

S AUCI



APPETIZERS

Kelewele-tender ripe plantain deep fried with a pequin hot pepper sauce.	6.00
Beef Kebab-tender pieces of beef sirloin marinated with sherry and garlic.	8.00
Bobotie (beef pattie)-beef, onions and our secret spices stuffed in a freshly made flour shell baked to perfection. Enough for 2.	10.00
Garlic Shrimp-large fish shrimp sautéed with butter, garlic, scallions and sherry.	11.00

ENTRÉES

Lamb Groundnut Stew-Signature Item-organic lamb slowly simmered in peanut sauce served over bazmatti rice and okra.	29.00
Jollof Rice with Village Stew-chicken, beef or fish served with bazmatti rice sautéed in a delicious tomato sauce with mixed vegetables.	17.00
Chicken Yassa-chicken breast seasoned with thyme, cayenne and bay leaves. Served hot with bazmatti rice or couscous. Vegetable of day included.	16.00
Mama Platter-well spiced/seasoned whole rockfish grilled to perfection set atop a bed of greens tossed in a black vanilla pepper dressing. Served with fried plantains or bazmatti rice.	22.00
Omotuo-African curried goat served with steamed rice balls with peanut sauce; cooked with spinach and palava.	23.00

SIDES

French fries.	3.00
DoDo-fried ripe plantains.	2.50
Fufu.	3.00
Pounded yam.	6.50
Plain bazmatti rice.	3.00
Black eyed peas.	4.00

SOUPS (8.00 per serving)

Peanut Butter Soup-peanut butter based soup based with a blend of onions, green peppers, tomatoes, black pepper and brown rice.
Hkatenkwan Soup-chicken and vegetable soup with an African twist. Soup is made with hot chilies, ginger, eggplant and okra with a hint of peanuts.
Tomato-Avocado Buttermilk Soup-pureed tomatoes blended with avocado and a hot melegueta sauce. Topped with crisp tortilla strips.
Fish Soup-pulled tilapia in a white wine and bell pepper-tomato broth.

SALADS

Beet Salad-tender beets with a pinch of cinnamon and sugar.	7.00
Couscous Salad-black beans (frijoles negros), corn and tomatoes flavored with cilantro and lime juice atop a bed of couscous.	7.00
Koki-mashed black eyed peas and chillies wrapped in a banana leaf, and then steamed.	6.00
Carrot Salad-crisp carrots flavored with cumin and cayenne served with couscous.	6.00

DESSERTS

Katie's Cream-coconut ice cream round drizzled in a strawberry-pineapple sauce.	6.00
Custard Melkkos-Traditional Sago pudding sprinkled lavishly with cinnamon; served hot..	6.50
"L'Afrique"-chocolate ice cream and raspberry and orange sorbet layered and then drizzled with a rich chocolate sauce; topped with whipped cream and fresh poached clementines.	7.00
Koeksisters-light, fluffy vanilla scented cake topped with fresh green ginger syrup..	6.00

SPECIALTY DRINKS

ALONG WITH A VARIETY OF SOFT DRINKS, COFFEE AND TEA WE OFFER:

Jus de Bissap-made from the dried red flowers of hibiscus plants; flavored with milk, vanilla, ginger, lemon and pineapple juice.	4.50
Ginger beer	4.00
Green tea with mint	3.00
Chai tea	3.00
Tamarind Drink-made from tamarind pods flavored with sugar and honey	4.50

WINE LIST (glass/bottle)

Red Wines:	
Bouchard Finlayson Hannibal 2001	8/36
Kanonkop Cabernet Sauvignon 2002	7/35
White Wines:	
Steenberg Semillon 2004	8/36
Paul Cluver Noble Late Harvest 2003	7/36
Beer:	
Mitchells Raven Stout	4.95
Fransen Street Ginger Beer	4.95
Hansa Pilsner	4.95
Cocktails:	
African Breeze	9.99
African Hot Punch	9.99

SAUCI
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