



## MOBILE KITCHEN



# Yagg Sii Tenn



## Authentic African Cuisine

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

919-349-1873/919-522-3384

### Homemade Beverages \$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 \$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)

<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 ice cream(S.AF)

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

### Kid's Meal \$5.00

Jolof Rice Chicken

Fataya W African Fries (Yam,Yucca&Plantains)

### Sandwiches \$9.00

\* Fataya Coco bread

Serengeti Lamb

Safari Chicken Yassa

### \*Sides \$4.00

**Aloco:** Fried Plantains

**Jolof Rice:** Tomato based rice

**Attieke:** Grated cassava

**Injera:**Teff sour dough flatbread

**Couscous :**Steamed semolina

**Fufu:** Pounded yam

**Ulieuk :**Rice W lentils and Chickpeas

**African fries:**plantains,yucca&yams

**Ugali:**Corn flour Fufu

\* Vegan or available vegan & Gluten free

<sup>1</sup> 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
- <sup>1</sup>Maffe:** Chicken breast stewed in a ground nuts sauce with vegetables over (Mali) \$13.00
- Pyramid Platter:** Grilled Chicken with salad, tabouli, African fries & grilled pita (Egypt) \$13.00
- Jolof Rice:** 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, veggies stewed in a honey sauce over couscous (Morocco) \$13.00
- Karanga:** Chicken breast in coconut milk W spinach N Kenyan spices W Ugali (Kenya) \$13.00
- Doro Wat/Tibbs:** Bone in or boneless chicken stewed in a berberé sauce With injera and choice Of 2 Ethiopian vegetables (Pick 2↓ ) (Ethiopia) \$13.00

### \*Vegan/Vegetarian Platters

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

**Ethiopian Vegetables Platter:** ↑ Pick 3 \$12.00 ↑ Pick 5 \$ 16.00

- Yassa V :** Jerk stir fried veggies in a citrus onion sauce over rice or couscous (Senegal) \$13.00
- <sup>1</sup>Maffé 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 (Egypt) \$15.00
- Jolof Rice V:** Sautéed tomato based rice with mix veggies garnished with our house relish (Ghana) \$15.00
- Curry 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 V:** Cabbage, turnip, peas stewed with Kenyan spices in a coconut milk sauce served with Wilted spinach over Ugali. (Kenya) \$15.00
- Okra stew V:** Okra stewed in a rich palm oil over plain rice (C.Africa) \$14.00
- Egusi V :** Cassava leaves stewed with pumpkin seed served over fufu (Africa) \$14.00

\* Gluten free

1 Allergen

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### Specialities

- Oxtails Stew:** Softly simmered oxtails with veggies over Ulieuk (S.Africa ) \$16.00
- Egusi:** Cassava leaves stewed in a goat and smoked dried fish over fufu (Nigeria) \$16.00
- Egusi fish:** Cassava leaves stewed with snapper fillet ,pumpkin seed over fufu (Africa) \$20.00
- Okra stew:** Okra and lamb stewed in rich palm oil over rice (Congo ) \$16.00
- Okra fish:** Okra and snapper fillet stewed in a palm oil over plain rice (W Africa) \$20.00
- Chebu Djeun:** Catch of the day steamed W rice, vegetables in pure olive oil (Senegal)\$15.00
- Poisson Braisé:** Whole grilled Tilapia served W Aloco and Attieke (Ivory Coast) \$16.00
- Laak Djeun :** 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:** 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 (Tunisia) \$20.00
- Dibi:** Chargrilled bone in Lamb,goat or oxtail W/Dijon,salad,vermicelle N A.fries (Gambia)\$20.00
- Riz Gorée:** Crab legs,calamari,mussels ,clams,scallops, shrimps, and tilapia fillet stir fried with veggies medley on a bed of yellow parboiled jasmine rice. (Cabo Verde) \$24.00

