

KIDOGO

SMOKED LAMB RIBS ^{GF, DF}

Seven spice, denver lamb ribs, hickory wood.
Served with kachumbari.

SMOKED PORK BELLY ^{GF, DF}

Fresh pork belly, spiced double mustard sauce.

FRIED PLANTAIN ^{V, GF, DF}

Ripe plantain, Liberian dried spice.

BUTTERMILK FRIED CHICKEN

Buttermilk marinated chicken thigh & spice mix.
Served with house chilli & smoked harissa sauce.

PADRON PEPPERS ^{V, GF, DF}

Pimentos & citron sea salt.

SUNSET CAULIFLOWER ^{V, GF, DF}

Cauliflower, house duqqa, dijon dressing & sunflower seeds.

LAMB SAMOSA

Minced lamb, potatoes & spice mix. Served with coriander raita.

BRUNCH

UGANDAN ROLEX

Chapati wrap stuffed with minced lamb, kachumbari, smoked harissa sauce and egg.

SHAMBA PLATE ^V

Cassava greens, maharagwe bean stew, scrambled egg,
Served with chapati and kachumbari.

UJI ^{V, GF}

Kenyan breakfast porridge made from millet,
natural peanut butter, coconut cream and mixed nuts.

BESSARA SOUP ^{V, DF}

Fava bean mirepoix, house spice mix.
Served with batbout (chewy Moroccan bread).

MBUZI BREAKFAST

Goat sausage, marinated carrots, scrambled eggs,
goat cheese, batbout and smoked harissa sauce.

RICOTTA HOTCAKES ^V

Ricotta cheese, Hokkaido milk, fresh berries,
house infused cardamom maple syrup, topped with icing sugar.

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MAMA AFRICA

YASSA FISH ^{GF}

Senegalese red snapper stew with tamarind,
coconut cream, house rempah & habanero.
Served with kachumbari and Jasmine coconut rice.

OXTAIL STEW ^{GF, DF}

Oxtail, house rempah, habanero and palm oil.
Served with Jasmine white rice and kachumbari.

KONDRE ^{GF, DF}

Cameroonian plantain and beef brisket stew.
Served with Jasmine white rice.

SAHARAN GROUND LAMB BOWL ^{DF}

Minced lamb, seven spice, habanero, chickpea and bulgur.

CALAMARI ESSAOUIRA (LIMITED PORTIONS ONLY) ^{GF}

Fresh squid, chermoula, brown butter, sofrito.
Served with Jasmine white rice.

LIBERIAN PEANUT CHICKEN STEW ^{GF, DF}

Fresh chicken thigh, natural peanut butter,
smoked fish, palm oil & habanero. Served with Jasmine white rice.

GOAT CURRY ^{GF}

Fresh goat meat, house curry paste & habanero.
Served with Jasmine coconut rice.

MATOKE ^{V, GF, DF}

Ugandan plantain stew with mirepoix, natural peanut butter. Served with Jasmine white rice.

NORTH AFRICAN PUMPKIN KALE SALAD ^{V, DF}

Kabocha pumpkin, crispy chickpea, smoked bell pepper,
bulgur, pickled beetroot and fresh kale.

ADD ON: *Homemade smoked goat sausage +9*
Homemade smoked lamb ribs +15

SIDES

Jasmine white rice 2.5 | Jasmine coconut rice 3.5
Homemade chapati 3.5 | Scrambled eggs 6 | Batbout 8
Marinated goat cheese 7 | Marinated carrots 8
Cassava green 10 | Maharagwe bean stew 10
Smoked bell pepper salad 12 | Smoked goat sausage 9

DESSERTS

MALINDI HALWA

Malindi Sultana's comfort food made with fresh dragonfruit, hazelnut, cashew & macadamia nuts, pistachio, duqqa filo, coconut yoghurt and Malindi spices.

KILIFI CAKE

Coconut sponge cake, Amaretto, meringue, seasonal berries.

KAROTI

Utu style carrot cake with citrus cream cheese frosting.

NDIZI

Banana cake, whipped cream, chocolate feuilletine, fresh berries.

CHOKOLETI ^{GF}

Dense dark chocolate cake made from amaranth flour, walnut and quinoa flour.

PEANUT BUTTER COOKIE ^{GF, DF}

Natural peanut butter cookie topped with Maldon sea salt.

UTU DOME

Dark chocolate, crème de pâtissière, pink peppercorn, raspberry liquor, cayenne pepper and fresh seasonal berries.

NAKUPENDA

Swahili fried dough topped with house soft serve.

UTU SOFT SERVE ICE CREAM

Ask our friendly staff for the flavour of the day.

KIDS MENU

FRIED RED SNAPPER

Served with Jasmine white rice and seasonal fruits.

GRILLED CHICKEN ^{GF}

Served with Jasmine white rice and seasonal fruits.

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE

All prices are subject to GST and service charge.
We only accept Visa, Mastercard, Amex and Paynow.