



YAGG SII TENN

Authentic African Cuisine

Welcome to Yagg Sii Tenn catering

At Yagg Sii Tenn we take pride in our African heritage. Doing so, we ensure that we always pleasantly surprise you, make you discover new food horizons and exceed your expectations by creating and offering the utmost quality cuisine and service.

Below you will find a delicious menu that will leave you wondering about the taste of the food.

Below is our pricing list, we will work with you to create a comfortable budget that suits your needs.

Number	YSC 1	YSC2	YSC3	YSC4	YSC5
Dishes	Vegan or Vegetarian	Chicken	Meat	seafood	Mix'n'match
Portions	1 Appetizer 1 dish 2 sides 1 Dessert *(see below)	2 or 3 Appetizers 2 or 3 different dishes 3 or 4 sides 2 or 3 Desserts *(see below)			
Pricing	\$18/person	\$16/person	\$25/person	\$30/person	\$40 to \$70/person

*you can also add Soup, drinks, or sides for \$4 each/person.

Also for your special event get customized labels on the drinks.

We can also provide catering equipment e.g.: cutlery, tablecloth, and such for an additional price depending on size of your party.

Delivery is free between 0-20 miles depending on the order and location.

We also cater out of State, contact us for more information.



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APPETIZERS

Fataya: Marinated beef and caramelized onion stuffed in turnover dough and lightly fried to perfection. (You can also get it with **fish, turkey or veggies**).
(Africa)

NEEMES: ground seasoned beef with African mushrooms; cilantro, noodles rolled in a lean rice tortilla and baked or fried to desired crispiness and dipped in a spicy and tangy sauce. (Senegal)

ACCARAS :(vegan) lightly fried black eyed peas fritters with a spicy tomato relish (Ghana)

FALAFEL: Chick peas round dipped in a creamy lemon tahini sauce. (Morocco)

SUYA KABOB: Spicy lean beef skirt steak rubbed with ground nut powder and grilled with olive oil . (Nigeria)

GRAPE LEAVES: Rice pilaf cooked with herbs, cumin and spices stuffed and rolled in a fresh grape leaf. (Egypt)

Piri-Piri wings: Spicy grilled wings (S. Africa)

SOUPS

HARIRA: Lentils, chickpeas and African spices W meat or Vegan. (North Africa)

PEPPAH: Spicy fish in a fiery lime, habanero and Vegetables. (West Africa)

MTORI: Green plantains cream, mild seasoning. (East Africa)

ROON: Cow feet with vermicelli and vegetables. (South Africa)

Salad

Signature Salad: Lettuce , spinach or kale leaves , avocado, tomatoes, cucumbers, beets, eggs, and shredded carrots, can be vegan or add grilled calf liver ,tuna or salmon come with Yagg Sii Tenn vinaigrette made out of grape seeds ,Argan, olive, avocado oil ,fresh minced garlic ,parsley, balsamic vinegar and lemon. (Tenn bii)



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ENTREES

Almost all of our entrees can be made with beef, lamb, goat, chicken, fish, vegetarian or vegan. However some dishes taste better with a specific protein, so refer to the selection below and let us guide you if you have any questions or doubts.

Doro Wat/Tibbs: Bone in or boneless chicken stewed in kibbeh ,wat sauce W injera N Choose 2 Ethiopian vegetables .
(Ethiopia)

Yebeq(Aleecha or wot): Lamb stewed in Mild or spicy sauce W injera choose 2 Ethiopian vegetables. (Ethiopia)

MAFFE: Ground peanut sauce, stewed with veggies, and simmered for a tick and flavorful texture. (Mali)

YASSA Chicken: Spicy citrus caramelized onion sauce well marinated with Dijon mustard, lemon, black pepper and garlic cooked in extra virgin olive oil coupled with a juicy grilled jerk chicken. (Senegal)

CHERMOLA (chicken): A blend of dried parsley, cumin, paprika, black pepper and lemon preserve. Add onions, ginger and cilantro and you will have a great seasoning that will make your chicken tender and mouthwatering. (Morocco, Algeria,)

MECHUI: A tender well stuffed with our magic roofo leg of lamb, herbs and spices, baked and grilled with mesquite wood fire. (Tunisia)

OKRA STEW (lamb or seafood): Ground okra, stewed with lamb or seafood finished with a hint of palm oil and dried fish. (Congo)

CHEBU DJEUN :(Fish) Red tomato based rice cooked with veggies, bone in king fish, grouper or tilapia filet served with hot sauce and lemon halves. (Senegal)

TAGINE: A mixture of figs, dates, prunes, raisins, olives and potatoes well coated in a rich ginger honey sauce. (Morocco)

EGUSI/Isombe: A combination of pumpkin seeds, cassava leave tomatoes, onion, and smoked fish slowly pot roasted can be served with goat, Lamb or oxtail. (Gambia,Nigeria,Rwanda ,Burundi,Congo ...)

