



## SOUPS - APPETIZERS & SNACKS

### **Goat Pepper Soup** 12oz \$6.00 - 16oz \$10.00

West African style Goat Soup cooked tender with freshly burn skin goat and African White Yam season with our signature homemade African spices and sprinkle with Ntong (African Clove Basil).

### **Mung Beans Soup (Vegetarian)** 12oz \$7.00 - 16oz \$9.00

Kenyan style Mung Beans Soup with Kenyan Spices and boiled roots and sprinkle with Cilantro.

### **Beef Suya (3) \$7.00 Stick**

Finely sliced beef coated with Nigerian Suya Spice grilled and top with slices of fresh tomatoes, red onion and glazed with homemade vinaigrette

### **Peri-Peri Wings \$6.00 (5)**

### **Akara (5) \$7.00**

Traditional African fried ground black eye beans. Serves with warm spicy capsicum sauce.

### **Puf-Puf (5) \$7.00**

Our most popular traditional snack in all Africa similar to doughnut is Puf-Puf in Nigeria, Bofrot in Ghana, Mikate Congo, or Kala in Liberia

### **Beef or Vegetarian Samosa (4)**

#### **Beef \$6.60 - Veggies \$6.99**

East African triangular pastry tightly stuffed with beef or potatoes, vegetables, herbs and spices fried in vegetable oil. Serve with warm spicy capsicum sauce.

### **Moi-Moi (Beans Cake) Traditional \$5.00**

Nigerian bean cake made from African Black Eye beans blended with fresh vegetables, peppers, boil eggs and corn beef

#### **Vegetarian \$5.60**

## SIDE ORDERS

### **Jollof Rice \$5.00**

West African rice cooked with tomatoes and spices.

### **Brown Rice \$4.00**

### **Coconut Rice & Beans \$5.00**

### **White Rice \$2.00**

### **Fried Yellow Plantains (whole) \$3.00**

### **Attieke \$5.00**

## OUR AFRICAN SIDE ORDERS

### **Pounded Yam \$4.00**

West African marsh dough made from White African Yam

### **Gari \$4.00**

West African farina dough made from cassava grits style

### **FuFu \$4.50**

West African original fufu made from cassava flour cooked in a dough form

# SAUCES

*Traditional meat: Goat, Cow foot, Tripe \$15.00*

*With chicken \$13.00, or with beef \$14.00*

*Also available with Fish: Snapper (Fillet \$18.00) (with whole Fish MARKET PRICE)*

## **Afang / Okazi**

West African herb (Afang /Ukazi/Fombua) cooked with Water Leaves or Spinach various spices, Palm Oil, Crayfish, Smoked Cat Fish, and meat of your choice.

## **Edikang Ikong Sauce**

West African Fluted Pumpkin Leaves sauce cooked with Water Leaves or Spinach, various spices, Palm Oil, Crayfish, Smoked Cat Fish, and meat of your choice.

## **Ogbono Sauce**

West African Mango Seeds sauce cooked with various spices, spinach, Palm Oil, Crayfish, Smoked Cat Fish, and meat of your choice.

## **Egusi / Mellon seed Sauce**

West African Melon Seed sauce cooked with various spices, spinach, Palm Oil, Crayfish, Smoked Cat Fish, and meat of your choice.

## **Okra & Spinach Sauce**

OKRA/SPINACH West African style of sauce cooked with Water Leaves or Spinach with Okra, various spices, Palm Oil, Crayfish, Smoked Cat Fish, and meat of your choice.

# CHICKEN DISH

## **BAKED CHICKEN \$11.00**

Our signature baked chicken grilled and baked with lemon and white wine glazed. Serve with rice of your choice or Sweet Potato Fries and Vegetables.

## **PERI - PERI CHICKEN \$13.00**

A West Africa traditional peanut sauce made with mixture of vegetables. It originates from the Mandinka and Bambara people of Mali. Served with Attieke (couscous cassava) or White Rice. With chicken

## **MAAFE \$13.00**

A West Africa traditional peanut sauce made with mixture of vegetables. It originates from the Mandinka and Bambara people of Mali. Served with Attieke (couscous cassava) or White Rice. With chicken

## **CASSAVA LEAVE / SAKA-SAKA**

Also known as (Pondu or Saka-Saka) is a traditional dish from West and Central Africa. It comes with your choice of meat serve over white rice or boiled roots.

