

A TASTE OF WEST AFRICA BY:



A tasting menu of our greatest hits for 25 people at \$500

FIRST COURSE (Choose One):

WINTER SALAD (Mixed Greens, Carrots, Gala Apples, Cranberries, African Honey Vinaigrette)

AFROBEET SALAD (Organic Red Beets, Cherry Tomatoes, Red Onions, Orange, Fennel, Toasted Walnuts, Orange Paprika Vinaigrette) +5

MAIN COURSE (Choose Three):

JOLLOF RICE - Long Grain Rice in Tomato Sauce

RED RED - Black Eye Peas, Tomato & Palm Oil Sauce, Fried Plantains, Crispy Spinach Garnish

OFE EGUSI (MELON SEED STEW) - Melon Seeds, Palm Oil, Onions, Garlic, Red Bell Peppers, Spinach, Boiled Ghana Yam

YAM POTTAGE - Ghana Yam, Tomato Sauce, Micro Green Garnish

AKARA & DODO - Black Eye Pea Fritters, Fried Plantains, Served with Seasonal Vegetables and Ata Din Din Sauce +3

MAIN COURSE (Choose One)

PERI PERI CHICKEN - Chicken Thigh in Peri Peri Sauce

STEWED GOAT MEAT - Goat Meat in Tomato Sauce +5

OVEN ROASTED SALMON +7

OVEN ROASTED RED SNAPPER +7

DESSERT COURSE (Choose One):

COOKIES - Assortment of Sugar, Oatmeal Raisin, Groundnut Butter, Chocolate Chip

NYANGBO CHOCOLATE MINI BROWNIE - Single Origin Ghanaian Chocolate, Gold Dust, Calabash Nutmeg +2

NYANGBO CHOCOLATE MINI CUPCAKE - Single Origin Ghanaian Chocolate, Gold Dust, Calabash Nutmeg) +2

NYANGBO CHOCOLATE TRUFFLE - Medley of Honey Cayenne, Rum and Peanut Truffles +3

BAYAB GIN & TONIC CAKE - Bayab Gin, Lemon Yogurt, Lemon Zest +5