



## MOBILE KITCHEN



# Yagg Sii Tenn



## African Cuisine

[www.Yaggsitenn.com](http://www.Yaggsitenn.com)

919-349-1873/919-522-3384

### Homemade Beverages \$5.00 (Y.S.T)

**Ginger Lemonade:** Ginger, Turmeric roots

**Oasis Moringa-Mint & Lime:** Moringa, Mint & lime

**Baobab Cocktail:** Baobab Fruit & Sour-Sop

**Hibiscus Fusion:** Fresh hibiscus flower & Pineapple

**Tamarind Blast:** Fresh Tamarind & Blossom water

### Appetizers \$3.00

**\*Fataya:** Turkey, Fish or Vegan patties (2pcs)

**Accaras:** Black Eyed Peas Fritters (6pcs)

**Piri-Piri Wings:** Wings tossed in piri piri sauce (2pcs)

**<sup>1</sup>Suya Kebab:** Grilled Beef skewer (2pcs)

### Kid's Meal \$5.00 W Sweet Tea

Jolof Rice Chicken

Fataya W African Fries (Yam, Yucca, Plantains)

### Sandwiches \$7.00

\* Fataya Coco bread

Serengeti Lamb

Chicken Yassa wrap

### Soups \$4.00

**Harira:** Lentils & chickpea with Lamb \*(N.AF)

**Peppah:** Spicy fish and vegetables (W.AF)

**Roon:** Cow feet with vegetables (S.AF)

### Desserts: \$5.00

Apple Beignet (6pcs)\*

Berewot: Philo Dough Almond (5pcs)\*

Kenyan Mandazi : Coconut Beignet (6pcs)

Mburu Faas: Fried Croissant W plantain N ice cream

### Sides \$3.00

<sup>2</sup>Aloco: Fried Plantains

Jolof Rice: Tomato based rice

<sup>2</sup>Attieke: Grated cassava

<sup>2</sup>Injera: Teff sour dough flatbread

Couscous : Steamed semolina

<sup>2</sup>Fufu: Pounded yucca & plantains

Ulieuk: Rice W lentils and Chickpea

<sup>2</sup>African fries: plantains, yucca & yams

\* = Vegan or available in Vegan. 1 = Allergen.

2 = Gluten Free

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**Platters Add \$5 for Lamb or goat/ \$2.00 for vegan**

### Chicken Platters

- Yassa Ganar:** Jerk chicken in a citrus onion sauce over rice or couscous (Senegal)# \$8.00
- Maffe:** Ground nuts stewed with veggies W/ugali(gluten free) or rice (Mali)\*# \$8.00
- Pyramid Platter:** grilled Chicken with salad, tabouli, African fries & grilled pita (Egypt)\*# \$10.00
- Curry Kuku:** Curried Chicken with vegetables over rice or fufu (E.Africa)\*# \$8.00
- Tajine:** Dates,prunes,figs,vegetables Stewed in a honey sauce over couscous(Morocco)\* \$10.00
- Karanga:**Chicken breast in coconut milk W spinach N Kenyan spices W Ugali (Kenya) \$9.00
- Doro Wat/Tibbs:**Bone in or boneless chicken stewed in kibbeh sauce W injera (Pick 2↓) \$10.00
- Ethiopian vegetables:** Gomen: Spicy seasoned greens  
 Atkil wat: Curried Cabbage,potatoes and carrots  
 Klete Kilkil:Seasoned green beans  
 Shiro: Chickpea puree  
 Mesir wot: Lentil puree

**Vegan Ethiopian Platter:** ↑ Pick 3 \$10.00 ↑ Pick 5 \$ 15.00

### Specialties

- Oxtails Stew:** Softly simmered oxtails W veggies over ulieuk (S.Africa ) \$13.00
- Egusi:** Cassava leaves , goat and smoked dried fish served over Fufu (W.Africa) \$16.00
- Okra Stew:** Okra and lamb stewed in rich palm oil served over rice (Congo) \$16.00
- Poisson Braise:** Tilapia grilled served W Aloco and Attieke (Ivory Coast) \$15.00
- Firir Rouget:** Red Snapper grilled served W plantains,Jolof rice and Salad (W.Africa) \$18.00
- Mishwi:** Stuffed lamb Shank roasted in caramelized onion,couscous N A.fries (Tunisia) \$18.00
- Chebu Djeun:** Catch of the day steamed W rice, vegetables in pure olive oil (Senegal) \$15.00
- DIBI:**Chargrilled bone in Lamb,goat or oxtail W/Dijon,salad,vermicelli N A.fries (Gambia)\$18.00
- Riz Goree:**Variety of Fresh seafood stir fried in a yellow rice and veggies medley (Goree) \$20.00

**\*= Vegan or Available in Vegan**

**# = Available in Fish**

