

APPETIZERS



FATAYA (4 PIECES)
Battered salmon patties.

\$7.00



NEM (3 PIECES)
Ground beef, chicken, shrimp and vegetables fried into a egg roll.

\$7.00

SIDES

ALL SIDES ARE

ALOCO (PLANTAIN)

SALAD

ATIEKE

CABBAGE WITH CARROTS

COUSCOUS

VERMICELLE

DJOLOF

WHITE RICE

FRENCH FRIES \$5

DRINKS

BISSAP - \$5 (1 CUP) / \$20 PITCHER

GINGEMBE - \$5 (1 CUP) / \$20 PITCHER

JAMAICAN PINEAPPLE - \$2.75

SENEGALESE MINT TEA - \$5

COFFEE - \$3

LATTE - \$5

HOT TEA - \$2.50

COKE - \$2.75

SPRITE - \$2.75

FANTA - \$2.75

GINGER ALE - \$3.25

GINGER BEER - \$2.75



DESSERT

THIAKRY

\$4



The Cuisine of Senegal is a West African cuisine influenced by North African, French, and Portuguese cuisine and derives from the nation's many ethnic groups, the largest being the Wolof.

Senegal borders the Atlantic Ocean, fish is very important in Senegalese cooking. Chicken, lamb, peas, eggs, and beef are also used, but pork is not due to the nation's largely Muslim population. Peanuts, the primary crop of Senegal, as well as couscous, white rice, sweet potatoes, lentils, black-eyed peas and various vegetables, are also incorporated into many recipes. Meats and vegetables are typically stewed or marinated in herbs and spices, and then poured over rice or couscous, or eaten with bread.

Popular fresh juices are made from bissap, ginger, buy (pronounced 'buoy', which is the fruit of the baobab tree, also known as "monkey bread fruit"), mango, or other fruit or wild trees (most famously soursop, which is called corossol in French). Desserts are very rich and sweet, combining native ingredients with the extravagance and style characteristic of the French impact on Senegal's culinary methods. They are often served with fresh fruit and are traditionally followed by coffee or tea.



GORÉE

C U I S I N E

SENEGALESE RESTAURANT

1126 EAST 47TH ST
CHICAGO, IL 60653

(773) 855-8120

**YASSA CHICKEN**

Chicken marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

\$16**YASSA FISH (TILAPIA)**

Whole fish marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

\$17**YASSA FISH (RED SNAPPER)**

Whole fish marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

MKT**YASSA LAMB**

Tender leg of lamb marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

\$20**YASSA SHRIMP**

Shrimp marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

\$20**YASSA SALMON**

Salmon marinated overnight in lemon and chef's secret spices, cooked in an onion mustard sauce and served with rice.

\$20**HOUSE TIEBU DEJUN**

Whole tilapia with cabbage and carrots served over djolof rice.

\$17**TIEBU DEJUN (FRIDAYS ONLY)**

Senegal's most popular dish - fried fish stuffed with parsley and other fine herbs cooked in a tomato sauce over djolof rice.

\$17.50**DIBI CHICKEN**

Grilled chopped chicken, marinated in a special mix of spices.

\$16.50**DIBI LAMB**

Grilled lamb chops.

\$28**SOUPE KANDJE**

Mixed lamb, shrimp and crab meat cooked in golden palm oil sauce, served over fufu or white rice.

\$20**MAFFE**

Cubes of lamb cooked in creamy peanut butter and tomato sauce with potatoes, carrots and yucca, served over white rice. (vegetarian option available)

\$20**THIOU CURRY WITH CHICKEN**

Marinated chicken with a mixture of spices, onion and curry, served with white rice.

\$17.50**THIOU CURRY WITH SALMON**

Marinated salmon with a mixture of spices, onion and curry, served with white rice.

\$20**THIOU CURRY WITH LAMB**

Marinated lamb with a mixture of spices, onion and curry, served with white rice.

\$20**THIOU CURRY WITH SHRIMP**

Marinated shrimp with a mixture of spices, onion and curry, served with white rice.

\$20**SAKA SAKA**

Marinated lamb, shrimp and crab meat, cooked with cassava.

\$20**VEGETARIAN MAFFE**

Creamy peanut butter and tomato sauce with potatoes, carrots, and yams, served over white rice.

\$17**VEGETARIAN THIOU CURRY**

Carrots, potatoes, yucca with mixture of spices, onion and curry, served with white rice.

\$15**VEGETARIAN PLATE**

Choice of 3 sides

\$15**BROCHETTE CHICKEN**

Senegalese chicken shish kabob, marinated in a special sauce.

\$20**BROCHETTE SHRIMP**

Senegalese shrimp shish kabob, marinated in a special sauce.

\$20**GRILLED TILAPIA**

Whole tilapia marinated and grilled.

\$17**GRILLED RED SNAPPER**

Whole red snapper marinated in a special mix of spices.

MKT**GRILLED SALMON**

Salmon steak marinated in a special mix of spices.

\$20**SAUTEED SHRIMP**

Shrimp sautéed and served with onion sauce.

\$20**MECHOUI (LEG OF LAMB)**

Broiled leg of lamb, marinated in Senegalese spices.

\$20**HOUSE SALAD**

Carrots, red pepper, tomatoes, spring mix

\$10**SENEGALESE SALAD**

Brochette chicken, carrots, red pepper, tomatoes, spring mix

\$15

**ALL ITEMS SERVED WITH WHITE RICE
ADD AN ADDITIONAL SIDE FOR \$5 / FRIES \$5**