



(770) 795-0707



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Appetizers

Samosa (vegetarian or beef) - 3 🌶️
one deep fried pastry with spiced onions & peas (vegetarian) or sautéed beef

Suya - 16 🌶️🌶️
succulent grilled, smoked beef marinated in West African spices with tangy onion sauce

Kenyan Sausage - 3
one fried sausage in special seasoning

Bhajia - 10
deep fried thin potato slices seasoned and battered in house spices

Mandazi (African donut) - 10
six deep-fried pastries

Soups

(served with a choice of one side)
cup - 12 | bowl - 22



Goat Pepper Soup 🌶️🌶️🌶️
flavorful broth infused with African herbs, spices, vegetables & tender goat cutlets

Egusi 🌶️
creamy white ground melon seeds simmered in a richly seasoned stock & *assorted meats

Mafé (peanut stew)
comforting and robust lamb stew made with peanut sauce, tomatoes, peppers & aromatic spices

Lamb Stew 🌶️
comforting and hearty stew made with tomatoes, peppers & aromatic spices

Cassava Leaf Stew 🌶️
delectable fusion of cassava leaves with *assorted meats

Soupou kanja (okra stew)
a delightful stew made with fresh okra and *assorted meats

Efo Riro (stewed Nigerian spinach) 🌶️
fresh spinach, rich pepper sauce, seasoned with ground iru woro, ground crayfish, spices & *assorted meats

*assorted meats - shrimp, smoked tilapia, beef, lamb, chicken, tripe

Mains

Grilled Tilapia - (medium) 25 (large) 30 🌶️
a delightful whole tilapia grilled or fried to perfection (with a choice of two sides)

Grilled Chicken - 18
succulent bone-in chicken marinated in aromatic spices topped with bell peppers and onions. (with a choice of one side)

Suya Dinner - 22 🌶️🌶️
succulent grilled, smoked beef marinated in West African spices with tangy onion sauce (with a choice of one side)

Dibi (grilled Lamb) - 25 🌶️🌶️
tender grilled lamb accompanied by a tangy onion sauce (with a choice of one side)

Mbuzi Wet Fry (fried goat meat) - 25
succulent marinated and roasted goat meat with sautéed onions and pepper sauce (with a choice of one side)

Beef Stew - 20
hearty beef slowly cooked to perfection (with a choice of one side)

Red Spicy Stew - 14 🌶️🌶️
add grilled chicken +4 | add grilled lamb or goat +8
a thick and hearty stew made with fresh tomatoes, habanero peppers, red bell peppers and African spices (with a choice of one side)

Chicken Curry Stew - 19
savory bone-in chicken served in a delightful coconut cream and curry spice sauce (with a choice of one side)

Thiebou Yapp
(Chebu Yap “The Rice of Meat”)
grilled chicken - 21 | lamb - 22
a delicious Senegalese stew with rice, tender meat and flavorful vegetables

Senegalese Yassa - 18 🌶️
smoky grilled chicken accompanied by sweet caramelized onions, tangy lime and spicy scotch bonnet sauce served over rice



Vegetarian

Ndengu (lentil soup) - 13
lentils prepared in coconut milk & seasonings (with a choice of one side) add beef +4

Maharagwe (bean soup) - 13
Red beans prepared in coconut milk & seasonings (with a choice of one side) add beef +4

Githeri (corn & bean succotash) - 12
Kenyan dish slow-cooked to perfection (with a choice of one side) add beef +4

