

APPETIZER

- Suya\$5.00
Spicy skewered beef or kidney of kebab with special Chichinga spice
- Beer Meat.....\$5.00
Chunks of spicy beef served with green and red pepper
- Moi Moi.....\$3.75
Black-eyed peas blended in a savory tomato sauce with Corn beef and hard-boiled eggs
- Garden Salad\$3.75
Farm fresh iceberg lettuce enhanced with cucumbers, tomatoes, carrots, celery, onions with Italian dressing.
- African Salad\$3.75
Farm fresh lettuce enhanced with eggs, cucumbers, onions, tuna, tomatoes, celery with a house dressing.
- Chicken Soup.....\$4.55
This is a mildly prepared soup for those who want to Pass on the pepper for today.
- Pepper Soup.....\$4.55
Light peppery soup with your choice of GOAT or FISH
- Faleme Shrimp Dip.....\$5.00
Senegalese style shrimp cocktail
- Meat pie or Fish Pie\$5.00
Weekends only
- Bukom Mama Wings. Special season wings to titillate your taste buds
(Half order 4**for \$3.75 Basket full 8** for \$6.50)

ENTREES

- Red Snapper.....\$15.00
Whole Red Snapper fish deep fried. Served with salad, plantains and rice. Ask staff about oven baked snapper
- Ecowas Okra Soup.....\$9.85
Delicious stew of okra with boneless fish cooked with palm oil and Ekowas spice.
Served with fufu, gari or rice



Egusi.....\$10.95
Slices of tender goat meat cooked in a tasty broth of ground melon seeds (Egusi) and spinach in palm oil. Served with your choice of fufu, gari or rice.

Cassava Leaves \$9.75
Cubes of tenderloin beef, cooked in a mouth watering blend of vegetable leaves of cassava and palm oil. Served with rice.

African Curry Chicken \$9.75
Chicken cooked with curry and other spices. Served with rice.

Fish & Rice \$9.75
Pan fried croakers topped with a savory tomato sauce. Served with rice.

Chicken Yassa.....\$10.95
Oven baked chicken breast tenderly marinated with sautéed onions and spices. Served with rice.

Shrimp Vegetable.....\$10.75
Congo sea shrimp delicately marinated in assorted spices on a bed of fresh spinach with bell pepper. Served with rice.

Grilled whole Tilapia fish - a la carte\$12.75

Baaflo Vegetarian \$9.75
Fresh medley picked vegetables served with rice.

Aflao Salmon.....\$12.75
From River Volta, chunks of fresh cut salmon mixed with spinach and African spices to give the utmost taste and satisfaction. Served with rice.

Ox-Tail Stew\$10.95
Tenderly cooked ox-tail meat in a savory tomato base sauce, served with rice.

Komi Ke Kenan \$9.75
Fresh pan - fried croakers served with kenkey, shito(hot sauce), diced onions and tomatoes.

Mama's Platter \$9.75
Combination of wings, fish or beef (choose two) with rice and plantains.

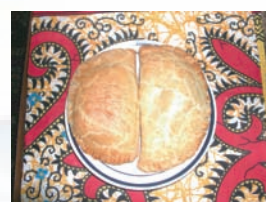
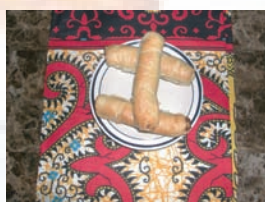


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| Wache | \$10.91 |
| A delectable combination of rice and peas served with fish or beef. | |
| Red-Red | \$10.91 |
| Pan fried Croakers served with well cooked black-eye pea stew with plantains. | |
| Fish & Plantain | \$6.36 |
| Pan fried croakers with sweet fried plantains. | |
| Tilapia | \$12.95 |
| Enjoy freshly seasoned whole tilapia on its own — a la carte. | |

SIDE ORDERS

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| Jolof rice..... | \$3.64 |
| Black-eye Peas | \$3.64 |
| Meat lovers (assorted meat) | \$5.00 |
| Fried Plantains | \$3.00 |
| Steamed White rice..... | \$3.00 |
| Kenkey..... | \$4.09 |
| Fried Sweet Potatoes | \$3.00 |
| Bukom Greens | \$3.64 |
| Wache (Rice & Peas)..... | \$5.00 |
| Side Fish..... | \$5.00 |

BUKOM CAFE
 Where great minds meet and cultures merge.
www.bukom.com



SPECIALTY COCKTAILS

Agege Slammer..... \$6.36
A sweet and refreshing drink made of tropical fruit juice, rum, tequila, triple sec and grenadine

Shakara..... \$6.36
The ultimate smooth blend! A concoction of malt beverage with natural flavors- a shot of Malibu rum dashed with grenadine and mango juice.

Mango lane..... \$6.36
This fruity cocktail will of Mango juice, rum, tequila, triple sec and grenadine will keep you wondering.

Bukom Bomb..... \$6.36
A delightfully sweet and sour mix of cranberry juice, vodka, triple sec, tequila and sour mix.

Bukomrita..... \$6.36
"Go for it." But be cautious. This mix of cuervo tequila, Cointreau and the ultimate juice will make you cry for more.

Afrikatini..... \$6.36
Don't forget your parking spot after a shot of ketel one vodka,with a dash of dry vermouth and a splash of orange juice.

ALCOHOL FREE

Sparkling Cider Juice..... \$3.50
This is a fine blend of cider product with a Sparkling champagne look. Your choice of Apple, Red or white grape juice.

Tropical Fruit Juice..... \$3.50
Add mango, OJ, Pineapple, cranberry and more.

Malta \$3.50

Soda: coke, sprite, ginger ale, Tonic water, club soda, coffee, tea and bottle water \$2.00

CHAMPANGE

Freixenet, Blanc de Blanc\$18.64
Moet Chandon\$63.64
Moet Nectar (split)\$16.36
Veuve Cliquot\$65.45
Moet Rose\$81.82

HOUSE FAVORITE WINES

WHITE

Chateau Cent Michele Riesling
Glass \$6.36 Bottle \$ 23.60

Geyser peak Sauvignon blanc
Glass \$6.36 Bottle \$ 23.60

Cavit Pinot Grigio
Glass \$6.36 Bottle \$23.60

Lindenarn's Chardonnay
Glass \$6.36 Bottle \$23.60

RED

Fat bastard Shiraz (red)
Glass \$6.36 Bottle \$23.60

Robert Mondavi Private Select Merlot
Glass \$6.36 Bottle \$23.60

Ecco Domani Chianti
Glass \$6.36 bottle \$23.60

Little Penquin Pinot Noir
Glass \$6.36 Bottle \$23.60

Ask server for house wines

DESSERT

African Sweet Pie.....\$4.15
Combination of passion fruit mousse with strawberry mousse made from the finest african purees.

DC Shuffle Truffel.....\$4.75
A brilliant chocolate galze finish, topped with a land rolled milk chocolate.

Bukom Rum Coke\$4.15
This speaks for it self

Native Foods of West Africa

Fufu: made from the Cassava plant, also called Yuca, finely blended and pounded into a cake-like form

Eba: made with gari (shredded Cassava) into a courser variation of Fufu

Jollof Rice: white rice cooked in a spicy tomato sauce and mixed vegetables

Kenkey: fermentd corn dough

