



African Hut

RESTAURANT

**MGENI AJE:
NWENYE NYUMBA APONE**
-Swahili

Let the guests come so the host may receive healing.

HOURS

Monday - Thursday 11:30 am - 9:00 pm

Friday - Saturday 11:30 am - 10:00 pm

Closed Sunday

APPETIZERS

1. **Akara** (Nigeria, W. Africa)
A savory treat painstakingly prepared from hand-shelled black-eyed peas blended with vegetables and select spices, then fried in light oil to perfection. Served with Katanga sauce*. \$4.95
2. **Zanzi Fries / Dundu** (Common in the coastal regions of W. Africa) Akin to french fries in shape but not in taste. Prepared from sweet yams coated in spices and fried golden brown. Served with Katanga sauce*. \$4.50
3. **Lumumba Peppered Wings**
Fried chicken winglets delicately sauteed in our full-flavored sweet pepper sauce. Served mild or hot. \$5.50 --*When available*
4. **Fried Plantains** (Musa Spientum)
This is the biggest of all the bananas and a major staple in tropical Africa. These are sliced fried golden brown, and served with Katanga sauce*. \$3.75
5. **Yinka Wings** Spicy Whole Chicken Wings
Our signature chicken wings! Fried golden brown with a touch of African Pelepele**. Charged with bold flavor. Mild, medium or hot. Extra hot add \$1.50. Small \$5.50 Large \$9.95
6. **Ugandan Samosa** (Vegetarian Samosa also served)
A real treat! Minced turkey with vegetables in a unique blend of East African spices. Wrapped in a triangular shell and fried golden brown. 3 pieces. \$4.75

* *Katanga Sauce is prepared from tomato base with pureed vegetables and African herbs and spices. Extra Katanga Sauce \$1.50*

***Spicy Pelepele sauce is central to all African food. Specially prepared from wild African Maliquette peppers. In the African way, a day without peppers is a sad day. Served with any dish. \$2.00*

SOUP

7. **Kilimanjaro Pepper Soup**
Tangy soup made with assorted meats, vegetables, yaji, and special spices with a pleasant kick. Served medium or hot. \$4.75

AFRICAN FAVORITES

8. **Peanut Stew-Banfi**
Ground peanuts, delicately cooked down for several hours at alternating temperatures, with choice ingredients and blends of African herbs combined with boneless chicken breast. \$11.50
9. **African Stewed Spinach**
Farm-fresh spinach cooked down in blended, choice vegetables at low temperatures over a long time, with special African spices and boneless chicken breast. \$11.50
10. **Cameroonian Style Collard Greens**
Farm-fresh collard greens finely chopped, slow-cooked in our secret blend of African herbs and spices with boneless chicken breast. \$11.50
11. **Stewed Okra-Liberian Style** (Okra)
Okra (A belmoschus esculentus) native to Africa and a mainstay vegetable. Delicately slow cooked in a fine assortment of spices with fresh vegetables and boneless chicken breast. Terrific! \$11.50
12. **Ghana Beef Froyi** (Also known as Palm Butter Stew) A unique dish popular in tropical Africa. Palm butter is traditionally extracted by pounding the rich exterior layers of the palm nut found on fruit-bearing palm trees in West Africa. This is stewed with blended vegetables and slowly cooked with tender beef cubes. \$14.95
13. **Kenya Chicken Curry**
Chunks of boneless chicken with assorted vegetables slow-cooked in a blend of African spices and lively curry of East African origin. (Not spicy) \$11.75
14. **Gondola Stew**
Excellent stew made from assorted squash, sweet peppers and choice vegetables cooked in delicately spiced tomato puree with boneless, crisp chicken breast. \$12.75
15. **Jollof Rice**
A centuries-old dish that dates back to the Mali Empire. Extra-fancy long-grain rice cooked in a tomato base with unique blends of spices, with vegetables and boneless chicken. Served with your choice of collard greens /chicken; peanut stew/chicken; or stewed spinach/chicken \$11.75
16. **Senegalese Beef Yassa**
Extra-lean beef tips slow-cooked in wine sauce to absolute tenderness with unique spices. Served with white rice, plantains, stewed spinach, corn bread and tropical fruits. \$15.95

17. **Egusi Stew** (with rice)

A unique stew of Nigerian origin similar to Kenya's sukuma wiki. This is made from special West African melon seed (Egusi), cooked with spinach, herbs and distinct tropical ingredients, hearty with beef, turkey, chicken, and a hint of seafood. Tasty! Served with rice and plantains. \$13.50

18. **Waashi Platter**

Fluffy white rice and beans served with Egusi stew with beef and a side of golden-fried plantains. \$13.50

19. **Alafia Platter**

Jollof rice with Egusi Stew with beef, and a side dish of delicious golden-fried plantains. \$14.95

20. **Mandingo Warrior Platter**

A sampler sized combination of three stews and white rice or two stews and Jollof rice. (Choose from items 8-15) \$13.50

21. **Seafood Gumbo/Fish Fillet** (Combo)

Friday after 5:00 Only. A Fried Cod fillet and bowl of seafood gumbo with *jumbo shrimp*. Specially prepared with Dawadawa (African seasoning). Served with white rice and fried plantains, side of cornbread and tropical fruit bowl. \$15.25

F U F U (African Dumpling)

Fufu comes under different names and is consumed in most African countries south of the Sahara. Fufu is a firm, steamed dumpling made from grains and African yams. Served with your choice of stews.

