



LUNCH MENU

Chicken Yassa Burger: boneless marinated chicken, onions caramelised with lime and plantain on a soft bun. Served with fries and a chilli mayo- £13.50

Chicken Yassa: boneless marinated chicken with onions caramelised with lime, served with rice and salad - £13.50

Thiebou Yapp: lamb and jollof rice, served with green onion sauce - £14

Attiéké: fried fish served with an onion, tomato & cucumber salad, tomato sauce and attiéké. Served with plantain - £15

Ndambe: black eyed peas served with jollof rice & fried plantain [vegan] - £12

Lamb Mafe: lamb and peanut butter stew, served with rice - £14

Thiebou Dienne: Sea bass fillet with carrot, cassava and aubergine, served with jollof rice, bissap and tamarind sauce - £15

Chicken Dibi: marinated grilled chicken and onion pieces on a bed of lettuce, with fried plantain and a spicy mustard sauce - £13

Roast vegetable and fonio salad [vegan] - £9

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 [vegan] (4 pieces) - £6

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) - £6

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.



SET DINNER MENU

£47 PER PERSON

ON TABLE

Fried plantain with bissap salt

Bread with tamarind butter

SNACKS

Lamb Dibi Skewer – lamb pieces marinated in nokoss

Akara pancake, green tomato sauce, fried okra

STARTERS

Thiebou Dienne – sea bass pieces, jollof rice, bissap leaf

Suya tofu and roast vegetables

MAINS (select your choice)

Beef brisket and mafe sauce with plantain fufu

Chilli tiger prawns with attiéké

*Vegetarian Thieb – grilled cabbage wedge, aubergine, carrot, cassava
with white jollof rice and bissap leaf*

DESSERT

Baobab icecream with strawberry sauce and meringue

Bissap crème brûlée

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