



**MOBILE KITCHEN**



# Yagg Sii Tenn



**Authentic African Cuisine**

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

**919-349-1873/919-522-3384**

## Homemade Beverages<sup>GF</sup>\* \$6.00

**Ginger Lemonade:** Ginger&Turmeric roots

**Moringa-Mint:** Moringa,Mint,lime&lemon

**Baobab Cocktail:** Baobab fruit , Sour-Sop

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

**Tamarind Blast:** Fresh Tamarind, Blossom water

## Soups<sup>GF</sup> \$5.99

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

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

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

**Mtori:** Creamy green plantains W herbs (E.AF)\*

## Appetizers \$5.00

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

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

**Piri-Piri:** Spicy wings (2pcs)

<sup>1</sup>**Suya:**Spicy beef skewer seasoned w peanut powder(2pcs)

## Desserts: \$5.00

**Achomo:**Apple Beignets (6pcs)\*(W.AF)

<sup>1</sup>**Berewot:** Philo Dough Almond (5pcs)\*(N.AF)

**Mburu Faas:** Fried Croissant W Aloco N vanilla bean ice cream

**Mandazi:** Coconut beignets(6pcs)(E.AF)

## Kid's Meal \$5.00

Jolof Rice Chicken<sup>GF</sup>

Fataya W African Fries (Yam,Yucca&Plantains

## Sandwiches \$9.00

\* Fataya Coco bread

Serengeti Lamb

Safari Chicken Yassa

## \*Sides \$4.99

**Aloco<sup>GF</sup>:** Fried Plantains

**Jolof Rice<sup>GF</sup>:** Tomato based rice

**Attieke<sup>GF</sup>:** Grated cassava

**Injera<sup>GF</sup>:** Spongy sour teff bread

**Couscous<sup>1</sup>:**Steamed semolina

**Fufu<sup>GF</sup>:** Pounded yam

**Ulieuk<sup>GF</sup>:** Rice W lentils and Chickpeas

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

**Ugali<sup>GF</sup>:**Corn flour Fufu

\* Vegan or available vegan

<sup>GF</sup> Gluten free

<sup>1</sup> Allergen

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## Chicken Platters\*

- Yassa Ganar:** Jerk chicken in a citrus onion sauce over plain rice or couscous (Senegal) \$11.00
- <sup>1</sup>Tigadegeh<sup>GF</sup>:** Chicken breast stewed in a ground nuts sauce with yams, potatoes over rice (Guinea) \$13.00
- Pyramid Platter:** Grilled Chicken with salad, tabuli, African fries & grilled pita bread (Egypt) \$13.99
- Jolof Rice<sup>GF</sup>:** Red tomato based rice stir fried W marinated Chicken and mix veggies (Ghana) \$13.00
- Curry Kuku<sup>GF</sup>:** Curried Chicken with vegetables over rice or fufu (E.Africa) \$13.00
- Tajine:** Dates, prunes, figs, berries, chicken breast stewed in a honey sauce W couscous (Morocco) \$14.99
- Karanga<sup>GF</sup>:** Chicken breast in coconut milk W spinach N Kenyan spices W Ugali (Kenya) \$13.99
- Doro Wat/Tibbs<sup>GF</sup>:** Bone in or boneless chicken stewed in a berberé sauce With injera and choice Of 2 Ethiopian vegetables (Pick 2↓ ) (Ethiopia) \$13.99

## \*Vegan/Vegetarian Platters

- Ethiopian vegetables:** Gomen: Spicy seasoned Collard greens
- Atkil wat: Curried Cabbage, potatoes and carrots
- Kilkil: Seasoned green beans
- Shiro: Seasoned Chickpea purée
- Mesir wat: Spicy lentil purée

**Ethiopian Vegetables Platter<sup>GF</sup>:** ↑ Pick 3 \$13.00 ↑ Pick 5 \$ 17.00

- Yassa V :** Jerk stir fried veggies in a citrus onion sauce over rice or couscous (Senegal) 13.00
- <sup>1</sup>Maffé<sup>GF</sup> :** Potatoes, yams, yucca stewed in a ground nuts sauce over white rice (Mali) \$15.00
- Pyramid V:** Falafel w/salad, grape leaves, tabuli, hummus African fries & grilled pita bread (Egypt) \$15.99
- Jolof Rice<sup>GF</sup> V:** Sautéed tomato based rice with mix veggies, eggplants and mushrooms (Liberia) \$15.99
- Carrie<sup>GF</sup> :** Curried cabbage, zucchini, squash, yams and carrots over rice or fufu (E.Africa) \$15.00
- Tajine V:** Dates, prunes, figs, apricot, veggies stewed in agave sauce over couscous (Morocco) \$15.99
- Karanga<sup>GF</sup> V:** Vegetables stewed with in a coconut milk sauce served w wilted spinach over Ugali. (Kenya) \$15.99
- Gombo<sup>GF</sup>:** Okra stewed in a rich palm oil with vegetables over plain rice (C.Africa) \$15.00
- Pondu<sup>GF/1</sup> :** Cassava leaves stewed with pumpkin seed, locust bean powder served over fufu (Africa) \$15.00

\* Gluten free

1 Allergen

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## MOBILE KITCHEN

### Meat & Seafood

- Thialgen<sup>GF</sup>**: Softly simmered oxtails with cabbages, potatoes and carrots over Ulieuk (S.Africa ) \$18.00
- Egusi<sup>GF/1</sup>**: Cassava leaves stewed in a goat, pumpkin seed and smoked dried fish over fufu (Nigeria) \$18.00
- Isombe<sup>GF/1</sup>**: Cassava leaves stewed with snapper fillet ,pumpkin seed over fufu (Africa) \$20.00
- Okra stew<sup>GF</sup>**: Okra and lamb stewed in rich palm oil over rice (Congo ) \$18.00
- Plassas<sup>GF</sup>**: Okra and snapper fillet stewed in a palm oil over plain rice (W Africa) \$20.00
- Chebu Djeun<sup>GF</sup>**: Catch of the day steamed W jasmine rice, vegetables, dried fish, scallion (Senegal)\$16.99
- Poisson Braisé<sup>GF</sup>**: Whole grilled Tilapia served W Aloco, salad and Attieke (Ivory Coast) \$16.99
- Laak Djeun<sup>GF</sup>**: Red snapper fillet \$20.00 / Whole red snapper \$25.00  
Red snapper served W plantains, Jolof rice ,Yagg relish, and salad (West Africa)
- Curry Fish<sup>GF</sup>**: Red Snapper fillet curried with veggies over rice or fufu (S.Africa) \$20.00
- Sulu<sup>GF/1</sup>**: Peanut butter stewed with snapper fillet and veggies over rice (Guinea) \$20.00
- Mishwi**: Lamb Shank roasted in caramelized onion, over couscous African fries, Yagg relish (Tunisia) \$20.00
- Dibi**: Chargrilled bone in Lamb, goat or oxtail W/ Dijon mustard, salad, vermicelle N African fries (Gambia)\$20.00
- Riz Gorée<sup>GF/1</sup>**: Crab legs, calamari, mussels ,clams, scallops, shrimps, and tilapia fillet stir fried with veggies medley on a bed of yellow parboiled jasmine rice. (15-20mn cooking time) (Cabo Verde) \$24.99



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1 Allergen

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