



# 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, leek oil.

#### 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

#### 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 Grilled Snapper + Jollof Rice (GF), 24

West African spice rubbed and grilled, bone-in 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, assorted potatoes, onion and tomato relish, housemade hot sauce.

#### Tiebou Yapp (Senegalese Style Jollof Rice + Meat), 20

Senegalese style rice cooked in tomato herb sauce, assorted vegetables du jour, yucca.

Choice of meat: chicken or beef short rib (*Add 2*).

#### Maffe (West African Peanut Butter Chicken + Rice) (GF), 19

Organic tomato, savory peanut butter stew, grilled farm raised chicken, puréed vegetables, jasmine rice.

#### Maffe Vegan (West African Peanut Butter + Rice) (GF, V), 17

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.

#### African Style Spinach Stew (Efo Riro/Gboman) (GF), 22

Organic spinach, kale, amaranth, farm raised goat, shrimp, palm nut oil, fufu or rice.

#### Vegan African Style Spinach Stew (Efo Riro/Gboman) (GF), 18

Organic spinach, kale, amaranth, farm raised, palm nut oil, fufu or rice.

### SIDES

#### Irie Zulu Jollof Rice (V), 5

#### Sweet Fried Plantain (V), 5

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

#### FooFoo (GF, V) Starchy bun made of corn flour 5

#### Authentic Attieke (Yucca grit), or Couscous

(based on market availability) (V), 5