



TUESDAY-SATURDAY 11am-9pm . SUNDAY 11am-8pm . MONDAY Closed.

APPETIZER

SAMBUSA — 10

Fried savory pastry filled with tender marinated grilled chicken. Served with Sambusa dipping sauce.

PLANTAINS CHIPS & DIPPING SAUCE — 6

Crispy thin-sliced plantains. Served with savory dipping sauce

MAIN

UGALI (Tuesday only*) — 17.

Traditional East African swallow is a deliciously dense corn flour ball served with savory okra stew. This traditional dish is pure East African comfort food. Add fish or chicken for \$8.

NYUMBANI — 21.

Tender beef, slow-simmered in ripened tomato sauce. Served with fried plantains, peanut-stewed spinach, and your choice of spiced rice pilau or coconut rice. Nyumbani means home — and this is a Baobab Fare signature dish!

KUKU — 20.

Pan-fried chicken in rich, tangy mustard-onion sauce. Served with fried plantains, stewed yellow beans, and your choice of spiced rice pilau or coconut rice.

KUMUHANA — 19.

Tender marinated chicken grill-roasted with onion, garlic, and lemon, alongside our fresh corn salad. Served with fried plantains, stewed yellow beans, and your choice of spiced rice pilau or coconut rice. Kumuhana means compassion — our inspiration for this dish.



VEGETARIAN



CONTAINS PEANUTS



VEGAN



MAIN

MBUZI — 26.



Slow-roasted goat shank accompanied by our fresh corn salad. Served with fried plantains, stewed yellow beans, and your choice of spiced rice pilau or coconut rice. This is a Burundian staple — enjoyed by the whole family!

SAMAKI — 22.

Crisp flash-fried fish garnished with tangy sautéed onions. Served with fresh corn salad, fried plantains, stewed yellow beans, and your choice of spiced rice pilau or coconut rice. A great choice for a light yet fulfilling meal.


INTORE — 17.  

Fragrant eggplant stew served with your choice of peanut-stewed spinach or savory yellow beans and spiced rice pilau or coconut rice. Intore is also a cultural dance — and this dish is sure to enchant!

MBOGA — 17.  

Tender spinach and finely ground peanuts braised in warming spices. Served with fried plantains, stewed yellow beans, and your choice of spiced rice pilau or coconut rice.

MHOGO (Wednesday Only) — 17. 

Mhogo includes yuca, the root of the Cassava plant and a staple of Burundi cooking. Our special will be served with shredded pan-fried chicken based in tangy mustard-onion sauce. You will have a choice of yellow beans or peanut-stewed spinach to accompany the heart warming flavors of this dish. — **Vegan Option Available.** 

SIDE

Avocado — 4.

Rice Pilau or Coconut Rice / Corn Salad — 6.

Peanut Stewed Spinach  / **Plantains / Yellow Beans / Intore** / — 7.

Kumuhana / Kuku — 10. **Samaki / Nyumbani** — 11. **Mbuzi** — 14.



VEGETARIAN



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VEGAN



SWEET

TAMU —9.

Sweet dessert pudding made from creamy avocados and tangy passion fruit, garnished with chia seeds.

COCO MANGO—9.

Coconut cream with mango coulis, fresh mango chunks and for the crispness: slightly roasted coconut flakes on top.

SHOKOLA Y KARANGA —9.

Dark chocolate coconut cream topped with spicy candied peanuts.

BEVERAGE

JJ PASSION FRUIT— 6. Tart & refreshing house-made tropical juice of fresh passion fruit.

JJ HIBISCUS— 6. Sweet & floral house-made spiced hibiscus tea.

FIZZY PASSION FRUIT — 5. Carbonated house passion fruit ji **COMING SOON!**

FIZZY HIBISCUS — 5. Carbonated house hibiscus ji.

BOTTLED SODA — 4. Coke, Sprite, Fanta, Topo Chico.

ESPRESSO — 3.

AMERICANO — 4.

LATTE — 4.

SPICED COFFEE — 5. Coffee ground with Spices. A rich spicy sweet combination of coffee, tea, ginger, and warming spices.

HIBISCUS TEA — 5. Warm Floral-Spice Tea. Sweet and tart, this floral tea is our own family recipe. Served hot.

AFRICAN TEA — 5. Spiced Black Tea with Milk

Choice of Oat Milk additional \$1

LEMONGRASS TEA — 3. Iced or Hot Tea. A refreshing and fragrant tea with a hint of citrus.

GINGER TEA — 3. Hot Herbal Tea. A spicy yet soothing tea that warms and comforts.



All our dishes are strictly Halal. If you have any special request or dietary restrictions, please let us know. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

*A 20% gratuity will be added to all parties of 6 or more.
We kindly ask guests to limit their dining experience to 90 minutes.*



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