Saffron, Charred Onions, Quinoa, House Pickled Lemon (Served with Quinoa)

MACANESE AFRICAN CHICKEN WITH MANGO SALSA 29

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)

CARIBBEAN GOAT CURRY 28

Fresh Goat Meat, House Curry Paste & Habanero (Served with Coconut Rice)

SWAHILI FISH CURRY 29

Red Snapper, Tamarind, Coconut Milk, House Curry Paste & Habanero (Served with Coconut Rice)

LIBERIAN PEANUT CHICKEN STEW 28

Sakura Chicken Thigh, Natural Peanut Butter, Smoked Fish & Habanero (Served with Basmati White Rice)

SMOKEY CASSAVA LEAF WITH MARINATED CHICKEN THIGH 28

Cassava Leaf, Chicken Thigh, Smoked Fish & Habanero (Served with Basmati White Rice)

HOMEMADE CHAPATI 2

House Flour Mix & Clarified Butter

COCONUT RICE 3

Basmati Rice, Coconut Cream & Butter

BASMATI WHITE RICE 2

Basmati Rice & LOVE

THE BIG JON 29

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)

SALADS

SWAHILI SPICED CAULIFLOWER (V) 22

Roasted Cauliflower Mountain, Apricot & Mint Yogurt, Swahili Spices, Crispy Capers

ROASTED PUMPKIN KALE SALAD (V) 20

Butternut Pumpkin, Charred Onions, Kale, Marinated Goat Cheese, Spiced Pumpkin Seeds

PASTRIES

MAHAMRI 8

Swahili Coast Fried Bread with Coconut Flakes & Cardamom

MALINDI HALWA 10

Malindi's Sultana's Comfort Food - Swahili Mochi Made with Fresh 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

Vanilla Bean French Pastry

TIRAMISU 8

House Espresso, Layered with Sponge Fingers & Mascarpone Frosting

LUSH CARROT CAKE 8

Rich UTU Style with Citrus Cream Cheese Frosting

ENERGY BALLS 3

UTU SOFT SERVE ICE CREAM 4

Ask Our Friendly Staff for the Flavour of The Day