



MOBILE KITCHEN



Yagg Sii Tenn



Authentic African Cuisine

www.Yaggsitenn.com

919-349-1873/919-522-3384

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

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

Appetizers \$4.00

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

Accaras: Black Eyed Peas Fritters (6pcs)

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

¹Suya Kebab: Grilled Beef skewer(2pcs)

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

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)

Desserts: \$5.00

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

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

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

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

Sides \$3.00

²Aloco: Fried Plantains

Jolof Rice: Tomato based rice

²Attieke: Grated cassava

²Injera:Teff sour dough flatbread

Couscous :Steamed semolina

²Fufu: Pounded yucca & plantains

Ulieuk :Rice W lentils and Chickpeas

²African fries:plantains,yucca&yams

²Ugali:Corn meal Fufu

* =Vegan or available in Vegan.

1 = Allergen.

2 = Gluten Free

Follow Us: @yaggsiitenn @yaggsitenn Yagg_sii_tenn





MOBILE KITCHEN

Platters Add \$5 for Lamb ,Goat or Oxtail

Chicken Platters

- Yassa Ganar:** Jerk chicken in a citrus onion sauce over rice or couscous (Senegal) \$10.00
- Maffe:** Chicken breast stewed in a ground nuts sauce with vegetables over rice (Mali) \$12.00
- Pyramid Platter:** Grilled Chicken with salad, tabouli, African fries & grilled pita (Egypt) \$12.00
- Jolof Rice:** Red tomato based rice stir fried W marinated Chicken, mix veggies (Ghana) \$12.00
- Curry Kuku:** Curried Chicken with vegetables over rice or fufu (E.Africa) \$12.00
- Tajine:** Dates, prunes, figs, veggies stewed in a honey sauce over couscous (Morocco) \$12.00
- Karanga:** Chicken breast in coconut milk W spinach N Kenyan spices W Ugali (Kenya) \$12.00
- Doro Wat/Tibbs:** Bone in or boneless chicken stewed in a berberé sauce With injera and choice Of 2 Ethiopian vegetables (Pick 2↓) (Ethiopia) \$12.00

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 \$10.00 ↑ Pick 5 \$ 15.00

Yassa V : Jerk stir fried veggies in a citrus onion sauce over rice or couscous (Senegal) \$12.00

Maffé V : Potatoes, yams , yucca stewed in a ground nuts sauce over white rice (Mali) \$14.00

Pyramid V: Falafel w/ salad, grape leaves, tabuli, hummus African fries & grilled pita (Egypt) \$14.00

Jolof Rice V: Sautéed tomato based rice with mix veggies garnished with our house relish (Ghana) \$14.00

Curry V: Curried cabbage, zucchini , squash , yams and carrots over rice or fufu (E.Africa) \$14.00

Tajine V: Dates, prunes, figs, apricot, veggies stewed in agave sauce over couscous (Morocco) \$14.00

Karanga V: Cabbage, turnip, peas stewed with Kenyan spices in a coconut milk sauce served with Wilted spinach over Ugali. (Kenya) \$14.00

Follow Us: @yaggsiitenn @yaggsitenn Yagg_sii_tenn



MOBILE KITCHEN 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
- Okra Stew:** Okra and lamb stewed in rich palm oil over rice (Congo) \$16.00
- Poisson Braisé:**Whole grilled Tilapia served W Aloco and Attieke (Ivory Coast) \$15.00
- 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) \$18.00
- Mishwi:** Stuffed lamb Shank roasted in caramelized onion, served over couscous , African Fries ,Yagg relish (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 Gorée:**Crab legs,calamari,mussels ,clams,scallops, shrimp, N flounder fillet stir fried with veggies medley on a bed of yellow parboiled jasmine rice. (Cabo Verde) \$22.00

