

# **Kafé Mamai**

## **African & Caribbean Cuisine**



### **Appetizers**

#### **Bhajia**

Ground black eye peas blended in mixed spices flash fried and served with coconut chutney.

#### **Viazi Vya Kukanga**

Flavored flour encrusted potatoes fried and served with a chili tamarind sauce.

#### **Cinnamon Dusted Plantains**

Fried yellow plantains dusted with cinnamon and served with a cucumber curry mayo sauce.

#### **Baked Veggie Samosas**

Stuffed phyllo dough with chickpeas, black olives, spinach, and feta cheese, baked and drizzled with a pomegranate reduction.

#### **Grilled Jerk Chicken Wings**

Jerk seasoned chicken wings grilled to perfection and served with cucumber curry mayo sauce.

#### **Beef Samosas**

Minced meat cooked in an onion chili spices stuffed in makaki (similar to phyllo dough) fried and served with a slice of lime.

#### **Tamarind Chicken Kababs**

Spiced marinated chicken skewers grilled and served with a sweet tamarind sauce.

### **Entrees**

#### **Grilled Jerk Chicken**

Jerk seasoned chicken leg (breast or thigh for white meat) served over rice and beans, fried plantains and topped with a spicy tomato sauce.

#### **Goat Stew**

Island style slow cooked goat in Swahili spices with vegetables to perfection, served with basmati rice or chapati/roti.

## Coconut Chicken Curry

Chicken breast cooked in curry and coconut milk and served over basmati rice, topped with sautéed garlic spinach.

## Grilled Pili Pili Shrimp

Tiger shrimp marinated in pili pili spices, grilled and served over rice and sautéed garlic baby bok choy.

*\*\* More meat and seafood options are available \*\**

## Kenyan Style Lentil Stew

Green lentils cooked in a mix of Swahili spices, carrots and sweet potato.

## Coconut Tofu Curry

Organic tofu cooked in curry, roasted veggies and coconut milk, served over basmati rice and sautéed garlic spinach.

## Maharagwe Ya Nazi

Kidney beans cooked in Swahili mixed spices and served over basmati rice or chapati.

## Sides

*\*\* More vegetarian and vegan options are available \*\**

Chapati or Roti

Plain or Shrimp Mofongo

Sautéed Garlic Asparagus, Baby bok choy, Spinach

Roasted Veggies

Salads Available

## Desserts

### Mango or Peach Cobbler

Seasonal cobbler with grated coconut, cinnamon and cardamon served with Vanilla Bean Ice Cream.

### Cinnamon Dusted Plantains

Fried yellow plantains and served with a cucumber curry mayo sauce.

### Kaimati

Donut like balls with crispy sugar, recommended with Swahili black coffee.

*\*\* More dessert options are available \*\**

### Meet the Chef!

Abudu moved to the United States in 2001, and Utah in 2016. He is from an island off the coast of Kenya called Lamu, a world heritage center with a bustling spice trade!

Abuduhas been in the kitchen since he was a child and worked in various levels in restaurants including owning aneco-lodge with a restaurant in Kenya. When asked why he wanted to start a business here in Utah, he responded, "it is time to showcase my own experience to the world and give cooks a door to the world."

Abudu serves a fusion of African and Caribbean cuisine and is excited to offer these flavors to Salt Lake City! He recommends trying his sautéed garlic shrimp and sea food!



**We cater! Please contact us at (505) 577-0354 or (385) 229-4484**



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