



IRIE | ZULU

HONEST FOODS, AUTHENTIC AFRICAN+JAMAICAN CUISINE



AFRO FUSION CUISINE'S RESTAURANT+STORE

APPETIZERS

East African Style Stuffed Pastries, 10

Sambusa du jour (hand-pie stuffed with native East African spices, organic vegetables or local beef or free range chicken).

Irie Zulu Jerk Wings, 9

Farm-raised chicken with Mama Deacon jerk marinade

Afro Fusion Cuisine Sausage Canape (GF), 10

Sweet fried plantain, Martha's Pimento Cheese, Smoked paprika oil, organic tomato, chives, AFC Sausage.

Irie Zulu Beignet Fritters Du Jour (V), 5

West African puff puff

Irie Zulu Native Ghana Yam Fries (V, GF), 7

Savory, West African spiced and seasoned Ghana yam fries served with jollof West African style tomato chutney.

SOUPS+SALADS

Seafood Pepper Soup (Mild, GF), 8

Sustainably raised cod, mild AFC Exotic Spice broth, carrots, leek oil.

Vegan Mushroom Pepper Soup (Mild, GF, V), 7

Local organic crimini mushrooms, mild AFC Exotic Spice broth.

Mama Cita's Chili Soup (as available), 8

African Salad Du Jour (GF, V), 9

Market available mix greens, carrots, onions, red cabbage, cucumbers, tomato and mild creamy mayo harissa vinaigrette.

ROTATING SPECIALTIES

Subject to imports availability, market price. Ask your server.

West African Style Okra Stew + Fufu (Mild, GF)

West African Egusi (Mild, GF)

Pumpkin seed stew, Fufu.

Yassa Djeun (GF)

Fish in Caramelized onion sauce, lemon, olives, mustard, served with rice.

Ghana's Watchee (V, GF)

Beef in thick tomato herb sauce, served with rice & beans

ENTRÉES

Afro Fusion Cuisine's Ultimate Jerk Chicken (GF), 20

Farm raised chicken, jerk spices, plantain or rice.

West African Beef Suya/ Chichinga (GF), 20

Sustainably raised beef, Afro Fusion Cuisine spices, cumin, African nutmeg, rice or plantain. *Allow 30 minutes to cook.*

West African Style Snapper + Jollof Rice (GF), 24

West African Spice rubbed and grilled, bone-in whole snapper, and jollof rice. *Allow 30 minutes to cook.*

West African Style Grilled Chicken +

Sautéed Spiced Potatoes (GF), 20

West African Spice rubbed and grilled chicken pieces, as potatoes, onion and tomato relish, housemade hot sauce.

Jamaican Curry Chicken (GF), 19

Farm raised free range chicken, Jamaican curry, all spices, coconut milk served with rice du jour.

Maffe (GF), 19

West African Peanut Butter Chicken + Rice
Organic tomato, savory peanut butter stew, grilled farm raised chicken, puréed vegetables, jasmine rice.

Maffe Vegan (GF, V), 17

West African Peanut Butter + Rice
Addictive, smoky and savory peanut butter stew, vegetables, jasmine rice.

Vegan South African Curry (GF, V), 17

Organic sautéed seasonal vegetables, chickpeas, potatoes cap malay curry, plantain or rice.

Irie Zulu Style Oxtail Stew (GF), 25

Local farm sustainably raised oxtail meat bone-in, thyme, African nutmeg, AFC Spices, rice and beans, or plantain.

Jamaican Curry Goat (GF), 21

Mouthwatering farm raised local goat meat, Jamaican curry, AFC Seasoning, and thyme, served with rice.

SIDES

Irie Zulu Jollof Rice (V), 5

Sweet Fried Plantain (V), 5

Kontchav (V), African style corn and beans dish, 5

Authentic Attieke (Yucca grit), or Couscous

Based on market availability (V), 5