POISSON BRAISE Whole fish or fillet, it can be tilapia or Red Snapper marinated with onion and bell pepper fried or grilled. (Cameroon,Cote d'Ivoire)

CARRY: Kenyan curry stewed with vegetables and a protein of your choice. (Kenya)



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Riz Goree: African version of the Spanish Paella: saffron parboiled rice cooked with a blend of seafood, shrimp, octopus, calamari, escallop, jumbo mussels, clams and crab legs and mixed veggies... (Cape Verde Island: coast of Senegal)

KARANGA: A coconut and tomato base sauce cooked with spinach and served with ugali. (KENYA)

Oxtails: Stewed or grilled (South Africa)

Jolof Rice Lamb or Goat: Stir fried tomato based rice W vegetables (West Africa)

Sides

You can mix and match any combination that appeals to you and to make it easy, you can choose from this selection:

Attieke: Gluten free grated Cassava. (Ivory Coast)

ALOCO: Crispy fried sweet plantains. (Africa)

Jolof rice: Tomato based rice decorated with mix vegetables. (West Africa)

Couscous: Very well rounded, fine and healthy steamed semolina. (Maghreb)

STIR FRY "YAGG SI" RICE: steamed white rice stir fried with ghee butter, green onions, celery, leeks, carrots, echalotte and seasoned with nine different African spices. (Senegal)

GOMEN/Sukuma wiki: Spicy seasoned collard greens (East Africa)

FUFU : Gluten free porridge made from yucca or plantain. (Ghana, Benin, Gabon)

MESIR WAT: Spicy lentils puree. (Ethiopia)

INGUDAY TIBBS: sautee mushroom, onions, peppers and potatoes. (Eritrea, East Africa)

STEAMED VEGGIES: A mix of wild African vegetables (yams, yucca, carrots, cabbage, chaillotte, and jicama) well steamed with our homemade seasoning.

INJERA: Soft spongy and sour bread made with teff. Gluten Free (East Africa)

COCO BREAD: Coconut milk bread. (Burundi, South Africa)

SHIRO: Chickpeas puree (Somalia, East Africa)

ATKIL WAT: Curried Cabbage and carrots and potatoes (Ethiopia)

KLETE KILKIL: Seasoned green beans. (Sudan, East Africa)

Fonio: A gluten free millet with a hint of okra (Mali)

Vermicelles: Steamed vermicelli W mix vegetables and raisins. (West Africa)

Nshima/Ugali: Gluten free thick porridge made from corn meal. (Zambia, E Africa)

Ulieuk: Stir fried rice with lentils, chickpeas, cumin, coriander. (South Africa)

African Fries: Mix of fried Plantains, yams and yuccas (Africa)



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DESSERTS

MANDAZI: Also known as achuomo or beignets coco is a mix of dough, orange blossom and nutmeg served with a light milky coconut cream. Also come in vegan stuffed with apple. (Kenya, Ghana, Senegal, Nigeria...)

OMALI: Combination of phillo pastry, pistachio, dates, raisins and almonds. (Egypt, North Africa)

MBOUROU FASS: Croissant bathed in a sweet liquid batter, lightly fried served with ice cream plantains and drizzled with caramel. (Senegal)

Koeksister: Fried Dough braided shape with nutmeg and honey. (South Africa)

CHACRY: Known as Degueh sweet millet cake in a creamy Milk sauce. (W.Africa)

Achuomo: Apple beignets with Chocolate sauce (East Africa)

Berewot: Philo dough filled with almond served with Agave N sesame (N.Africa)

Melktert: Piecrust, filled with a mix of milk, cornstarch, cinnamon (S.Africa)

BEVERAGES (Yagg Sii Tenn)

GINGER LEMONADE: Fresh ground ginger and turmeric with passion fruit.

Hibiscus Fusion: African sorrel hibiscus mix with fresh mint leaves.

Tamarind Blast: fresh tamarind well fused with pineapple.

Baobab Cocktail: Baobab fruit mixed with Soursop, and water.

Oasis Moringa- Mint & Lime: Fresh mint blended with moringa oleifera, lime

Sweet Moroccan Mint Tea: Fresh mint leaves with a mix of Black and green tea.

We have a very good variety of different dishes and combination. In this menu we put out a sample of what we have to offer because we do not want to overwhelm you. However, ideas are welcome and we will closely work with you and for you to make your experience unforgettable.