



Lunch

APPETIZERS

- Accara 6**
Seasoned black eye pea batter fried and served with a zesty tomato-onion sauce
- Croquettes de poisson 7**
Pan fried savory fish cake (flounder) served with cilantro and garlic sauce
- Fataya 7**
Savory pastry stuffed with seasoned fish filling (tuna) and served with sriracha sauce
- Nems 7**
Spring rolls stuffed with finely chopped chicken, ground beef, rice vermicelli, grated carrots, scallions, and dried mushrooms served with nuoc mam dressing
- Vegetarian Nems 6**
Spring rolls stuffed with rice vermicelli, chopped green & red peppers, grated carrots, scallions, and dried mushrooms and served with nuoc mam dressing
- Brochettes de Crevettes 8**
Marinated grilled shrimp on skewers served with sriracha sauce

SALADS

- Salade Ordinaire 6**
Mixed greens, chopped russet potatoes, sweet potatoes, beets, and boiled eggs, tossed in coconut-lime dressing
- Salade de la Teranga 7**
Mixed greens, tomatoes, shredded carrots, and chopped mango served with our in-house vinaigrette
- Salade Vietnamiennne 7**
Sautéed chicken breast, rice vermicelli, grated carrots, dried mushroom, green onions, and parsley tossed in nuoc mam dressing

ENTREES

- Thiébou Djeun (National Dish) 13**
Herb-stuffed white fish cooked in tomato stew with broken jasmine rice served with cassava, cabbage, carrots, cauliflower, eggplant, and pumpkin
- Mafé 12**
Lamb stew with carrots, sweet potatoes, white potatoes, and cabbage in a ground nut sauce and served with jasmine rice
- Thiou Guinaar 12**
Herb marinated chicken cooked in a tomato stew with vegetables and served with jasmine rice
- Thiébou Yap 12**
Seasoned lamb cubes cooked with mixed vegetables and served with broken jasmine rice
- Yassa Guinaar 12**
Marinated grilled chicken cooked in a lemon and caramelized onion sauce and served with jasmine rice
- Thiou Boulettes 12**
Fish balls cooked in a tomato stew with carrots, bell peppers, sweet potatoes and white potatoes served with jasmine rice
- Yassa Djeun 13**
Marinated grilled Tilapia cooked in a lemon and caramelized onion sauce and served with jasmine rice

•Consuming raw or undercooked meat, poultry, eggs or seafood may cause food borne illness



Dinner

APPETIZERS

- Accara 6**
Seasoned black eye pea batter fried and served with a zesty tomato-onion sauce
- Croquettes de poisson 7**
Pan fried savory fish cake (flounder) served with cilantro and garlic sauce
- Fataya 7**
Savory pastry stuffed with seasoned fish filling (tuna) and served with sriracha sauce
- Nems 7**
Spring rolls stuffed with finely chopped chicken, ground beef, rice vermicelli, grated carrots, scallions, and dried mushrooms served with nuoc mam dressing
- Vegetarian Nems 6**
Spring rolls stuffed with rice vermicelli, chopped green & red peppers, grated carrots, scallions, and dried mushrooms and served with nuoc mam dressing
- Brochettes de Crevettes 8**
Marinated grilled shrimp on skewers served with sriracha sauce

SALADS

- Salade Ordinaire 6**
Mixed greens, chopped russet potatoes, sweet potatoes, beets, and boiled eggs, tossed in coconut-lime dressing
- Salade de la Teranga 7**
Mixed greens, tomatoes, shredded carrots, and chopped mango served with our in-house vinaigrette
- Salade Vietnamienne 7**
Sautéed chicken breast, rice vermicelli, grated carrots, dried mushroom, green onions, and parsley tossed in nuoc mam dressing

ENTREES

- Thiébou Djeun (National Dish) 15**
Herb-stuffed white fish cooked in tomato stew with broken jasmine rice served with cassava, cabbage, carrots, cauliflower, eggplant, and pumpkin
- Poisson Braisé 16**
Marinated grilled tilapia served with Atthiéké (yucca couscous) and sauce moyo
- Mafé 14**
Lamb stew with carrots, sweet potatoes, white potatoes, and cabbage in a ground nut sauce and served with jasmine rice
- Brochettes 16**
Grilled skewered cubes of filet mignon served with yucca fries and homemade honey-mustard sauce
- Coquelet Braisé 16**
Citrus and garlic marinated grilled Cornish hen served with vermicelli
- Michoui 17**
Marinated roasted lamb shank (falling off the bone) served with a caramelized onion sauce and Moroccan couscous
- Dibi 17**
Grilled marinated lamb shoulder chops with a pickled-onion and mustard sauce served with sweet potato fries
- Yassa Guinaar 14**
Marinated grilled chicken cooked in a lemon and caramelized onion sauce and served with jasmine rice
- Brochettes de Poulet 15**
Grilled skewered tangy cubes of chicken breast served with alocco (fried sweet plantains) and onion and sriracha sauce
- Thiébou Yap 15**
Seasoned lamb cubes cooked with mixed vegetables and served with broken jasmine rice

- SIDES 5**
Plantains, Yucca fries, Yucca couscous, Sweet potato fries, Moroccan couscous, Vermicelli, and Jasmine rice

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