



È Sè Tí Èwa Afi Tọwọ
Tẹṣe Gba Yin O!

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. \$5.00 --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*. \$3.50
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

* *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. \$1.50*

AFRICAN FAVORITES

6. **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. \$9.50
7. **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. \$9.50
8. **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. \$9.50
9. **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! \$9.95
10. **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. \$10.50
11. **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 \$9.75
12. **Mandingo Warrior Platter**
A sampler sized combination of three stews and white rice or two stews and Jollof rice. (Choose from items 6–11) \$12.50
13. **Fufu & Egusi Stew**
Fufu is a firm, steamed dumpling made from grains and African yams. Served with Egusi Stew, 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! \$10.50

CONTINUED ON BACK

VEGETARIAN ENTREES

14. **Vegetarian Banfi**

Fresh peanuts cooked down and stratified at alternating temperatures with a blend of choice vegetables and herbs. Served with white rice. \$9.50

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

Fresh stewed spinach in African spices with a blend of choice vegetables. Served with white rice. \$9.50

16. **Vegetarian Sukumbi** (Melange)

An extravagant mix of assorted vegetables cooked in a tomato base with African herbs, spices, tofu and Dawadawa (spice). Served with white rice. \$10.50

17. **Geelrys and Oran**

A recipe of South African background. Long-grain rice cooked down with raisins, cinnamon and herbs, accompanied by Egusi sauce made from mushrooms and broccoli. \$10.50

18. **Vegetarian Jollof Rice**

Long-grain rice cooked in a tomato base with vegetables and flavorful African spices. Served with your choice of spinach stew or peanut banfi. \$9.75

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

Can't decide? Geelrys, vegetarian Banfi and spinach. Three tastes that are sure to please. \$12.50

DESSERTS

African Sweet Potato Pie (Served warm)

Our trademark pie made from sweet yams melts in your mouth. \$3.00

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. \$5.50

Cassava Pudding Pie (Served warm)

When available

Rather succulent pie made from hand grated Cassava yams (white yams imported from Ghana). \$3.50

Some menu items are not available for take out.

No substitutions, please.

BEVERAGES

Coffee

House Blend \$2.00

Inquire about our African coffees - Market price

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

House Blend \$1.85

Iced Tea \$1.85

Soft Drinks

Imported Ginger Beer (non-alcoholic) \$1.95

Imported Pineapple Drink \$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

SIDE ORDERS

Stewed Spinach \$5.95

Stewed Okra \$6.50

Peanut Stew \$5.95

Jollof Rice with Chicken \$6.25

Rice \$1.95

Cameroonian Style Collard Greens \$6.25

S O U P

Kilimanjaro Pepper Soup

Tangy soup made with assorted meats, vegetables, yaji, and special spices with a pleasant kick.

Served medium or hot. \$4.50

H O U R S

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

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

Closed Sunday