

VEGAN OPTIONS

STARTER

KOLIKO

\$7

Fried African sweet potato served with spicy homemade pelipeli sauce.

VEGGIE PIE (Empanada)

\$6

Pastry pocket filled with savory marinated veggies and fried to golden brown.

KELEWELE

\$7

Sweet ripe plantains marinated in homemade African spices and fried to golden brown... a true Ghanaian treat.

FRIED SWEET PLANTAINS

\$6

Large plantains ripened to perfection and fried to golden brown.

BEVERAGE

SOFT DRINK

\$2.50

Coke Ginger Ale
Sprite Diet Coke

MANGO-PASSION FRUIT JUICE

\$4

Chilled tropical blend of sweet mango and passion fruit juices. **Refill \$2.**

SWEET TAMARIND JUICE

\$4

Refreshing tangy burst of sweet and sour tamarind juice. **Refill \$2.**

WATER

Bottled Water \$3
Mineral Water \$7

ENTREE

STEWED ENTREE

\$20

Hearty serving of your favorite West African starch paired with savory mixed veggies or soya chunks.

Select 2 Sides: Jollof Seasoned Rice
 Waakye Black-Eye Peas & Rice
 Fried Sweet Plantains

MIKATA PLATTER (Serves 2)

\$38

Jollof Seasoned Rice and Waakye Black-Eye Peas & Rice paired with combo serving of savory mixed veggies and/or soya chunks.

Add-on Options: Fried Sweet Plantains \$6
 Extra Mixed Veggie \$6

TORNAM

\$22

Spinach added to savory mixed veggies or soya chunks in a spice sauce.

Select Side: Jollof Seasoned Rice
 Waakye Black-Eye Peas & Rice
 Fried Sweet Plantains
 Koliko Fried African Sweet Potato

DAVI RED-RED

\$22

Field peas sauteed with fresh tomatoes, onions, and spice blend served with Fried Sweet Plantains.

Savory Mixed Veggies;
Kelewele



GLUTEN FREE - DAIRY FREE - LOW CARB - HIGH FIBER
VEGETARIAN - VEGAN - HALAL - KID FRIENDLY

VEGAN OPTIONS

Intensely flavored aromatic soups indigenous to West Africa that are all prepared scratch-made in MaMa Bridget's kitchen.

OKRA SOUP

Thick, earthy soup packed with deliciously fresh okra and savory mixed veggies or soya chunks.

EGUSI SOUP

Thick, flavorful soup with ground African melon seeds (egusi), spinach greens, and savory mixed veggies or soya chunks.

PEPPER SOUP (Light)

Light, brothy tomato-based soup packed with light peppery flavors and savory mixed veggies or soya chunks.

PEANUT BUTTER SOUP

Smooth peanut butter blended with tomatoes, savory mixed veggies or soya chunks, and aromatic spices creating a delectable flavor.

SOUP (Soup Only)

SOUP

\$20

Select Soup: Okra
Egusi
Pepper
Peanut Butter

Option: Veggie or Soya Chunks

INDIGENOUS (Soup & Fufu)

SOUP & FUFU

\$25

Select Dough: Pounded Yam Fufu
Eba (Gari)
Omo Tuo (Rice)
Banku (Fermented Cornmeal)

Select Soup: Okra
Egusi
Pepper
Peanut Butter

Option: Veggie or Soya Chunks

SALAD

GARDEN SALAD

\$8

Blend of fresh lettuce, onions, tomatoes, cucumbers, and carrots.

AFRICAN SUPREME SALAD

\$18

Blend of lettuce, onions, tomatoes, cucumbers, baked beans, and avocados.

Dressing: Ranch Balsamic Vinaigrette
Italian Blue Cheese



Egusi Soup; Mixed Veggie,
Fufu, Sweet Tamarind Juice