

**LUNCH PLATTERS****\$15.00****TUESDAY Thiebou Djeun**

Fish stewed in rich tomato sauce with eggplant, carrots, cassava, and white cabbage served over exotic white rice with tomato filling

**Lamb Maffe (Peanut Butter Stew)**

Lamb marinated and cooked with vegetables in a creamy peanut sauce served with white rice

**WEDNESDAY Thiebou Djeun**

Fish stewed in rich tomato sauce with eggplant, carrots, cassava, and white cabbage served over exotic white rice with tomato filling

**Thiebou Yape**

Lamb with rice and stewed vegetables

**THURSDAY Thiebou Djeun**

Fish stewed in rich tomato sauce with eggplant, carrots, cassava, and white cabbage served over exotic white rice with tomato filling

**Lamb Maffe (Peanut Butter Stew)**

Lamb marinated and cooked with vegetables in a creamy peanut sauce served with white rice

**FRIDAY Thiebou Djeun**

Fish stewed in rich tomato sauce with eggplant, carrots, cassava, and white cabbage served over exotic white rice with tomato filling

**Thiebou Yape**

Lamb with rice and stewed vegetables

**SATURDAY Chicken Yassa**

Chicken marinated in lemon and onions, sauteed served with white rice.

**Thiebou Ginar**

Chicken stewed in rich tomato sauce with eggplant, carrots, cassava, and cabbage served with white rice.

**Lamb Maffe (Peanut Butter Stew)**

Lamb marinated and cooked with vegetables in a creamy peanut sauce served with white rice

**SUNDAY Thiebou Djeun**

Fish stewed in rich tomato sauce with eggplant, carrots, cassava, and white cabbage served over exotic white rice with tomato filling

**\*\*All prices subject to change with market fluctuation\*\***

**FRESH SHAWARMA****Shawarma Chicken****\$11.99**

Grilled chicken with onions, tomato, parsley, fries, and homemade sauce

**Shawarma Lamb****\$9.99**

Grilled lamb with onions, tomato, parsley, fries, and homemade sauce

**Shawarma Shrimp****\$11.99**

Grilled shrimp with onions, tomato, parsley, fries, and homemade sauce

**DINNER PLATTERS****\$15.00**

All dinner platters served with choice of salad or one side.

Choice of Spice: **Saf Sap** (Mustard Flavors), **Sauce Verte**, or **Sauce Rouge**

**Poulet Braise**

Grilled marinated ½ chicken

**Mechoui**

Lamb foreshank marinated with our special spices

**Dibi Chicken**

Diced grilled chicken

**Dibi Lamb**

Grilled lamb

**Poisson Braise**

Grilled whole tilapia

**Pintade Braise**

Grilled guineafowl

**Brochette**

Choice of diced grilled lamb, chicken, or beef served on skewers

**Grilled Salmon**

Grilled wild-caught salmon fillet

**Shawarma Chicken**

Grilled chicken with onions, tomato, parsley, fries, and homemade sauce

**Shawarma Lamb**

Grilled lamb with onions, tomato, parsley, fries, and homemade sauce

**DESSERT****\$5.00****Thiakry**

Traditional Senegalese sweet millet couscous

**SIDE ORDERS****\$5.00**

House Salad - \$7.99

French Fries

White rice

Brown rice

Couscous

Alloco (Fried Plantains)

Vermicelli

Atieke (Shredded Cassava)

**APPETIZERS****4 Nems****\$7.00**

Egg rolls stuffed with chopped chicken vermicelli grated carrots, scallions, and dried mushrooms

**3 Fatayas****\$5.00**

Savory pastry stuffed with seasoned fish filling (tuna)

**AFRICAN DRINKS**

**Bissap** (sorrel/pineapple)

**Bouye** (baobab/French vanilla)

**Gingembre** (ginger/pineapple)

**Mangue** (mango/pineapple)