

## KIDOGO

### NYAMA PLATE <sup>GF</sup>

Smoked lamb ribs, goat sausage and smoked pork belly served with kachumbari.

### FRIED PLANTAINS <sup>V, GF, DF</sup>

Ripe plantain, Liberian dried spice.

### BUTTERMILK FRIED CHICKEN

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

### PADRON PEPPERS <sup>V, GF, DF</sup>

Pimentos & citron sea salt.

### SUNSET CAULIFLOWER <sup>V, GF, DF</sup>

Cauliflower, house dugqa, dijon dressing & sunflower seeds.

### LAMB SAMOSA

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

### CRISPY BEEF TRIPE <sup>GF</sup>

Spice mix, garlic & house chilli.

## SIDES

Jasmine white rice 2.5 | Jasmine coconut rice 3.5  
Homemade chapati 3.5 | Marinated carrots 8  
Cassava greens 10 | Maharagwe bean stew 10  
Smoked bell pepper salad 12 | Kachumbari 4

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.

## MAMA AFRICA

60

### DORO WAT (ETHIOPIAN CHICKEN CURRY) <sup>GF</sup>

Fresh chicken leg, berbere, smoked fish, herb butter and hard boiled egg. Served with jasmine white rice.

17

### CHARRED AUBERGINE LAMB STEW <sup>GF, DF</sup>

Lamb shoulder, charred aubergine, West African peanut sauce. Served with jasmine white rice and kachumbari.

20

### SHAMBA PLATE <sup>V</sup>

Cassava greens, maharagwe bean stew, chapati. Served with jasmine white rice and kachumbari.

16

17

### YASSA FISH <sup>GF</sup>

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

20

### OXTAIL STEW <sup>GF, DF</sup>

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

19

### KONDRE <sup>GF, DF</sup>

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

### CALAMARI ESSAOUIRA (LIMITED PORTIONS ONLY) <sup>GF</sup>

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

### LIBERIAN PEANUT CHICKEN STEW <sup>GF, DF</sup>

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

### GOAT CURRY <sup>GF</sup>

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

### MATOKE <sup>V, GF, DF</sup>

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

### NORTH AFRICAN PUMPKIN KALE SALAD <sup>V, DF</sup>

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

35

### MALINDI HALWA

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

36

### KILIFI CAKE

Coconut sponge cake, Amaretto, meringue, seasonal berries.

28

### KAROTI

Utu style carrot cake with citrus cream cheese frosting.

39

### NDIZI

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

36

### CHOKOLETI <sup>GF</sup>

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

30

### PEANUT BUTTER COOKIE <sup>GF, DF</sup>

Natural peanut butter cookie topped with Maldon sea salt.

31

### UTU DOME

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

31

### NAKUPENDA

Swahili fried dough topped with house soft serve.

31

### UTU SOFT SERVE ICE CREAM

Ask our friendly staff for the flavour of the day.

27

## KIDS MENU

### FRIED RED SNAPPER

Served with Jasmine white rice and seasonal fruits.

25

### GRILLED CHICKEN <sup>GF</sup>

Served with Jasmine white rice and seasonal fruits.

