

AFRICAN



FEELING

RESTAURANT & CATERING
MENU

WWW.AFRICANFEELINGRESTAURANT.COM.AU

794 Parramatta Road, Lewisham
The Louis Hotel Lewisham, Sydney, Australia



AFRICAN FEELING RESTAURANT ABOUT US

**Please advise of any food allergies*

African Feeling Restaurant serves cuisine inspired by traditions and recipes from all over the African continent. Born in Ghana, Chef Hudu Alhassan prides himself on being able to offer a wide selection of the best dishes, made with the finest local and imported ingredients.

The African Feeling Restaurant has been operating for 24 years in the same King Street Newtown, now relocated to Louis CC hotel, 794 Parramatta Road, Lewisham. As well as having a strong reputation for quality amongst locals, it has always served as an important part of the local African community.

African cuisine has roots in the rich indigenous history of Africa, with influences from Asia, Europe and the Middle East.

Thick soups and stews are the mainstay of many African nations, and are usually eaten with potatoes or rice.

Another staple meal is Fufu, consisting of cassava, yam, or plantain that is cooked, pureed, and mashed into a ball. Fufu is a ubiquitous and much-loved staple throughout most of West Africa. Most dishes combine traditional fruits and vegetables, herbs, exotic game and fish.

The huge difference in dishes and ingredients from country to country means that the unique African Feeling menu has something to offer everyone, particularly those looking to try something new. Vegetarians will also be pleased with the many options.

Tuesday to Thursday

6pm to 10pm

Address

794 Parramatta Road, Lewisham

Friday and Saturday

6pm to 10pm

Phone:

+61 420 467 963

Sunday

6pm to 10pm

info@africanfeelingrestaurant.com.au

www.africanfeelingrestaurant.com.au



AFRICAN FEELING RESTAURANT BAR MENU



Chicken Suya

A bowl of potato wedges with African tomato sauce & sour cream

\$15.00



Lamb Suya

African style BBQ Lamb chops coated and served with salad and chapatti

\$20.00



African Cigar

Sautéed minced beef with ground herbs wrapped in a light pastry.

\$10.00 (5pcs)



Chicken Nibbles

Marinated chicken nibbles and deep fried to perfection served with our unique homemade sauce.

\$10.00 (5pcs)



Chapatti

East African Flat bread

\$3.00 each or 2 for \$5.00



AFRICAN FEELING RESTAURANT ENTREES

Vegetarian Triangles (4pcs)

Potatoes traditionally spiced, mixed with vegetables and herbs encased in a light pastry served with our home made African Feeling sauce. *(South Africa)*

\$11.95

Minced Samosas (4pcs)

Pastry triangles filled with a delicious savoury mince, fresh coriander, shallots and served with our home made African Feeling sauce. *(South & Eastern African)*

\$12.95

African Cigars (4pcs)

Sautéed beef minced and ground with herbs and spices wrapped in a light pastry.
(Morocco)

\$13.50

Kpoff-Kpoff (4pcs)

Light fluffy golden dumplings – A Nigerian staple and household favourite.
(Nigeria)

\$11.95

Kelewele

Ripe plantain deep-fried and coated in African seasoning is absolutely delicious!
(Ghana)

\$13.50

Chicken Nibbles (5pcs)

Marinated chicken nibbles and deep fried to perfection served with our unique homemade sauce.

\$14.50

Taste Bud Safari Share Plate

A personalised selection of any three of our delightful entrée's

\$16.95



AFRICAN FEELING RESTAURANT BANQUET MENU

(Minimum 2 people per banquet menu)

Choice 1 - \$44.99 per head

Entree

Two entrees of your choice

Mains

Egwein
Spinach Stew
Kukuna Nazi
Beef Stew

Sides

Any side of your choice

Choice 2 - \$49.99 per head

Entree

Two entrees of your choice

Mains

Okra
Eggplant
African Curry
Egusi Stew
•Lamb Tangine

Sides

Any side of your choice



AFRICAN FEELING RESTAURANT SEAFOOD MENU

Komnimdi (Ghana)

Succulent prawns in delicious tomato and onion sauce

\$22.95

Dalak Prawns (Kenya)

Pan-fried prawns seasoned in coconut cream

\$22.95

Zaham (Ghana)

Whole fish grilled (Tilapia) marinated in African spices and topped with our homemade sauce.
Served with salad.

\$24.95

Coconut Fish (Kenya)

A fish fillet, cooked in coconut cream with African seasoning.

\$22.95

All meals are Gluten free



AFRICAN FEELING RESTAURANT

SIDES

Fufu

This staple food is found all over Sub Saharan Africa and is known by a variety of different names. Fufu is ground cereal, steamed and mashed, served in a ball and usually eaten by hand.

\$5.95 each

Chapatti

African flat bread, a great substitute to rice, handy for stews.

\$3.95 each

Shinkafabihi (Couscous)

Shinkafabihi originated in North Africa and has since migrated southwards – you may know this dish as couscous! Grainier and tastier than rice, even on its own.

\$3.50 per head

Jollof Rice

This staple food is found all over Sub Saharan Africa. This is an African style fried rice cooked in tomato sauce

\$5.95 per head

Coconut Rice

White rice flavoured with coconut milk

\$5.95 per head

Njara bread

An Ethiopian favourite bread that is perfect for stews.

\$3.95

Dips

Black Chilli Sauce (Shito)

\$1.00 each



AFRICAN FEELING RESTAURANT VEGETARIAN MAIN

Ladies Fingers

Succulent okra in a rich vegetarian sauce.
(Uganda)

\$16.95

Pumpkin Stew

Pumpkin cooked in onions, garlic, ginger and tomatoes.
(Ghana)

\$15.95

Egwein

Exotic sauce of black eyed beans cooked with palm oil, tomatoes and seasonal vegetables.
(Nigeria)

\$16.95

Spinach Groundnut Stew

Leafy spinach deliciously cooked in ground peanut stew.
(Sierra Leone)

\$15.95

Eggplant Stew

Eggplant cooked in a scrumptious sauce with vegetables.
(Ghana)

\$16.95

All meals are Vegan and Gluten free



AFRICAN FEELING RESTAURANT MEAT & POULTRY

Traditional African Stew

Rustic tomato and onion sauce cooked with traditional African spices and vegetables: served with either chicken or beef. *(Ethiopia)*

\$18.95

Kukuna Nazi

Chicken breast seasoned in herbs and Kenyan spices, cooked in coconut cream.
(Kenya)

\$18.95

Lamb Tangine

A taste of the Mediterranean, diced Lamb cooked in oriental spices with raisin sauce.
(Morocco)

\$18.95

Bua

Tender goat meat slow cooked in a delectable spinach sauce.
(Ghana)

\$21.95

Egusi Stew

This favourite from western Africa contains diced beef cooked in spinach and ground egusi (melon seeds) *(Nigeria)*

\$18.95

Ndebele

Spiced lamb marinated overnight and cooked with okra.
(Zimbabwe)

\$18.95

Ayamase - Ofada Stew

Tender Goat meat in African seasoned cooked with capsicum, ginger and onions.
(Optional with boiled eggs) *(Nigeria)*

\$22.00