

Salone Cultural Celebration Day

Canapes

Mango Grun Sup Cups (Vegetarian / Vegan)

Mini croustades filled with mango

(In Sierra Leone, Grun Sup Cups are what parents tend to make with children when they are learning to cook!)

Morkor (Vegetarian / Vegan)

Green plantain fritters with smoked Salone fire mayo

(A popular street food in Sierra Leone)

Pepe Chicken (Contains peanuts)

Peanut butter and spices marinated chicken skewers

(No party is complete in Sierra Leone without Pepe Chicken)

Bowl Food

Dry Res/Rice Bowl (Vegan, Contains sesame seeds)

Rice, confit garden egg sauce, crispy okra and toasted sesame seeds crumbs a.k.a Benne

(This is our version of an all-day breakfast)

Sweets / Desserts

Res Akara (contains dairy, gluten-free)

Rice flour and plantain fritters with butterscotch sauce and vanilla ice-cream

(Res Akara is usually eaten with a form of stew i.e. savoury dish. However this is not just any Res Akara, dis na Shwen Shwen Res Akara)

Allergen Notice

Please be aware that our menu items contain peanuts/sesame seeds or traces of nuts. We take care to prepare our dishes separately; however, due to shared kitchen facilities, we cannot guarantee the absence of cross-contamination.

For those with severe peanut allergies, we recommend informing us in advance to discuss your dietary needs and ensure your safety.

Thank you for your understanding.