Sides



Pilau (East African spiced rice) - 5

Cheb (Senegalese spiced rice) - 5

Jollof (red spicy rice) - 6 🌶️🌶️

Fufu (pounded yam) - 5

Garri (pounded cassava) - 5

Ugali (mashed white corn flour) - 4

Chapati (flat bread - 1 pc) - 2.50

Fried Plantains (sweet bananas) - 5

Mukimo (mashed potatoes, peas & corn) - 5

Sukuma (sautéed collard greens & spinach) - 5

Cabbage (sautéed with carrots) - 4

House Salad - 5

Kachumbari (fresh tomato & onion salad) - 3

Wali (white rice) - 5

Acheke (fermented cassava couscous) - 5

French Fries - 5

Drinks

Mango Lassi - 6

Sodas - 2

Bottled Water - 1.50

Juices - 3.50

Vita Malt - 3

Homemade Ginger Drink - 5

Homemade Hibiscus Tea - 5

Ginger Beer - 3

Coffee - 2.50

Chai Masala (spiced hot tea) - 2.50

Coconut Juice - 3

Cocktails

- Nairobi Nights - 14**
whiskey, mezcal, ginger, lemon, syrup
- Marrakesh Mule - 13**
tequila, agave, bitters, cinnamon, lemon, ginger beer
- Pretoria Sundowner - 12**
gin, lime, ginger syrup, mint, lime bitters, bubbles
- Timbuktu Tryst - 12**
vodka, Italian aperitif, soda water, jalapeño, lemon, bitters
- Ghana be Lit - 12**
rum, orange, pineapple, cream of coconut, nutmeg
- Lagos Margarita - 13**
tequila, ginger, liqueur, lime, agave, habanero, suya salt rim
- Kinshasa Pride - 9**
red blend, orange liqueur, cherry, lemon, lime, bubbles

Wine List

SPARKLING

Kris Cuvée 2020 Puglia, Italy	8 35
Dublin, Prosecco Italy	7 32

WHITES

Indaba, Sauvignon Blanc Western Cape, South Africa	8 35
Robertson, Sweet White Western Cape, South Africa	7 32
La Fiera, Pinot Grigio Veneto, Italy	7 32
Canyon Oaks, Moscato California	6 30

ROSE

Barnard Griffin, Rose Washington, US	8 30
Massaya, Rose Bekaa Valley, Lebanon	10 37
Robertson, Sweet Rose Western Cape, South Africa	7 32

REDS

1924, Cabernet Sauvignon Lodi, California	8 35
Lucky Star, Pinot Noir Clarksberg, California	8 32
Gascon, Malbec Mendoza, Argentina	11 40
Bogle, Merlot California	9 34
Robertson, Sweet Red Western Cape, South Africa	8 30

Spirit List

MEZCAL

Del Maguey Vida - 12

TEQUILA

Don Julio Silver - 12
Don Julio Reposado - 14
Don Julio Anejo - 15
Patron Silver - 12
Herradura Silver - 12
Casamigos Blanco - 12
Casamigos Reposado - 13
Jose Cuervo Gold - 10
Jose Cuervo Traditional Silver - 8
1800 Blanco - 8

GIN

Hendrick’s - 12
Tanqueray dry gin - 8
Breckenridge - 8

VODKA

Titos - 8
Breckenridge - 8
Ketel One - 8
Ciroc - 12
Grey Goose - 12
Belvedere - 12

RUM

Malibu - 8
Malibu Pineapple - 8
Barcadi Spiced - 8
Barcadi Gold - 8
Barcadi Superior - 10
Captain Morgan Silver - 8
Captain Morgan Spiced - 8

BOURBON

Woodford Reserve - 10
Breckenridge - 8
Gentleman Jack - 10
Jack Daniel’s - 8
Jack Daniel’s Honey - 8
Bulleit - 8

RYE

Knob Creek - 8

SCOTCH

Glenlivet 12 yr. - 13
Glenlivet 15 yr. -15
Glenfiddich 12 yr. - 13
Glenfiddich 14 yr. -15
Glenfiddich 15 yr. -16
Macallan 12 yr. -13
Johnnie Walker Black Label -12

WHISKEY

Crown Royal - 8
Crown Apple - 8
Jameson - 8

BRANDY

Hennessey VSOP - 12
Hennessey XO - 19
Remy Martin - 12
Courvoisier - 12
Martell VSOP - 12
Martell VS - 14

AMARO & LIQUEURS

Aperol - 8
Campari - 8
Fernet - 8
Jägermeister - 8
Grand Marnier -10
Disaronno - 8
Chambord - 8
Limoncello - 8

Zero Proof Cocktails

- Queen of Dakar - 6**
mint, pineapple, lime, club soda, syrup
- Sip of the Nile - 6**
thyme-infused simple syrup, lemon, ginger beer
- Lamu Tamu - 7**
pineapple, orange, coconut cream, lime, cinnamon
- Dar Dawa - 5**
ginger, lemon, pineapple, honey, nutmeg

Beer

- Heineken - 5 / Heineken Zero - 5 / Bud Light - 5**
- Guinness - 5 / Corona - 5 / Stella Artois - 5**
- Modelo - 5 / Star - 8 / Lagunitas IPA - 5**
- Angry Orchard Cider - 6**