

# MELI-MELO RESTAURANT MENU

(NATIVE AFRICAN CUISINE)

## APPETIZERS and SNACKS

### AKARA

Traditional African fried ground black eye beans. Serves with warm spicy capsicum sauce. (5) \$7.00

### PUF-PUF

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 (5) \$7.00

### MOI-MOI (BEANS CAKE) Traditional

Nigerian bean cake made from African Black Eye beans blended with fresh vegetables, peppers, boil eggs and corn beef. \$5.00

### BEEF SAMOSA

East African triangular pastry tightly stuffed with beef, potatoes, herbs and spices fried in vegetable oil. Serve with warm spicy capsicum sauce. (4) \$6.60

### BEEF SUYA

Finely sliced beef coated with Nigerian Suya Spice grilled and top with slices of fresh tomatoes, red onion and glazed with homemade vinaigrette (3) \$7.00

## SOUPS

### GOAT PEPPER SOUP

West African style Goat Soup cooked tender with freshly burn skin goat and African White Yam season with our homemade signature African spices and sprinkle with Ntong (African Clove Basil). (R) \$6.00 (L) \$12.00

### MUNG BEANS SOUP

Kenyan style Mung Beans Soup with Kenyan Spices and sprinkle with Cilantro. (S) 5.99 (M) \$7.00 (L) \$9.00

## CHICKEN DISH

### BAKED CHICKEN

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. \$10.00

### PERI-PERI CHICKEN

Our South African Grilled Chicken style marinated with freshly homemade mixture of peppers, herbs, spices, glazed with lemon, butter and Cilantro. Serve with rice of your choice or Sweet Potato Fries and Vegetables. \$13.00

### KUKUNA NAZI

Our East Africa Curry Chicken with Coconut Milk Stew. Served with White Rice \$12.00

### MAAFE

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 \$12.00

### 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 \$12.00, Beef \$15 or Fish \$18.00

## MEATS AND BEEF DISH

### BEEF SUYA

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 \$13.00

### 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

### OXTAIL STEW

Our West African traditional Oxtail Stew with tomatoes served with White Rice and Steam Vegetables. \$18.00

## FISH

### WHOLE FISH

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

## SAUCES

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

With chicken \$12.00, or with beef \$14.00

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

### EGUSI

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

### OGBONO

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

### EDIKANG IKONG

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.

### 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.

### AFANG

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.

## OUR AFRICAN SIDES (FUFU)

POUNDED YAM (West African marsh dough made from White African Yam) \$4.00

GARI (EBA) West African farina dough made from cassava grits style) \$4.00

FUFU (West African original fufu made from cassava flour cooked in a dough form) \$4.50

## SIDE ORDERS

WHITE RICE \$2.00

Fried YELLOW PLANTAINS (WHOLE) \$3.00

JOLLOF RICE: West African rice cooked with tomatoes and spices. \$5.00

COCONUT RICE & BEANS: Our signature rice cooked with beans and coconut milk \$5.00

ATTIEKE: CASSAVA COUSCOUS \$5.00

BOILED MIXUTES OF ROOT: (Green bananas, green plantains, yam, coco yam sweet potato) \$5.00

## VEGETABLES SIDES

MIX VEGETABLES	\$3.00
GARDEN SALAD	\$3.50

## VEGETARIAN APPETIZERS and SNACKS

### AKARA

Traditional African fried ground black eye beans. Serves with warm spicy capsicum sauce. (5) \$7.00

### PUF-PUF

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 (5) \$7.00

### MOI-MOI (BEAN CAKE) VEGETARIAN

Nigerian bean cake made from African Black Eye beans blended with fresh vegetables, peppers. \$5.60

### VEGETARIAN SAMOSA

East African triangular pastry tightly stuffed with potatoes, vegetables, herbs and spices fried in vegetable oil. Serve with warm spicy capsicum sauce. VEGGIES (4) \$6.99

## SOUP

### MUNG BEANS SOUP (Vegetarian)

Kenyan style Mung Beans Soup with Kenyan Spices sprinkle with Cilantro. (S) \$5.99, (M) \$7.00, (L) \$9.00

## STEWES

### CASSAVA LEAVE/ SAKA-SAKA

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. NO MEAT \$13.00

### MAAFE VEGETARIAN

A West Africa traditional peanut sauce made with mixture of vegetables. It originates from the Mandinka and Bambara people of Mali. Serve with Attieke (couscous cassava) or White Rice. \$13.00

### MUNG BEANS SOUP

Kenyan style Mung Beans Soup with Kenyan Spices sprinkle with Cilantro. Serve with one side of your choice. \$12.00

## VEGETABLES SIDES

MIX VEGETABLES	\$5.00
GARDEN SALAD	\$5.00

## SIDES

WHITE RICE	\$2.00
Fried YELLOW PLANTAINS (WHOLE)	\$3.00
JOLLOF RICE: West African rice cooked with tomatoes and spices.	\$5.00
COCONUT RICE & BEANS: Our signature rice cooked with beans and coconut milk	\$5.00
ATTIEKE: CASSAVA COUSCOUS	\$5.00
BOILED MIXTURES OF ROOT: (Green bananas, green plantains, yam, coco yam sweet potato)	\$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.

### OUR AFRICAN SIDES (FUFU)

POUNDED YAM (West African marsh dough made from White African Yam)	\$4.00
GARI (EBA) West African farina dough made from cassava grits style)	\$4.00
FUFU (West African original fufu made from cassava flour cooked in a dough form)	\$4.50

### DESSERT

#### MALVA PUDDING

Our South African sweet pudding of Cape Malay origin soaked in sugar and brandy syrup. Serve hot with or without Vanilla Ice Cream \$6.95

#### BASEEMA

Our South Sudanese yogurt and coconut flaked cake soaked in simple syrup. Serve hot with or without Vanilla Ice Cream \$6.95

