

# Safari Restaurant



## Hors d'oeuvre

### Beef Sambuza

Golden Crisp Sambuza made with seasoned ground beef, and an array of vegetables and spices

### Veggie Sambuza

Golden Crisp Sambuza made with Sautéed and an array of curried vegetables

### Eggplant Spread

The Eggplant is grilled and then mashed into a paste mixed with garlic, tahini and lemon juice

### Chapati

This flatbread is crispy on the outside and little flaky and tender inside

### Diamond Garlic Sauce

Garlic, vinegar and little cream

### Sambuza Sauce

Shidney (hot sauce mix) with butter milk powder and vinegar

### Bizbaas (Red-Hot Sauce)

Chili pepper, onion and garlic

## First Course

### Tabouleh Salad

Fresh veggies, olive oil and mixed spices

## Main Course

### Chicken Mango Curry

Succulent chicken fused with cilantro, mango juice, oregano & topped with mild curry sauce and vegetables

### Veggie Delight

A vegetable dish made with spinach, mixed vegetables, coconut milk & special safari sauce

### Somali Rice

Long grain basmati rice cooked with xawaash (spice mix) Considered one of the best rice dishes in the world!

### Mulawax

Little sweet flatbread similar to Crepes

## Dessert

### Alu-Uma

Safari special dessert made with coconut flakes, raisins, and cashews; and dressed up with chocolate syrup

### Somali Tea

This very aromatic and relaxing tea is made with a delicately balanced mix of tea, ginger, and cinnamon

### Coffee and Cream

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**Somali foods** are rich in color and flavor. Somali Cuisine varies from region to region and has a heavy Italian influence in daily Somali meals. Most Somalis will tell you that when they were growing up they thought "Pasta" was a Somali dish! The rich recipes of Somali cuisine have been transmitted orally through generations of women, from mother to daughter, from elder sister to younger sister.