

AFRO TAPAS / STARTERS / SIDES

Aloco



6€



Fried plantains + smoked tomato sauce

Salade Aguda



8€

+ Chicken breast

HALAL

10€

& pineapple mayo
Pineapple, mango, chili flakes, avocado, mint, peanuts, barberries, lime juice

Adassi & Djété



8€

Lentils' dahl with ethiopian seasoning
coconut flakes, coriander

+ Roasted sweet potatoes, garlic, harissa, orange blossom water

Chichinga & Gari kaklo



HALAL

10€

Grilled beef with suga spices from West Africa + Fried Cassava fritters (savory)

Chapati



2,50€

1 pièce

Flatbread of wheat flour

SPICY OR HOT?

All our dishes are made with spices, but that doesn't make them "spicy". If you're brave enough, ask for our hot Pepper Sauce

COLIS PIÉGÉ 1,50€



DESSERTS

Horns of Kudu



Caramelized
peanuts 3,50 €

Coulant au chocolat plus plus 8 €

Cocotta



Coconut cream
panna cotta with **mango**
or **guava** 5 €

Ice Cream

* Yoghurt

* Black sesame

* Vanilla Per
scoop

2,50€

Chocolate lava cake + Malagasy Vanilla ice cream & peanuts
expresso / Tea / Herbal tea / Hot chocolate + 1,50 €

MAIN COURSE



MAFÉ ARACHIDE



Our afropean comfort food version of the West African **Peanut butter stew**. With peanut butter **made in Strasbourg**, Tomato, spices, ginger, carrots, peas, red cabbage. Served with **rice**.

Chicken thigh

HALAL

Small 12 €

Big

18 €

TOFU



Small 12 €

Big

16 €

Student Akwaaba

Small **MAFÉ Poulet** or
Tofu with **attiéké + rice**
+ Some alocos (fried plantain)
+ 1 expresso or herbal tea

Please show your Student card 12 €



Kirikou Formula

BABY MAFÉ

Chicken or Tofu

+ 1 small sirup

+ 1 scoop of ice cream

Under
12 years old



10 €

The **small mafé** has a size of a small dish of the day, suitable for small appetites or accompanied with sides.



ATTIÉKÉ B.E.P



Cassava semolina from Côte d'Ivoire, **B.E.P** stew (Broccoli, Spinach and Parsley), **chickpeas** (tribute to the Afribanese community) + togolese tomato sauce "**mgbagba**" + "**sauce chien**" a French west indies sauce made with spring onions, vegetarian chili pepper & lime.

FISH SKEWER Marinated cod with fish spices 22 €

GAOU Black-eyed peas fritters, herbs & spices 17 €



JABIRU HOUSE's BOBOTIE

HALAL

Our version of the South African **meatloaf**. A delicacy from **Cape Town**, South Africa.

Minced beef, almonds, mango chutney, raisins, apple, **curry**, egg, **milk** + **rice** + salad + **Mirabelle plum** marmalade from Lorraine region. Mix everything together for a better experience of this meal.

22 €



DISH OF THE MONTH

Each month we highlight an afro-descendant topic through a suggestion. **Meat** or **vegan** options.

Prices available on the black board.

* Information about the suggestion on www.jabirucafe.com or @jabirucafe



HALAL

Halal Meat

JABIRU

**Afropean Comfort Food
with some Panafrican roots**

Alcohol-Free Drinks		
Bali	30 CL	4 €
Organic baobab fruit powder, lychee		
Chéries des îles Kirch	30 CL	4 €
Bissap (hibiscus flowers), cherry syrup		
Gnamakoudji	23 CL	4 €
Ginger, lemon , organic turmeric, mace spice from nutmeg, sugar		
Tamanelle	23 CL	4 €
Tamarind paste, cinnamon		

