



## Lunch

### APPETIZERS

**Accara 6**

*Seasoned black eye pea batter fried and served with a zesty tomato-onion sauce*

**Fataya 7**

*Savory pastry stuffed with seasoned vegetables filling and served with a sriracha sauce*

**Nems 6**

*Spring rolls stuffed with rice vermicelli, grated carrots, scallions, red peppers, green peppers, and dried mushrooms served with nuoc mam dressing*

### SALADS

**Salade Ordinaire 6**

*Mixed greens, chopped russet potatoes, sweet potatoes, and beets, tossed in coconut-lime vinaigrette*

**Salade de la Teranga 7**

*Mixed greens, tomatoes, shredded carrots, and chopped mango served with our in-house vinaigrette*

**Salade Vietnamienne 7**

*Rice vermicelli, grated carrots, dried mushroom, green onions, and parsley tossed in nuoc mam dressing*

### ENTREES

**Mafé 12**

*Vegetables stew with carrots, sweet potatoes, white potatoes, and cabbage in a ground nut sauce and served with jasmine rice*

**Yassa 12**

*Marinated grilled vegetables (eggplant, red pepper, green pepper) cooked in a lemon-caramelized onion sauce and served with jasmine rice*

**Sauce au Gombo 12**

*Seasoned okra stew cooked with onions and tomatoes served over jasmine rice*

**Thiou Legumes 12**

*Vegetables (carrots, bell peppers, sweet potatoes and white potatoes) cooked in a tomato stew 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*

**Fataya 7**  
*Savory pastry stuffed with seasoned vegetables filling and served with sriracha sauce*

**Nems 6**  
*Spring rolls stuffed with rice vermicelli, grated carrots, scallions, red peppers, green peppers, and dried mushrooms served with nuoc mam dressing*

### SALADS

**Salade Ordinaire 6**  
*Mixed greens, chopped russet potatoes, sweet potatoes, and beets, tossed in coconut-lime vinaigrette*

**Salade de la Teranga 7**  
*Mixed greens, tomatoes, shredded carrots, and chopped mango served with our in-house vinaigrette*

**Salade Vietnamienne 7**  
*Rice vermicelli, grated carrots, dried mushroom, green onions, and parsley tossed in nuoc mam dressing*

### ENTREES

**Mafé 14**  
*Vegetables stew with carrots, sweet potatoes, white potatoes, and cabbage in a ground nut sauce served with jasmine rice*

**Yassa 14**  
*Marinated grilled vegetables (eggplant, red pepper, green pepper) cooked in a lemon-caramelized onion sauce and served with jasmine rice*

**Thiou Légumes 14**  
*Vegetables (carrots, bell peppers, sweet potatoes and white potatoes) cooked in a tomato stew served with jasmine rice*

**Sauce au Gombo 15**  
*Seasoned okra stew cooked with onions and tomatoes served over jasmine rice*

**Couscous aux Légumes 15**  
*Vegetables simmered for hours in an eight-spice sauce and served over Moroccan couscous*

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

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