



AUTHENTIC SENEGAMBIAN KITCHEN

Jollof & Wollof

A TASTE OF WEST AFRICAN HOSPITALITY

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.

Dakkarr Noire Spring Rolls \$9.99

Crisp golden rolls filled with seasoned ground beef and vegetables, with a bright tamarind-chili dip. 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.



WOLLOF PLATTERS & BOWLS

Jollof Thieboudienne Royale \$22.99 · Bowl \$15.99

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

Chicken Yassa \$19.99 · Bowl \$14.99

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 · Bowl \$14.99

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

Afro Coconut Beef Curry \$19.99 · Bowl \$14.99

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

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



LIVE-FIRE & HOUSE REFRESHMENTS

The Prestige Table

CHAR-GRILLED PLATES · SIDES · DRINKS · SWEETS

CHAR-GRILLED PRESTIGE PROTEINS

Grilled Dibi Lamb \$26.99 · Chicken \$24.99

NEW The ultimate West African street-side luxury. 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

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

West African Herb-Rubbed Lamb Chops \$25.99

Char-grilled 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.

AFRO-INSPIRED GOURMET DESSERTS

Peach Cobbler \$7.99

Cinnamon-spiced peaches baked beneath a flaky, buttery crust. Served warm.

Chakri Deluxe \$8.99

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

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 & 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.

GAMBIAN SPECIALTY DRINKS

Tropical Fusion \$6.99

A bright blend of hibiscus, baobab, ginger & 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

Bottled Water \$1.99

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