

HOUSE DRINKS



GINGER JUICE, BISSAP DRINK

\$4.99

WATER SOFT

\$1.99

HOUSE COCKTAIL DRINKS

BORA BORA	40.00
Pineapple juice with a mix passion fruit juice,	\$9.99
MOJITO	\$9.99
Lime juice mixed with fresh mint	
FRUIT PUNCH	\$9.99
Citrus juice with a mix of orange juice	
BLUE APPLE	\$9.99
Apple juice mixed with citrus juice and blue	40.00
curação	\$9.99
VIRGIN COLADA	\$9.99
Pineapple plus coconut juice	Ψ0.00
BELLA LUNA	\$9.99
Cocktail juice mixed with citrus juice	









SAUCES

WE RECOMMEND FUFU OR RICE WITH THIS DISH, HOT SPICY LEVEL 1-10



EGUSSI

\$9.99

West African melon seed cooked with fresh cut spinach with palm oil.

SAUCE FEUILLE

\$8.99

Fresh cut spinach and collard green with our seasoned house sauce

PEANUT SAUCE

\$8.99

Groundnut cooked in slightly tomato soup wiTh garlic and black pepper.

SAUCE GRAINE / PALM OIL SOUP

Palm oil ground cooked with fresh onion and tomato

YASSA CHICKEN OR YASSA BEEF

\$24.99

\$8.99

Caramelized onion with mustard and garlic with house sauce. With one side

OKRA SOUP

\$9.99

Fresh okra cooked with ground fish and onion.

PEPPER SOUP

Special seasonings and pieces of meat or \$14.99

fish for a better taste.

MEAT CHOICES ADD A PROTEIN TO YOUR SAUCE:

Lamb \$9.99, GOAT \$9.99, BEEF \$ 8.99, CHICKEN \$5.99, FISH \$8.99

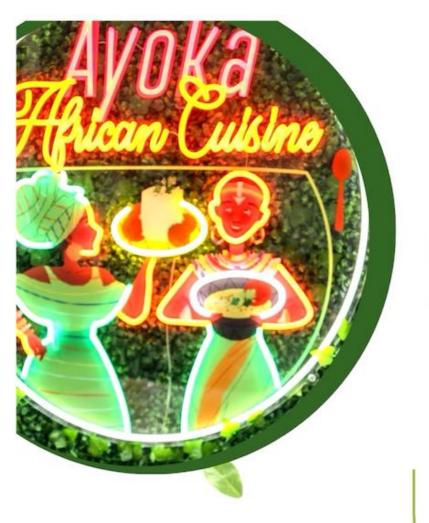






SIDES

POUNDED YAM Cooked and pounded served like mo potatoes	\$5.99 ash
POUNDED PLANTAIN Cooked and pounded plantain	\$5.99
PLACALI Pounded cassava	\$5.99
CORN FUFU Cooked corn flour	\$5.99
ATTIEKE Cassava couscous.	\$5.99
JOLLOF RICE Rice cooked in tomato sauce.	\$6.99
STEAMED RICE White rice.	\$4.99
BANANA PLANTAIN/ ALLOCO Fried plantain.	\$6.99
FRENCH FRIES Fried potato.	\$4.99
YAM Fried or boiled.	\$6.99



VEGAN SECTION



VEGAN PIE

\$5.99

Sauted onion, cumin, curry, garlic, g inger, potatoes, carrots, peas and cabbage, all mixed in roll pastry

MIX VEGETABLES

\$5 each

Three vegetables of choice: Brocoli, green beans, asparagus, sautéed spinach, grilled zucchini, sauted mushrooms.

VEGAN YASSA

\$14.99

Cooked marined onion with mustard, green olive and our crafted seasoning for a better taste

MENU

APPETIZER



FATAYA

\$5.99

Stuffed with pre-seasoned met or chicken and mixed with veggies.

Our pie is one of the best things you can get

PUFF PUFF

\$4.99

Fried sweet dough (African donut)

CHICKEN WINGS

Nicely fried chicken wing plain or fried with onions and garlic x6

x10

\$8.99 \$12.99

SHAWARMA

\$11.99

Grilled chicken or beef with mixed carrots and cabbage, French fries, and ranch.

SALAD

AYOKA HOUSE SALAD

\$7.99

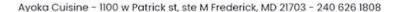
Romaine lettuce, avocado (on request), cucumber, carrots and our vinaigrette

SHRIMP SALAD

\$12.99

Organic spinach salad with our crafted seasoned shrimp with ayoka vinegrette and topped with avocado slices.









PASTAS

JOLLOF SPAGHETTI

\$7.99

Spaghetti wired sauce with Ayoka veggies Add chicken +\$6, add shrimp +\$8

ALFREDO PASTA

\$7.99

Cajun Fettuccine Alfredo Add chicken +\$6, add shrimp +\$8

DESSERTS

DEGUE

\$5.99

Condensed milk, sugar, vanilla extract, yogurt all mixed with some millet seed or couscous

LAIT CAILLE

\$4.99

Ferment yogurt mixed served with Condensed milk





JOLLOF COMBO

\$27.99

Jollof rice + a choice of meat + fried plantain + salad+ tomato sauce

GARBA

\$22.99

A typical Ivorian food, fried Tuna fish, Attieke, green pepper, onion and tomato

TCHEP DJEN

\$25.99

A popular Senegalese dish, well seasoned with a lot of veggies including Cassava, eggplant, carrots, is very tasteful and authentic

FAMILY PLATTER

\$50.00

Platter with half of it being marinated chicken and beef or chicken skewers accompanied with fries and fried plantains with a salad.

CHICKEN JOLLOF

\$24.99

The Jollof rice comes with a meat choice of goat, chicken or beef and also comes with salad and tomato sauce

MAIN COURSE



POISSON BRAISE / GRILLED FISH

Fresh Tilapia or Red snapper seasoned, Grilled or fried with seasoned onions and tomato, with house sauce (with one optional side)

Tilapia / optional side

\$24.99

• Red snapper / optional side

\$30.99

POULET BRAISE / GRILLED CHICKEN

Fresh seasoned chicken grilled or fried with seasoned onions and tomato, green pepper

\$20.99

AYOKA CHOUKOUYA / DIBI

Grilled lamb or goat or chicken with onions, green, red pepper, with African spices very tasty

Lamb / optional side \$27.99
Goat / optional side \$28.99
chicken / optional side \$25.99

SUYA BEEF

Grilled beef with kankan and seasoned onions

\$14.99

CARRE D'AGNEAU / LAMB CHOPS

Tender rack of lamb grilled and served Ayoka veggies \$30.00

GRILLED SHRIMP

\$15.99

Grilled seasoned Shrimp with grilled onions and green pepper

KABOB \$14.99

Chicken or beef skewers

DIBI CHICKEN \$20.99

Chicken with marinated onions