**With Chicken \$13.00, Beef \$15.00 or Fish \$18.00**

# MEATS & BEEF DISH

## **BEEF SUYA \$13.00**

Finely sliced beef coated with Nigerian Suya Spice grilled and top with slices of fresh tomatoes and red onion, glazed with homemade vinaigrette. Served with Jollof Rice and vegetables

## **ASSORTED MEAT**

Our signature style of assorted meat cooked tenderly and lightly fry served with rice or your choice  
With Tomatoes Stew or No Stew **\$17.00**

# FISH DISH

Our African style fried fish marinated with our homemade seasoning of various spices lightly pan fry and serve with rice of your choice and vegetables **Market Price**

# VEGETARIAN APPETIZERS & SNACKS

## **Akara (5) \$7.00**

Traditional African fried ground black eye beans. Serves with warm spicy capsicum sauce.

## **Puf-Puf \$7.00**

Our most popular traditional snack in all Africa similar to doughnut is Puf-Puf in Nigeria, Bofrot in Ghana, Mikate Congo, or Kala in Liberia

## **Moi-Moi (Vegetarian) Traditional \$5.50**

Nigerian bean cake made from African Black Eye beans blended with fresh vegetables, peppers, boil eggs and corn beef

## **Vegetarian Samosa (4) \$6.99**

East African triangular pastry tightly stuffed with beef or potatoes, vegetables, herbs and spices fried in vegetable oil. Serve with warm spicy capsicum sauce.

## SOUPS

### **Mung Beans Soup (Vegetarian) 12oz \$7.00 - 16oz \$9.00**

Kenyan style Mung Beans Soup with Kenyan Spices and boiled roots and sprinkle with Cilantro.

## STEWES

### **Cassava Leaves / Saka-Saka -no meat- \$14.00**

Also known as (Pondu or Saka-Saka), Cassava Leave is traditional dish from West and Central Africa. The dish is prepared in a vegan manner and serve over white rice.

### **Maafe Vegetarian -no meat- \$14.00**

### **Mung Beans Soup \$12.00**

Kenyan style Mung Beans Soup with Kenyan Spices sprinkle with Cilantro. Serve with one side of your choice.

## VEGETABLES SIDES

### **Garden Salad \$5.00**

### **Steam Vegetables \$5.00**

### **Boiled mixture of roots \$5.00**

### **Cassava Leave \$8.00**

### **Jollof Rice \$5.00**

West African rice cooked with tomatoes and spices.

### **Fried Yellow Plantains (whole) \$3.00**

### **Brown Rice \$4.00**

### **Coconut Rice & Beans \$5.00**

### **White Rice \$2.00**

### **Attieke \$5.00**

# SAUCES / NO MEAT

All sauces: \$14.00 with a side / No side \$9.00

## EGUSI

West African Melon Seed sauce cooked with various spices, Palm Oil, sprinkles with spinach and serves with a side of your choice.

## OGBONO

West African Mango Seeds sauce cooked with various spices, Palm Oil, sprinkles with spinach and serves with a side of your choice.

## EDIKANG IKONG

West African Fluted Pumpkin Leaves sauce cooked with Water Leaves or Spinach, various spices, Palm Oil and serves with a side of your choice.

## OKRA/SPINACH

West African style of sauce cooked with Water Leaves or Spinach with Okra, various spices, Palm Oil, and serves with a side of your choice.

# DESSERTS

## Malva Pudding \$6.95

Our South African sweet pudding of Cape Malay origin. Serve hot with Vanilla Ice Cream

## Baseema \$6.95

Our South Sudanese yogurt and coconut flaked cake soaked in simple syrup. Serve hot with or without Vanilla Ice Cream



Email us for more information about our Catering in Miami & Fort Lauderdale: [info@nativeafricancuisine.com](mailto:info@nativeafricancuisine.com)

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