

# Marie's African Cuisine





# Bienvenue / Welcome!

We bring to your table traditional flavors from West Africa and other regions of Africa. Our exquisite platters are deliciously made with French Style, by combining the best of our culture with modern flavors we serve a truly delight from the best of African food.



## Accompagnants / Side Orders

White Rice  
Couscous - *Semolina*  
Vermicelle - *Vermicelli*  
French Fries

Attieké - *Cassava Grains*  
Rice and Beans  
Fufu  
Green Beans

Kaffa - *Maze Flour*  
Pates de Riz - *Rice Dough*  
Plantain



Couscous



Plantain

## Entrees

Salade Francaise.....\$4.99

French Salad. Green leaf salad with tomatoes, eggs, onions, and cucumbers. Served with Ranch dressing or homemade dressing made with oil, lemon, salt, and garlic.



Salade Francaise



Nem

Nem (4).....\$6.99

Egg rolls stuffed with meat and vegetables.



## Lunch / Dinner

**Sauce de Poulet.....\$10.99**

*Chicken stew. Served with white rice, vermicelli or couscous*

**Sauce de Gombo.....\$10.99**

*Okra sauce with beef, shrimp powder and dried fish. Served with fufu, kaffa, white rice or rice dough.*

**Sauce Eguci.....\$11.99**

*Melon seeds sauce with meat, fish, spinach leaves and other spices. Served with vermicelli or white rice.*

**Sauce Claire au Mouton.....\$11.99**

*White lamb sauce with onions, olives, mustard, and other spices. Served with vermicelli or white rice.*

**Sauce de Queue de Beouf...\$10.99**

*Oxtail stew. Served with white rice or rice and beans.*

**Tchiebu Djen.....\$11.99**

*Jollof rice with vegetables and fish*

**Ragou de Spaguetti avec Viande**

**de Dindon.....\$7.99**

*Spaguetti Ragu with turkey*

**Dambou.....\$8.99**

*Rice couscous with green collard. Can be served with blended chicken for \$4.99*



Sauce de Poulet



Sauce de Gombo



Sauce Eguci



Dambou



Sauce de Queue de Beouf



Tchiebu Djen



## Lunch / Dinner

### Steak Sauté avec Petit Pois.....\$9.99

*Steak sautéed with peas. Served with couscous or French bread.*

### Poulet Broyé.....\$7.99

*Blended chicken with peanuts, onion, and other spices*

### Brochettes.....\$11.99

*Beef Kabobs. Served with French fries or plantains.*

### Poulet Frit.....\$9.99

*Fried chicken garnished with onions, green bell peppers, mustard, mayo, and fresh habanero peppers.*

### Poisson Frit.....\$12.99

*Fried fish. Served with attiéké, plantain, green beans or French fries.*

### Queue de Dindon Frite.....\$7.99

*Fried turkey tail. Served with rice and beans.*

### Poulet Braisé.....\$11.99

*Grilled chicken garnished with sauteed onions, and bell peppers. Served with white rice, green bean and vermicelli.*

### Poisson Braisé.....\$13.99

*Grilled tilapia fish. Served with attiéké, green beans, plantain or French fries.*

### Dibi de Mouton.....\$12.99

*Grilled lamb meat garnished with onions, green bell peppers, fresh habanero peppers and mustard.*

### Sandwich de viande Hachée...\$7.99

*Ground beef sandwich. Filled with tomatoes, habanero peppers, mayo, onions, green bell pepper, garlic, Combo with French fries.*

## Homemade Beverages

### Bissap.....\$3.00

*Sorrel juice with mint, vanilla and sugar*

### Lemonade.....\$3.00

*Lemon, ginger, pineapple, mint, vanilla and sugar*

Brochettes



Poulet Frit



Poisson Braisé



Poisson Frit



Steak Sauté avec  
Petit Pois

