

ADOUNA

STARTERS / TO SHARE

Spring rolls (Chicken or vegetable – 4 pieces) 	10
Served with traditional nuoc mam sauce	
Pastels (Senegalese fataya, meat or fish – 4 pieces)	10
Fried stuffed pastries, served with a tomato and onion confit	
Gyoza (4 pieces)	12
Pan-fried steamed dumplings, served with soy sauce	
Avocado – Shrimp 	14
Avocado and shrimp rosette, cocktail sauce	
Crispy Shrimp (6 pieces)	14
Crispy shrimp served with homemade yuzu mayonnaise	
Beef tacos (2 pieces)	14
Shredded beef, wasabi guacamole, pickled red onions, fresh tomatoes, fresh chili, coriander	

SALADS & BOWLS

Poke Bowl	20
Sushi rice, raw salmon, avocado, crunchy vegetables, sesame seeds	
Adouna Salad	22
Green salad, chicken, garlic sautéed potatoes, boiled egg, cherry tomatoes, crispy fried onions	

SIGNATURE BURGERS

Adouna Burger	22
Homemade brioche bun, beef patty, cheddar, beef bacon, caramelized onions, lettuce, tomatoes, signature sauce. Served with homemade fries.	

ASIAN CLASSICS

- Green chicken curry** (vegetarian option)   22
Boneless chicken, green curry, Thai eggplants, coconut milk.
Served with fragrant white rice.
- Salmon steak with miso sauce** 24
Served with stir-fried vegetables.
- Chicken karaage** 24
Served with stir-fried vegetables and Asian mushrooms.
- Tiger's tears** 29
Marinated beef fillet with Thai spices. Served with fragrant white rice.
- Grilled prawns** (5 whole pieces) 32
Large prawns sautéed with garlic and parsley.
Served with fragrant white rice.

AFRICAN CLASSICS

- Chicken Yassa** 22
Chicken marinated in lemon, onion confit and olives.
Served with fragrant white rice.
- Grilled chicken** 24
Half wood-grilled chicken. Served with plantains.
- Mafé beef** (vegetarian option – €22)   24
Beef simmered in a rich peanut sauce.
Served with fragrant white rice.
- Okra sauce beef** 24
Beef simmered in a rich okra sauce.
Served with fragrant white rice.
- Thieboudienne** (Fridays and Saturdays only) 28
Traditional Senegalese dish: slow-cooked red rice, fish and vegetables.
- Grilled lamb (Dibi)** 30
Boneless lamb leg (heart of the leg), wood-fired.
Served with plantains.
- Grilled fish** 38
Whole grilled sea bream, plantains and homemade grilled sauce.

SIDES

White rice	7
Homemade fries	7
Attiéké	7
Alloco (plantains)	7
Stir-fried vegetables	7
Green salad	7
Jollof rice (red rice cooked in its tomato and vegetable broth)	7

DESSERTS

Our ice creams (2 scoops) Vanilla, Chocolate, Strawberry	8
Thiakry Millet semolina in sweetened milk, flavoured with vanilla.	9
Mochi ice cream (3 pieces) Flavours of the day	10
Chocolate fondant Vanilla ice cream and hibiscus coulis.	12
Passion fruit crème brûlée Crème brûlée with passion fruit, caramelized topping.	12
Sombi-style rice pudding Creamy rice flavoured with vanilla.	12
Seasonal fruit salad Selection of fresh cut fruits.	12



Gluten-free



Vegetarian



All our meats are Halal certified.

