

SWAHILI
VILLAGE

THE
ROSÉ
Brunch

Sip. Brunch. Vibe.

BRUNCH ITEMS

- WAFFLES
- PANCAKES
- FRENCH TOAST
- EGGS SCRAMBLED
- SAUSAGES (TURKEY)
- BACON (TURKEY)
- CHICKEN WINGS
- SALMON BITES 2OZ
- PUFF PUFF (SUGAR POWDER)
Golden puff puff, dusted with powdered sugar.

- COCONUT SHRIMP
Juicy shrimp coated in coconut and lightly fried.
- CHICKEN CURRY
Tender chicken simmered in a rich, aromatic curry sauce.
- FISH IN COCONUT MASALA SAUCE
Tender fish simmered in a creamy coconut masala sauce.
- NYAMA CHOMA
Grilled, seasoned beef with a smoky finish.

SIDES

- SPINACH
- PLANTAINS
- CABBAGE
- LENTILS
- RED BEANS
- UGALI
- SEASONED POTATOES
- SAMOSAS

EACH SIDE ADDED ON TO A FEATURED ITEM WILL BE \$8

BUILD YOUR OWN

Start with your favorite entrée, then make it your own.

MBUZI MCHUZI
(GOAT STEW) \$30

Tender goat simmered in a rich, spiced Swahili sauce.

MBUZI KAANGA \$25

Crispy fried goat tossed in traditional spices.

KUKU CHOMA \$25

Grilled chicken marinated in traditional spices and char-grilled to perfection.

CHAPATI \$8

Soft, warm, and layered flatbread.

MBUZI CHOMA
(GRILLED GOAT) \$30

Grilled goat marinated in traditional spices and char-grilled to perfection.

WHOLE TILAPIA \$30

Seasoned whole tilapia fried or grilled to perfection.

RED SNAPPER \$35

Whole red snapper grilled with bold spices and herbs.

TOPPINGS

- Strawberries & Cream
Sweet strawberry cream.
- Blueberries & Cream
Smooth blueberry cream.

DESSERTS

- Mango Mousse **\$8**
Light and creamy mango mousse.
- Chocolate Mousse **\$8**
Rich and smooth chocolate mousse.
- Birthday Cake Slice **\$8**
Moist cake slice, perfect for any celebration.

18% SERVICE CHARGE ADDED TO EVERY CHECK