Appetizers

**Bhajia**
Ground black eye peas blended in mixed spices flash fried and served with coconut chutney.

**Viazi Vya Kukanga**
Flavored flour encrusted potatoes fried and served with a chili tamarind sauce.

**Cinnamon Dusted Plantains**
Fried yellow plantains dusted with cinnamon and served with a cucumber curry mayo sauce.

**Baked Veggie Samosas**
Stuffed phyllo dough with chickpeas, black olives, spinach, and feta cheese, baked and drizzled with a pomegranate reduction.

**Grilled Jerk Chicken Wings**
Jerk seasoned chicken wings grilled to perfection and served with cucumber curry mayo sauce.

**Beef Samosas**
Minced meat cooked in an onion chili spices stuffed in makaki (similar to phyllo dough) fried and served with a slice of lime.

**Tamarind Chicken Kababs**
Spiced marinated chicken skewers grilled and served with a sweet tamarind sauce.

Entrees

**Grilled Jerk Chicken**
Jerk seasoned chicken leg (breast or thigh for white meat) served over rice and beans, fried plantains and topped with a spicy tomato sauce.

**Goat Stew**
Island style slow cooked goat in Swahili spices with vegetables to perfection, served with basmati rice or chapati/roti.
Coconut Chicken Curry
Chicken breast cooked in curry and coconut milk and served over basmati rice, topped with sautéed garlic spinach.

Grilled Pili Pili Shrimp
Tiger shrimp marinated in pili pili spices, grilled and served over rice and sautéed garlic baby bok choy.

Kenyan Style Lentil Stew
Green lentils cooked in a mix of Swahili spices, carrots and sweet potato.

Coconut Tofu Curry
Organic tofu cooked in curry, roasted veggies and coconut milk, served over basmati rice and sautéed garlic spinach.

Maharagwe Ya Nazi
Kidney beans cooked in Swahili mixed spices and served over basmati rice or chapati.

Sides
Chapati or Roti
Plain or Shrimp Mofongo
Sautéed Garlic Asparagus, Baby bok choy, Spinach
Roasted Veggies
Salads Available

Desserts
Mango or Peach Cobbler
Seasonal cobbler with grated coconut, cinnamon and cardamom served with Vanilla Bean Ice Cream.

Cinnamon Dusted Plantains
Fried yellow plantains and served with a cucumber curry mayo sauce.

Kaimati
Donut like balls with crispy sugar, recommended with Swahili black coffee.

We cater! Please contact us at (505) 577-0354 or (385) 229-4484