

MAIN COURSES

Yassa (chicken or Fish) 13

Grilled chicken or tilapia stewed with olives, onions, marinated bell peppers, and Mustard sauce served with white rice

Burger Touba Darussalam 12

8 ounce of homemade burger served with sautéed onion and Sweet potato fries.

Tieboujeun 16

Braised stuffed fish with braising vegetables Senegalese style rice in a heavy aromated tomato sauce

Poisson Braise 12

Grilled whole tilapia, served with pico de gallo and Attieke

Steak TK au poivre 16

Grilled 8 ounces NY strip cooked to perfection served with cream pepper corn sauce and potato gratin

Salmon a la ratatouille 16

Grilled fresh Atlantic salmon cooked to your choice and served with ratatouille and rice

Brochettes (chicken or Lamb) 12

Skewered fresh chicken or lamb served over white rice or couscous

Gambas Grille 16

Grilled jumbo prawn head on, curry vegetables, and Creole rice

Chicken Mushroom 13

Grilled chicken served with mushrooms, cooked in a red wine and served in a wild rice

Mafe (chicken or lamb) 13

West African roasted peanut sauce served with sautéed vegetables over White rice

Moules-frites 12

Mussels tossed with white wine, tomato and curry served with French fries

Senegalese Dibi (chicken or lamb) 12

Grilled Lamb or chicken with Onion-Mustard Sauce served with banana plantain

APPETIZERS

Soup du jour 5

Today's delicious soup

House Salad 5

Mix greens, tomato, onion, and shredded carrot

Zonzon 6

Shrimp and avocado salad wild cocktail sauce and potato chips

Les Moules Toukoleur 8

Mussels tossed in white wine, shallot fresh tomato and curry

Accra de Dahomey 5

Cod fish fritters in a thick anise tomato sauce

Pastel (Fish pies) 4

Four Crusts of pastry with fish stuffing deeped fried served with tomato sauce

Guacamoli 4

Puree of avocado, cilantro, tomato, onion served with chips

Fataya 4

Pastry that is stuffed cooked ground beef and vegetable

Vegetarian

Vegetable Fataya 4

Pastry that is stuffed with vegetable

Mafe 10

West African roasted peanut sauce served with sautéed vegetables,
Side of couscous or white rice

Boiled and Mashed Vegetables 8

Various combinations of vegetables--boiled, or boiled, mashed, and seasoned

Side orders \$3

Alloko (plantain)

White Rice

Senegalese Rice

Stewed Lentil

Fried Yucca

French Fries

Sweet Potato Fries

Haricot Vert

Attieke

Couscous

Mashed potato

Dessert

Metisse 6

Sabayon aux café de Touba ET SA mousse de chocolat de cote d'ivoire

Crème brulee 6

Crème brulee mixed with tropical fruits and touch of ginger

Gateau aux chocolat 6

Chocolate cake with a smooth Vanilla glazing and Guinea peppers

Clafouti 6

Egg custard cake with Guinea peppers, vanilla Ice Cream and raspberry sorbet

Apple tartin 5

Apple tart with a heavy sauce of orange and caramel

Crepe ivoirienne 5

Banana & nutella served with vanilla ice cream and Chantilly

Crepe antillaise 5

Fondant chocolat and coco served with vanilla ice cream

Crepe st Brieux 5

Sugar with salted butter served with vanilla ice cream

Le Gourmand 6

Assorted mini crème brulee and mini chocolate cake served with coffee or tea

Ice Cream & Sorbet 5 (vanilla tahitienne, raspberry, coconut)

Lunch

Any choice for \$9.99

Grilled Chicken Salad

Grilled chicken breast over mix green, tomato, onion, cucumber and balsamic dressing

Ivorian Jerk Chicken

Grilled Marinated Chicken with Cilantro, Parsley, Mustard, Cumin, white pepper, clove and bealef

Steak Sandwich

Grilled fresh filet of skirt steak in French baguette, sautéed Onions mushroom and peppers

Chicken Pailliard

Pounded chicken breast marinated with fresh herbs, thymes, Garlic, black peppers served with homemade fries or salad

Fried Calamari

Fried fresh calamari with black olives, tomato, ginger and Cilantro served with chick peas and Pico de Gallo

TK Burger

Homemade 8 oz. burger cooked to perfection topped with Sautéed onion, mushroom, tomato, Peppers

Mafe

Roasted peanut butter sauce, with mixed vegetables side of White rice

Tiebou dienne

Braised stuffed fish with braising vegetables Senegalese style Rice in a heavy aromated tomato sauce, with braised, Cabbage, carrot and eggplant

Chicken Yassa

Grilled dark and white chicken meat in Dijon mustard, lemon, Pepper, onions, and olives served with white rice

Lamb Curry

Lamb shanks and shoulders braised in curry sauce with potatoes. Serve with White Rice,

Plat du jour

Featured dish of the day

Brunch

Coffee or Tea

(\$1 supp For Cappuccino or Espresso)

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Mimosa, Bellini, Kir Royal, Orange, Tomato, Peach, Cranberry or Apple Juice, Iced Tea

Choice of:

House Salad 6

Mixed green, tomato, onion and shred carrots

Chicken Sandwich 8

Roasted chicken, mayonnaise, sautéed onion, Mushroom, Peppers and shallot

Crab Cake 10

Pan prepared jumbo lump crab meat mixed with mayonnaise, shallot, parsley, bread crump with red pepper couli with salad

Salmon Burger 10

Mixed fresh salmon cook to perfection in an English muffin and salad

Tilapia 6

Sautéed filet of tilapia side of salad and Pico de gallo

Chicken Pailliard 9

Pounded chicken breast seasoned with fresh herbs and salad

Skirt steak on Baguette 9

Grilled skirt steak in French baguette With Moutarde de Dijon and French fries

Poached Salmon 10

Poached filet of Atlantic Fresh salmon in a both white wine, onion, celery and served with homemade fries

Pain Perdue (French toast) 6

Sautéed slice of brioche dipped in a mixture of eggs, cream, cinnamon, and vanilla, served with homemade syrup and fresh fruits

Fonde 5

Rolled millet-balls in sour cream

Sombi Dakar 5

Milk-rice soup

Ngalakh 6

Made with millet couscous mixed with a baobab fruit liquid and peanut butter sauce

Lakh 5

Millet porridge isb served with milk or yogurt