



MOBILE KITCHEN



Yagg Sii Tenn



Authentic African Cuisine

www.Yaggsitenn.com

919-349-1873/919-522-3384

Homemade Beverages^{GF}* \$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^{GF} \$5.00

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)

¹**Suya:**Spicy beef skewer seasoned w peanut powder(2pcs)

Desserts: \$5.00

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

¹**Berewot:** Philo Dough Almond (5pcs)*(N.AF)

Mburu Faas: Fried Croissant W Aloco N ice cream(S.AF)

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

Kid's Meal \$5.00

Jolof Rice Chicken^{GF}

Fataya W African Fries (Yam,Yucca&Plantains

Sandwiches \$9.00

* Fataya Coco bread

Serengeti Lamb

Safari Chicken Yassa

*Sides \$4.99

Aloco^{GF}: Fried Plantains

Jolof Rice^{GF}: Tomato based rice

Attieke^{GF}: Grated cassava

Injera^{GF}: Spongy sour teff bread

Couscous :Steamed semolina

Fufu^{GF}: Pounded yam

Ulieuk^{GF} :Rice W lentils and Chickpeas

African fries^{GF}:plantains,yucca&yams

Ugali^{GF}:Corn flour Fufu

* Vegan or available vegan

GF= Gluten free

1 Allergen

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Platters Add \$5 for Lamb ,Goat or Oxtail

Chicken Platters*

- Yassa Ganar:** Jerk chicken in a citrus onion sauce over plain rice or couscous (Senegal) \$11.00
- ¹Tigadegeh^{GF}:** Chicken breast stewed in a ground nuts sauce w potatoes over rice (Guinea) \$13.00
- Pyramid Platter:** Grilled Chicken with salad, tabuli, African fries & grilled pita bread (Egypt) \$13.99
- Jolof Rice^{GF}:** Red tomato based rice stir fried W marinated Chicken, mix veggies (Ghana) \$13.00
- Curry Kuku:** 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^{GF}:** Chicken breast in coconut milk W spinach N Kenyan spices W Ugali (Kenya) \$13.99
- Doro Wat/Tibbs^{GF}:** Bone in or boneless chicken stewed in a berbéré 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^{GF}: ↑ 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
- ¹Maffé^{GF} V :** 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) \$15.00
- Jolof Rice^{GF} V:** Sautéed tomato based rice with mix^{GF} veggies garnished with our house relish (Liberia) \$15.00
- Carrie V:** 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) \$15.00
- Karanga^{GF} V:** Vegetables stewed with in a coconut milk sauce served w wilted spinach over Ugali. (Kenya) \$15.00
- Gombo^{GF}:** Okra stewed in a rich palm oil verwith vegetables plain rice (C.Africa) \$15.00
- Pondu^{GF/1} :** Cassava leaves stewed with pumpkin seed, locust bean powder served over fufu (Africa) \$15.00

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Specialities

- Thialgen^{GF}**: Softly simmered oxtails with veggies over Ulieuk (S.Africa) \$17.00
- Egusi^{GF/1}**:Cassava leaves stewed in a goat and smoked dried fish over fufu (Nigeria) \$18.00
- Isombe^{GF/1}**:Cassava leaves stewed with snapper fillet ,pumpkin seed over fufu (Africa) \$20.00
- Okra stew^{GF}**: Okra and lamb stewed in rich palm oil over rice (Congo) \$17.00
- Plassas^{GF}**: Okra and snapper fillet stewed in a palm oil over plain rice (W Africa) \$20.00
- Chebu Djeun^{GF}**: Catch of the day steamed W rice, vegetables, dried fish, scallions (Senegal)\$15.00
- Poisson Braisé^{GF}**:Whole grilled Tilapia served W Aloco and Attieke (Ivory Coast) \$16.99
- Laak Djeun^{GF}** : Red snapper fillet \$20.00 / Whole red snapper \$25.00
Red snapper served W plantains,Jolof rice ,Yagg relish, and salad (West Africa)
- Souluhu^{GF/1}**:Peanut butter stewed with snapper fillet and veggies over rice Guinea) \$20.00
- Curry Fish**: Red Snapper fillet curried with veggies over rice or fufu (S.Africa) \$20.00
- Mishwi**: Stuffed lamb Shank roasted in caramelized onion, served over couscous, African Fries ,Yagg relish,salad (Tunisia) \$20.00
- Dibi**:Chargrilled bone in Lamb,goat or oxtail W/Dijon,salad,vermicelle N A.fries (Gambia)\$20.00
- Riz Gorée^{GF/1}**:Crab legs,calamari,mussels ,clams,scallops, shrimps, and tilapia fillet stir fried on a bed of yellow parboiled jasmine rice. Take 20-30mn cooking time (Cabo Verde) \$24.99

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