



Congolese cuisine reflects a variety of culinary traditions, including French and Italian, providing a wide variety of foods and flavors that can be called Congolese. Traditional meals consist of meat, starch and vegetables so with cultivated plants such as cassava, rice, plantains and potatoes, wild fruits and mushrooms, as well as huge variety of fish and meats the possibilities are endless. Malkia & Co's food is flavorful but not too spicy, so it can be enjoyed by all.

SMALL PLATES & SIDES

- Crab Cakes - \$12.00**
Freshwater crabs abound in central Africa, and these traditional Congolese Crab Cakes are seasoned with fresh Green Onions, Ginger, Parsley, pepper and mustard. Served with a homemade Remoulade.
- King Oyster Mushrooms.....\$12.50**
- Cassava Leaves (V,GF)..... \$12.50**
- Fried Plantains..... \$5.50**
- FuFu \$6.50**
- Chikwangue (Cassava bread).. \$6.50**
- Rice..... \$6.50**
- Red Beans..... \$10.50**
- Sauteed Spinach..... \$10.50**

Poulet a la Moambe - \$20.50
Chicken stewed in a delightful peanut sauce with Leeks and Zucchini.

Ngulu - \$20.50
This popular Congolese Street food is Braised Pork Shoulder seasoned with Onions.

Brochette de Suya - \$20.50
These grilled Beef kabobs are seasoned with Vinegar, Celery, fresh herbs and homemade spice rub, and accompanied with Bell Peppers and Onion.

Mikila Ngombe - \$25.00
Oxtail stewed with fresh Tomatoes blended with a variety of sliced vegetables giving it great texture and unique flavor.

Poisson - \$25.00
Light and spicy, your choice of whole Tilapia or Haddock filet braised in low heat with lemon, ginger and hot African spices.

Vegan Combo - \$20.50 (Gluten Free)
King Oyster Mushrooms sauteed or stewed with Onion, Garlic and Fresh Tomatoes.

Cassava Leaves - \$20.50 (Vegan, GF)
Cassava leaves made with multiple vegetables like Eggplant, Zucchini, Bell Peppers and more blended together with fresh palm.

ENTREES

All entrees are served with a choice of
Fufu **or** Basmati Rice **or** Fried Plantains
and
Sautéed Spinach **or** Red Beans

Poulet Braice
The national dish of the Republic of Congo features Chicken Braised in a multitude of herbs and spices including Leek, Ginger, Rosemary, Thyme, and Garlic to create a delicious explosion of flavor in every mouthful.

Thighs..... \$20.50 Breasts..... \$22.50

DESSERTS

BEIGNET (10)..... \$6.50