



SET DINNER MENU

£47 PER PERSON

ON TABLE

Fried plantain with bissap salt [vg]

Bread with tamarind butter

SNACKS

Crab cake with scotch bonnet mayonnaise

Thiéré Mboum – millet and moringa sauce [vg]

STARTERS

Lamb Dibi

Aubergine Thiou [vg]

MAINS

Chicken Yassa – grilled marinated chicken with onions caramelised with lime. With a side of rice

Thiebou Dienne – sea bass fillet and white jollof rice, carrot and tamarind puree, served with cassava, aubergine and okra

Vegetarian Mafe – peanut butter stew with roasted pumpkin pieces. With a side of rice [vg]

DESSERT

Baobab icecream, strawberry sauce and meringue [vg version available]

Ngalakh – layered dessert of millet, peanut, baobab and chocolate

Chocolate fondant

Please let our staff know if anyone in your group has allergies. A discretionary 12.5% service charge will be added to your final bill.

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