

## Hors d'oeuvres

Choose one to compliment your meal or mix & match a few for an appetizer bar  
\$5/person per dish

### Kofte

Tender beef meatballs served with tzatziki (gf)

### Xawash Chicken Skewers

Chicken marinated in yogurt and our housemade xawaash (Somali spice mix) (gf)

### Hummus

Bright and creamy chickpea dip, served with pita bread (v)

### Baba Ganoush

Smoky eggplant spread, served with pita bread (v)

### Injera Rolls

Tangy injera (Ethiopian flatbread) wrapped around spiced red lentils (gf/v)

## Salads

**Lephet Thoke.** Green salad with tomatoes and cucumbers tossed in a tea leaf dressing. Topped with a crunchy mixture of fried garlic, peanuts, sunflower seeds, sesame seeds, and fried shallots (gf/v)

**Syrian Salad.** Green salad with cucumbers and tomatoes, tossed with a lemon vinaigrette flavored with za'atar (v)

**Mexican Fruit Salad (seasonal).** Diced fruit (watermelon, canteloupe, cucumber) tossed in a chile-lime dressing. (gf/v)

## Buffet Menu

Includes your choice of salad, two entrees, and rice

\$24/person  
add an appetizer + \$5/person  
add a dessert + \$4/person

## Entrees

This is a sample menu of our most popular dishes.  
Contact us to hear about other possibilities!

### Chicken roasted in shawarma spices

Chunks of chicken marinated in shawarma spices and roasted with onions and bell peppers. (gf) Served with tzatziki sauce.

### Mtuzi Wa Samaki - Kenyan Fish Curry

Tilapia, tomatoes, onions, and bell peppers simmered in a coconut broth flavored with garam masala (gf) Can also be made with chickpeas for a vegan dish

### Ubuntu Tomato-Coconut Curry

An Ubuntu Cafe staple! Your choice of protein (chicken, kofte, or chickpeas) simmered in a tomato-coconut curry flavored with a variety of spices (curry is gf/v)

### Tepsi Bathenjan

Iraqi casserole layered with eggplant, potato, tomatoes, onions, and bell peppers (gv/v)

### Doro Wat

Ethiopian stew of chicken and eggs simmered in a sauce of onions, garlic, tomatoes and berbere (gv/v) Can be made with chickpeas for a vegan dish.

## Desserts

\$4/person per dish

### Baklava

Ubuntu special baklava recipe made with buttery layers of phyllo pastry and walnuts, sweetened with a simple syrup

### Arroz con leche de coco

Creamy Mexican rice pudding made with coconut milk (v)

### Khetayee

Afghan short bread cookies sprinkled with pistachios (vg)

*Contact us for more options!*

## Drinks

### Ubuntu Blend Hot Coffee

Caffeinated coffee with our special Ubuntu spice blend, includes sugar and creamer  
\$40/traveler, provides 20 - 8oz servings

### Tea Traveler

Black cardamom tea, lightly sweetened  
\$40/traveler, provides 20 - 8oz servings

### Hibiscus Lemonade

Brewed hibiscus blossoms with a touch of fresh lemon juice and sweetened with sugar.  
\$40/gallon, provides 20 - 8 oz servings  
(3 gallon minimum)

Allergen information:  
gf=gluten free, vg=vegetarian, v=vegan

Delivery in Kent - \$75  
Delivery outside of Kent, \$150

A 15% service charge is applied to all orders,  
plus sales tax