



SET DINNER MENU

£45 PER PERSON

ON TABLE

Fried plantain with bissap salt

SNACKS

Yassa Skewer - marinated chicken skewer with caramelised onion sauce

Akara pancake with tomato onion sauce and fried okra

STARTERS

Plantain Tart with Ndambe (black eyed peas)

Thiou Boulette (fish balls in tomato stew)

MAINS (select your choice)

Lamb Mafe - lamb chops served with creamy mafe sauce, fried cassava puree and grilled carrots. Served with a side of rice.

Thiebou Dienne - sea bass fillet and white jollof rice with diced cassava, carrot and aubergine, served with bissap and a tamarind sauce

Thiere M'boum - spinach stew served with millet and white beans, topped with crispy onion

DESSERT

Baobab icecream with bissap syrup and crushed almonds

Chocolate millet cake with caramel peanut sauce

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.