JOLLOF & WOLLOF

KITCHEN / LOS ANGELES

MENU

WEST AFRICAN + CARIBBEAN CUISINE

Afro tapas & small plates



Jerk Oxtail Sliders

$15.99

Pulled Jamaican oxtail glazed in spicy aioli, piled onto pillowy mini brioche or sweet coco bread. Two pieces.



Akarra · Shrimp Bean Fritters

$10.99

Black-eyed pea fritters fried to a shatter-crisp crust, studded with sweet shrimp and warm West African spice. Five pieces.



Bissap & Peanut Crunch Salad

$10.99

Tender chicken over crisp greens in a tangy hibiscus dressing, finished with a sweet-savory groundnut cake.



Teranga Chicken Breast Wrap

$13.99

Grilled chicken marinated in bold Afro spices, wrapped with fresh vegetables and a cool, creamy sauce.



Wollof Style Shawarma Wrap

Chicken $13.99 · Beef $14.99

Chicken or beef marinated in a Gambian-Middle Eastern spice blend, wrapped warm and generous.



Suya Spice Steak Wrap

$14.99

Char-grilled steak rubbed in smoky suya spice, layered with fresh veggies and a silky cream sauce.

WEST AFRICAN + CARIBBEAN CUISINE

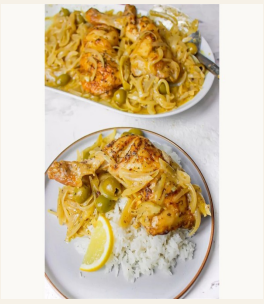
Wollof platters



Jollof Thieboudienne Royale

$22.99

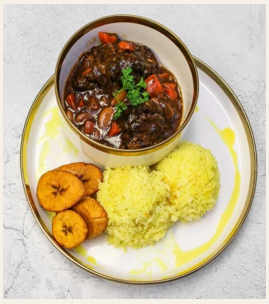
Our crown jewel — tomato-rich one-pot rice with cabbage and carrots. Choice of chicken, beef, fish, or veggie.



Chicken Yassa

$19.99

Grilled chicken marinated in zesty citrus and aromatic spices, crowned with caramelized onions over fragrant basmati.



Caribbean Oxtails

$24.99

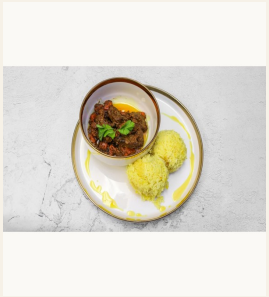
Fall-off-the-bone oxtails in rich brown gravy, served with golden saffron rice and braised cabbage.



Domoda Maafe Prestige

$19.99

Gambian peanut stew simmered slow and velvety, served over rice or couscous with vegetables.



Afro Coconut Beef Curry

$19.99

Slow-cooked beef in a creamy West African coconut curry, ladled over steamed rice.



Okra Stew with Fufu

$24.99

The beloved Super Kanja — okra simmered with smoked fish, beef, and palm oil, served with rice or fufu.



Golden Fried Fish

$23.99

Whole fish seasoned and fried to a delicate crunch, with sweet fried plantains and a crisp garden salad.



Egusi Soup

$25.99

Rich, hearty soup made with leafy greens and assorted meats, served alongside pillowy fufu.

Checkout prices and availability may vary.

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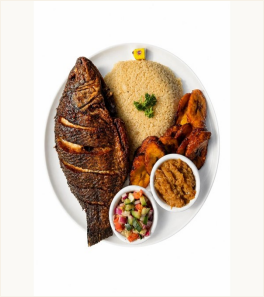
Char-grilled prestige proteins



Grilled Dibi

Lamb $26.99 · Chicken $24.99

Tender lamb chops or flame-kissed chicken char-grilled over open flame, seasoned with our signature spice rub and served with mustard-marinated onions.



Whole Fish · Fried with Acheke

$25.99

Light, fermented cassava couscous served with a perfectly fried whole fish and a vibrant onion and tomato salsa.



West African Herb-Rubbed Lamb Chops

$25.99

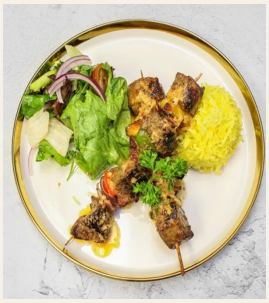
Chargrilled lamb chops glazed in a smoky tamarind reduction, served with fresh salad and saffron rice.



Grilled Whole Fish Luxe

$23.99

Whole marinated fish grilled to perfection, served with sweet plantains, salad, and pickled onions.



Beef Brochette · Dibi-Style Platter

$19.99

Citrus-and-mustard marinated skewers grilled dibi-style, served with a fresh garden salad.



Mango-Glazed Chicken Brochette

$18.99

Juicy skewers lacquered in spicy mango glaze, with salad, saffron rice, and extra mango sauce.

Checkout prices and availability may vary.

WEST AFRICAN + CARIBBEAN CUISINE

Afro greens & artisanal sides



Side of Jollof Rice

$10.99

Thieb or Benachin — slow-simmered rice in a rich tomato base with fragrant spices and smoky depth.



Hibiscus & Groundnut Salad

$8.99

Mixed greens in hibiscus vinaigrette with toasted groundnuts, cherry tomatoes, blueberries, cucumber, and onions.



Braised Cabbage & Carrots

$8.99

Cabbage and carrots simmered soft in a savory tomato-onion base.



Fried Sweet Plantains

$7.99

Ripe plantains fried golden with a caramelized sweetness.



Saffron Basmati Rice

$5.99

Fluffy basmati infused with fragrant saffron.



Steamed Jasmine Rice

$4.99

Aromatic jasmine rice, ideal alongside any savory dish.

Afro-inspired gourmet desserts



Chakri Deluxe

$8.99

Creamy millet-and-couscous pudding with yogurt, dried fruits, and a bright strawberry topping.

Checkout prices and availability may vary.

WEST AFRICAN + CARIBBEAN CUISINE

Gambian specialty drinks



Tropical Fusion

$6.99

A bright blend of hibiscus, baobab, ginger, and orange.



Bui · Baobab Juice

$5.99

Creamy baobab nectar with honey and vanilla.



Wonjo Bisap · Hibiscus Juice

$5.99

Sweet-tart hibiscus, served chilled.



Gambia Ginger Elixir

$5.99

Zesty ginger with citrus and warm spice.



Glass Bottle · Coke · Fanta · Sprite

$4.99

Choose your favorite chilled glass bottle soda.



Bottled Water

$1.99

Refreshing still water.