

EST. 2015

# FOODIES WITHOUT BORDERS

VEGAN+MEAT+WINE

## Jamaica Flower Strungi

*Organic Kenyan black tea, infused with hibiscus flower, ginger, mint & agave.*

## Pilau Nazi Uyoga

*Vegan twist of most popular Kenyan rice dish. Special pilau rice sautéed, boiled and baked with spices, herbs, coconut cream, shitake & cremini mushrooms.*

## Kachumbari ya Boss

*Foodies Without Borders version of the famous Kenyan "Go to" salad with a twist of salsa & chimichurri flavor notes.*

## Chapo Konda

*Kenyan classic flat bread done right. "Addictive", thin, aromatic, flaky and always warm to perfection and ready to eat another piece and another piece.*

## Kuku Kanga Choma

*Organic Fowl simply grilled with a special combination of herbs, spices, authentic Jamaican Jerk sauce, Congolese Piri Piri sauce & Maasai honey marinade.*

## Migomba Nguru

*Fried ripe plantains, broiled, sea salt, Kenyan chillies, herbs and sugar cane syrup.*

## Mandazi Special Tangawizi

*Organic Kenyan hot tea with ginger, cardamom and cinnamon served with a side of "Mandazi," Kenya's most popular pastry a "yummiest" of all fried dough.*

[www.foodieswithoutborders.org](http://www.foodieswithoutborders.org)