



# ZUBA'S

CAFE & JUICE  
East African Soul Food

## EAST AFRICAN CUISINE

### FOOD TO SHARE

#### What is East African Cuisine?

East African cooking mostly focused on slow-cooked stews with blended spices which are found in the Horn of Africa. When people speak or hear about African cuisine, what always comes to mind is the flavours. East African cuisine is rich in flavour, colour, unique in taste.

### DINNER MENU

VG VEGAN

V VEGETARIAN

- ▶ All stews are gluten-free & dairy-free (no MSG).
- ▶ Rice is sold separately.
- ▶ 15% surcharge applied on public holidays.

#### KITOWEO CHA KONDOO \$26.00

Lamb Stew

Slow-cooked lamb shoulder with blended spices and fresh vegetables.

#### KITOWEO CHA KUKU \$24.00

Chicken Stew

Mouth-watering slow-cooked chicken thigh with flavoured mixed spices and fresh vegetables

#### KITOWEO CHA NYAMA \$24.00

Beef Stew

Slow-cooked beef served with potato, carrots and capsicum

#### KITOWEO CHA UPINDE WA MVUA \$22.00

Vegetarian Stew

Slow simmered chickpeas, green and red lentils stew with ginger, garlic and spices

#### KITOWEO CHA MBUZI \$28.00

Goat Stew

Cooked with potatoes, carrot, capsicum and spices. **This stew contains bones.**

#### SAMOSA WA KUKU \$6.00

Chicken Samosa

Pierce the outer shell and inhale the exotic aroma. Take a bite and let the blended taste of chicken, berbere (blend) spices and vegetables dance on your tongue.

#### SAMOSA WA KENYA \$6.00

Kenyan Samosa

Pierce the outer shell and inhale the exotic aroma. Take a bite and let the blended taste of mince lamb, berbere (blend) spices and vegetables dance on your tongue.

#### ZUBA'S SAMOSA \$6.00

Unique Samosa

Pierce the outer shell and inhale the exotic aroma. Take a bite and let the blended taste of green and red lentils with mixed spices and coconut milk.

#### RICE Small \$2.50 | Large \$5.00

#### CHAPATI \$3.50\*

Bread

East African chapati is a beautiful flatbread eaten in countries like Kenya and Uganda