22. **House Fufu** (Wheat)

Served with your choice of Stews:

Egusi (See description under African Favorites) \$10.75

Um'bido Made with peanuts and spinach with chicken breast. \$10.75

Maafe A chicken/peanut stew cooked with assorted vegetables and mushrooms. \$10.75 Extra Fufu \$5.00

23. **Egusi Stew with Cassava Fufu** (Manioc)

Made from Cassava yams. \$12.50 Extra Manioc \$6.00

24. **Egusi Stew with Pounded Yam**

Made with African Malanga yams. \$12.50 Extra Pounded Yam \$6.00

VEGETARIAN FUFU

All Vegetarian Fufus are served with choice of Um'Bido or Maafe Stews without chicken.

25. **House Fufu** (wheat)

Um'bido \$10.75, Maafe \$10.75

Extra Fufu \$5.00

26. **Cassava Fufu** (Manioc) \$12.50

Extra Cassava \$6.00

27. **Pounded Yam** (African Yellow Yam) \$12.50

Extra Pounded Yam \$6.00

VEGETARIAN ENTREES

28. **Vegetarian Banfi**

Fresh peanuts cooked down and stratified at alternating temperatures with a blend of choice vegetables and herbs. Served with white rice. \$10.50

29. **Vegetarian Stewed Spinach** (Efo)

Fresh stewed spinach in African spices with a blend of choice vegetables. Served with white rice. \$10.50

30. **Vegetarian Collard Greens**

Farm-fresh greens meticulously washed and prepared before stewing with spices and vegetables. \$10.95

31. **Vegetarian Sukumbi** (Melange)

An extravagant mix of assorted vegetables cooked in a tomato base with African herbs, spices, tofu and Dawadawa (spice). \$11.95

32. **Geelrys and Oran**

A recipe of South African background. Long-grain rice cooked down with raisins, cinnamon and herbs, accompanied by sauce made from mushrooms and broccoli. \$11.95

33. **Vegetarian Jollof Rice**

Long-grain rice cooked in a tomato base with vegetables and flavorful African spices. Served with your choice of spinach stew, peanut banfi or collard greens. \$11.75

34. **Geelrys and Spinach**

Same as above but served with stewed spinach. \$11.75

CONTINUED ON BACK

VEGETARIAN ENTREES

CONTINUED

35. **Vegetarian Watusi Platter**

A sampler sized combination of three stews and white rice or two stews and Vegetarian Jollof rice. (Choose from items 27-32) \$13.50

36. **Alafia Vegetarian Platter**

Spinach, white rice and beans served with a side of golden fried plantains. \$14.95

37. **Lola's Vegetarian Combination Platter**

Can't decide? Geelrys, vegetarian Banfi and spinach. Three tastes that are sure to please. \$14.95

DESSERTS

African Sweet Potato Pie (Served warm)
Our trademark pie made from sweet yams melts in your mouth. \$3.50

Mindinmindin (Pronounced Mindy-Mindy)
An African Hut creation! Apples baked in our special molasses, cooked with tropical liqueurs and secret spices, then served over French vanilla ice cream with bananas and cream. \$6.50

Cassava Pudding Pie (Served warm)
When available
Rather succulent pie made from hand grated Cassava yams (white yams imported from Ghana). \$3.75

Mango Kanaba *Seasonal*
(Must be 21 years or older to order)
Freshly pureed mangoes in a bed of homemade molasses with exotic tropical melba and imported peanut liqueurs, under an ice cream blanket and whipped cream. \$6.50 (without alcohol) \$4.50

*Some menu items are
not available for take out.*

No substitutions, please.

BEVERAGES

Coffee

House Blend \$2.25

Inquire about our African coffees - Market price

Tea (Served with a side of honey) *Sorry, no refills*

African Chai (Kettle served only) serves two. \$6.75

South African Rooibos Herbal. \$2.50

South African Honeybush Herbal. \$2.50

South African Rooibos & Honeybush Blend
Herbal. \$2.50

African Green Herbal. \$2.50

Moroccan Mint Herbal. \$2.50

Apple Mango *When Available*
Herbal, served with honey on the side. \$2.50

House Blend \$2.25

Iced Tea \$2.25

Soft Drinks

Imported Ginger Beer (non-alcoholic) \$1.95

Imported Pineapple Drink \$1.95

Imported Kola Champagne (non-alcoholic) \$1.95

Malawi Fruit Drink *When available*
Homemade with mango, papaya, passion fruit and others in season. \$1.95

Cola, Diet Cola, Sprite, Orange \$1.75

Milk \$1.75

Orange Juice \$1.95



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