



## Appetizers

**Accara** 6

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

**Croquettes de Poisson** 7

Pan fried savory fish cake (flounder) served with cilantro and garlic sauce

**Fataya** 7

Savory pastry stuffed with seasoned fish filling (tuna) and served with sriracha sauce

**Nems** 7

Spring rolls stuffed with finely chopped chicken, ground beef, rice vermicelli, grated carrots, scallions, and dried mushrooms served with nuoc mam dressing

**Vegetarian Nems** 6

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

**Brochettes de Crevettes** 8

Marinated grilled shrimp on skewers served with sriracha sauce

## SALADS

**Salade Ordinaire** 6

Mixed greens, chopped russet potatoes, sweet potatoes, beets, and boiled eggs, tossed in coconut lime dressing

**Salade de la Teranga** 7

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

**Salade Vietnamienne** 7

Sautéed chicken breast, rice vermicelli, grated carrots, dried mushroom, green onions, and parsley tossed in nuoc mam dressing

## ENTREES

### Neent Fukk ak Naar (National Dish) 15

Herb-stuffed white fish cooked in tomato stew with broken jasmine rice served with cassava, cabbage, carrots, cauliflower, eggplant, and pumpkin

### Naar Fukk 16

Marinated grilled tilapia served with Atthiéké (yucca couscous) and sauce moyo

### Teemeer Juróom Naar Fukk ak Neent 14

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

### Juróom Naar Fukk ak Benn 16

Grilled skewered cubes of filet mignon served with yucca fries and homemade honey-mustard sauce

### Tus Neent 16

Citrus and garlic marinated grilled Cornish hen served with vermicelli

### Juróom Benn Teemeer Naar Fukk ak Juróom Nett 17

Marinated roasted lamb shank (falling off the bone) served with a caramelized onion sauce and Moroccan couscous

### Dibi 17

Grilled marinated lamb shoulder chops with a pickled-onion and mustard sauce served with sweet potato fries

### Yassa Guinaar 14

Marinated grilled chicken cooked in a lemon and caramelized onion sauce and served with jasmine rice

### Brochettes de Poulet 15

Grilled skewered tangy cubes of chicken breast served with alocco (fried sweet plantains) and onion and sriracha sauce

### Thiébou Yap 15

Seasoned lamb cubes cooked with mixed vegetables and served with broken jasmine rice

\* Consuming raw or undercooked meat, poultry, eggs or seafood may cause food borne illness