

1972 KITGUM KITCHEN | MENU

IN 1972, THE PRESIDENT OF UGANDA, IDI AMIN, ANNOUNCED THAT ALL ASIANS HAD 90 DAYS TO LEAVE THEIR HOMELAND. AMONG THE EXILES WERE MY PARENTS, AND ALTHOUGH THEY ONLY TOOK A SINGLE SUITCASE THEY BROUGHT A WEALTH OF RECIPES FROM THEIR UNIQUE HERITAGE, A FUSION OF EAST AFRICAN AND GUJARATI CUISINE. I WAS RAISED WITH THESE RECIPES AND TODAY I WOULD LIKE TO SHARE THEM WITH YOU.

SAHANI NDOGO (SMALL PLATES)

Kenyan Potato Fritters (Vegan) £4.00

Thin potato slices sprinkled with gram flour, herbs and spices, and deep fried until crispy. Served with a tomato and cucumber salsa and our tamarind sauce.

Karanga Wari Kasori £4.50

Sweetcorn cobs in a peanut sauce (binyebwa)

Dar Nu Bhajia (Vegan) £4.50

Moong dal bhajias are Zanzibar's version of the falafel. Served with coconut, lime and coriander chutney. If you like falafel, you will love these.

Mohogo Chips (Vegan) £4.00

Cassava chips, crispy on the outside and really fluffy on the inside. Served with our homemade tamarind sauce and our tangy chilli and lemon dipping oil.

Kitgum Veg Samosas (Vegan) £4.00

Pea, carrot and potato filling wrapped in crispy filo pastry. Served with our homemade tamarind sauce, slice of lemon. At home we always pierce the samosa and fill it with lemon juice.

Kitgum Chicken Samosas £4.50

Free-range chicken and spring onion filling in filo pastry. Served with Kitgum ketchup, and a lemon slice. At home we always pierce the samosa and fill it with lemon juice.

Kitgum Meatballs £4.50

Minced lamb infused with garlic, ginger, chilli, coriander and mint. Served with our sweet tamarind sauce, coconut, coriander and chilli chutney.

Jeeru's Wings £6.50

Five free-range chicken wings coated in our hot and sour sauce, fresh coriander and crispy cumin seeds – the word jeeru means cumin but coincidentally it was also the nickname given to my mum as a child in Uganda . . .

SIDES £2.00

Rice, Ugandan chapati (unleavened pan grilled bread)
Kichidi (rice & lentil mash)

SAUCES £1.00

Carrot pickle, Kitgum ketchup (tamarind sauce)
Green coconut chutney, Hot and sour
Kitgum salsa, Yogurt

SAHANI KUBWA (BIG PLATES)

Lamb Kalyo £9.00

Slow-cooked lamb curry. Garnished with fresh chillies, sautéed potatoes, lemon and coriander. Served with our special carrot pickle. The chillies complement the dish . . . the burn doesn't last too long. Go on, be brave, it'll be worth it.

Kuku Paka £9.00

Free-range chicken thighs with garlic, ginger and coconut sauce. We really recommend a fried egg on top for an extra 50p. Served with carrot pickle.

Moong Nu Shaak (Vegan) £8.00

Moong beans stewed in tomato, cumin, coriander sauce. Served with carrot pickle and yoghurt.

Mchuzi Wa Biringani (Vegan) £8.00

Stuffed aubergine and potato curry in a spicy tomato masala. Served with carrot pickle and yoghurt. This dish is a favourite amongst Swahili people along the coast of Eastern Africa.

TANZANIAN SPECIALITIES

Mishkaki £9.50

Choice of beef steak, free-range chicken thighs, or halloumi

Originally from East Africa's coastal towns, these tender skewers have been marinating for 24 hours and are served with a fresh chapati, kachumbari salad, raita, pili pili mbuzi, and our Kitgum ketchup.

UGANDAN SPECIALTIES (lunch only)

Kitgum Rolex (Veg) £6.50

A fresh Ugandan chapatti wrapped around a thin omelette with spiced potato, carrot pickle and tamarind chutney.

The Works Rolex (chicken) £7.50

Kitgum Rolex with free-range lemon chicken.

Vegan Rolex (Vegan) £5.50

Kitgum Rolex without egg.

EVERYTHING IS HOMEMADE // WE USE FREE-RANGE EGGS AND CHICKEN

Please speak to a member of our team if you have any allergies or require any information about allergens contained in any of our food. We use some allergens in our kitchen and we can not guarantee full separation.