Soft Drinks & Waters		
Coconut water	33 CL	3,80 €
Fritz Kola / Zero	33 CL	3,50 €
Carola Still: Blue - Sparkling: Green/Red	50 CL	..3 €
Limonade	30 CL	2,90 €
Tonic	30 CL	3 €
✱ Ginger Beer Old Jamaica	33 CL	3,50 €
✱ Malta Alcohol-free sweet beer	33 CL	3,50 €
Diabolo Syrup + Soda	30 CL	3 €
Fruit Syrups	30 CL	2,60 €
Mint / Yellow plum / Watermelon / Lychee / Violet flower / Cherry / Lemon / Vanilla / Passion fruit		

Hot Drinks		Espresso*	 2,20 €
Café Touba	 3€	Americano *	 2,40 €
Pepper coffee „ Made in Sénégal " with Selim berries		Double espresso *	4,30 €
Chocolat chaud	4 €	Coffee with milk*	 3,50 €
Malted chocolate "MILO", cow milk / plant-based milk		Cowmilk/ plant-based milk	
		*Coffee roasted by MOKXA in Strasbourg	
Dragon of Madagascar	4 €	MTV North African	4 €
Black tea with dry lychee, syrup (small teapot)		Moroccan sweet green mint tea (small teapot)	
Moringa	3 €	Verveine	3 €
Organic herbal tea, matcha-like taste		Moroccan Verbena herbal tea	
		Kinkéliba	
		3 €	
		Organic savannah herbal tea with a casky taste	

Beers		
	25 CL	50 CL
METEOR PILS	3 € /	5,90 €
CREOLE SHANDY	3,20 € /	6,10 €
Pils + Ginger Beer		
PANACHÉ	3 € /	5,90 €
Pils + Soda		
PICON BIÈRE	3,70 € /	7,20 €
AFRICAN BOTTLE BEER	33 CL	5 €

Cocktails

- **COROSSINHA 8 €**
Cachaça (40%) + Soursop's juice
Lime +Cane sugar. An African Caipirinha
- **SODABI PUNCH 18 €**
Served in a **carafe of 45 cl**
Traditional palm tree alcohol "Sodabi"
(45%) from West Africa
Limited stock available
Lime +Cane Sugar+ sparkling water
- **BITINI 8 €**
Stands for "Bissap Martini". Martini rosso
(14,5%) Bissap juice + Cherry syrup + Mint
- **ANTI PALU D'EXPAT 8 €**
Gin infused with lemongrass (37,5%)
+ Tonic. May help against mosquito bites...
- **TOUBARULA 10 €**
Amarula (17%) + Whisky (45%) + Cold café
Touba + Milk + Cane Sugar. Can be a dessert

- **Ti' PUNCH 5 €**
White rum (45% -50%) + sugarcane
+ Lime. Small but super strong
- **COUSINE JACKIE 8 €**
White wine (13,5%)+ soda + Watermelon syrup
African American & African family affair
- **SPRINGBOKKIE SHOOTER! 5 €**
Amarula (17%) + Mint liqueur (21%)
For South African rugby supporters

African wines		Glass 12 CL	Half a bottle 50 CL	Bottle 75 CL		MAN FAMILY WINE	Glass 12 CL	Half a bottle 50 CL	Bottle 75 CL
Red	GLENELLY GLASS	4,70 €	19 €	28 €	White	CHARDONNAY - South Africa	3,90 €	16 €	24 €
	SYRAH - South Africa - Tannin								
Red	MAN FAMILY WINE	4,30 €	17 €	26 €	Adoyo	MAISON DALLA	3,40 €	13,50 €	19 €
	PINOTAGE - South Africa - Light & fruity					Pineapple wine "Adoyo"	from Ghatogbé (Ghana, Togo, Bénin)		
Rosé	KADETTE	2,80 €	10 €	17€	 Sparkling wine	COLMANT BRUT	6,50 €	-	37 €
	PINOTAGE ROSÉ - South Africa - dry					MCC (Method Cape Classic) from Franschhoek, South Africa			