



HOUSE DRINKS

GINGER JUICE, BISSAP DRINK	\$4.99
WATER SOFT	\$1.99

HOUSE COCKTAIL DRINKS

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





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 \$8.99

Palm oil ground cooked with fresh onion and tomato

YASSA CHICKEN OR YASSA BEEF \$24.99

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 fish for a better taste. \$14.99

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 mash potatoes	\$5.99
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





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 \$8.99
x10 \$12.99

SHAWARMA \$11.99
Grilled chicken or beef with mixed carrots and cabbage, French fries, and ranch.

VEGAN SECTION



VEGAN PIE \$5.99
Sauted onion, cumin, curry, garlic, ginger, 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 marinated onion with mustard, green olive and our crafted seasoning for a better taste

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 vinaigrette 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

DEQUE

\$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





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



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