

LUNCH MENU

Chicken Yassa Burger: boneless marinated chicken, onions caramelised with lime, on a soft bun. Served with fries and a chilli mayo- £12.50

Chicken Yassa: boneless marinated chicken with onions caramelised with lime, served with rice and salad - £12.50

Thiebou Yapp: lamb and jollof rice, served with green salsa - £13

Attiéké: fried fish served with an onion, tomato & cucumber salad, tomato sauce and attiéké. Served with plantain - £14

Ndambe: black eyed peas served with jollof rice & fried plantain [vegan] - £11

Lamb Mafe: lamb and peanut butter stew, served with rice - £13

Chicken Dibi: marinated grilled chicken and onion pieces on a bed of lettuce, with fried plantain and a spicy mustard sauce - £12

Roast vegetable and fonio salad with chargrilled peaches [vegan] - £8

SNACKS

Fataya: pastry filled with lamb/fish/falafel, served with a tomato onion sauce (4 pieces) - £6

Sweet potato and quinoa fritters, with a tomato onion sauce (4 pieces) [vegan] - £5

Side of plantain - £2

SWEETS

Thiakry - a sweet millet, yoghurt and coconut dessert with raisins - £4

Beignets - Senegalese doughnuts with orange, with a dark chocolate sauce (6 pieces) - £5.50

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. Please order drinks separately from the bar menu.
