

Karibu Lunch

Platter

Served from 11am - 2pm
...It's steal of deal" metro news.ca

1. Meat Curry, Veggie Curry & BBQ Chicken **\$12.5**
Meat Curry Choices: Butter chicken or beef vindaloo
Veggie Curry Choices: Deal(Lentils), Mchicha(Spinach), Zucchini(Boga Dogo), Viazi na kolifa (Potatoes and cauliflower), Mbaazi na viazi (Peas & Potatoes)

2. Veggie Karibu **\$12.5**
Two choices of vegetables, naan, pickles, and rice
Veggie Curry Choices: Deal(Lentils), Mchicha(Spinach), Zucchini(Boga Dogo), Viazi na kolifa (Potatoes and cauliflower), Mbaazi na viazi (Peas & Potatoes)

Desserts

Gulab Jamun Samosa **\$10**
Sweet pouched milk dumplings stuffed in a crispy wheat flour pastry served with saffron milk

Electric Kulfi **\$8**
crispy fried kulfi with some atoms some surprise



Appetizers

Zanzibar Mix **\$8**
Chickpea soup with chevdo
(Crisp rice, potato chips, dry cereal, peanuts, lentils, raisin and cashew nuts)

Mogo **\$9**
Deep fried cassava sprinkled with spices

Masala Mogo **\$11**
Deep fried cassava With crushed tomatoes and spices
Nominated as #6 in "75 things we love in Calgary" by Where Magazine
"Laura Lushington by Culinaire Magazine"

Pili-pili Mogo **\$10**
Deep fried cassava dipped in African pili-pili sauce with lemon
"John Gilchrist of CBC reviews Safari Grill"
[Http://www.cbc.ca/player/radio/local+shows/Alberta/Calgary+Eyeopener/ID/2305392019](http://www.cbc.ca/player/radio/local+shows/Alberta/Calgary+Eyeopener/ID/2305392019)

Masala Chipsi **\$10.5**
Fries with crushed tomatoes and spices

Pili-Pili Chipsi **\$10**
Deep fried dipped in african pili-pili sause with lemon
"Glow in the dark fries" - YYC Envy

Gengeni Chicken **\$15.5**
Marinated chicken pieces, fried & topped with chilies, cabbage

Samosa **\$5**
Pieces of home made pastries stuffed with beef, chicken or veggie with spices

Wings **\$14**
A pound of teriyaki, salt & pepper, honey garlic, mild, medium, hot, or suicide, dipped in masals sauce

Viazi Bhajya **\$10**
Fried potato scallops in a special house batter

Mchicha Bhajya **\$10**
Deep fried spinach fritters

Dal Bhajya **\$10**
Deep fried pastries filled with lentils

Kababu Ya Libya Street **\$5**
2 pieces of African meatballs



- No substitution
- Please inform us of any allergies
- 15% Gratuity added to all parties of 5 or more
- Patience is the secret to good food - Gari Simmons

Safari Grill



Safari Fusion ribs

Short Beef Ribs \$16.5

mild, medium, hot, suicide, teriyaki, honey garlic, salt & pepper thinly sliced BBQ short ribs, smoky, tender and flavourful exploding in African sauce and spices

"Anh Chu, food@metronews.ca 2011, Safari Grill is highly addictive, but you'll be happy oblige."

"Miss food Gourment, ugonnaeatthat.com and The Calgary Herald"

"Alberta Travel: Six must-see places in Calgary"

"Mayor Nenshi's East Calgary tour"

"5 'Stick To Your Ribs' Yelp Recommendations! | Wendy"

"Laura Lushington by Culinaire Magazine"

Spicy Kuku Bite \$15

Chicken in a light tempura batter with sweet and spicy chili sauce

Chapati Kuku Roll \$8

A street food dish which is either chicken or beef rolled in chapati bread

Signature Dishes

Signature Salmon \$20

Salmon in a honey, tamarind, chillies, ginger and garlic sauce with safari garden salad

Kuku 65 \$20

A spicy, desi Chinese dish which is a deep fried spicy chicken with veggie rice

Kamba 65 \$24

A spicy, desi Chinese dish which is a spicy shrimp with veggie rice



Entrees

with a choice of potatoes or salad

Tandoori Kuku \$15

BBQ chicken marinated in tandoori masala

Afrique Mishkaki \$15

BBQ chicken cubes marinated in peri-peri sauce, spiced and grilled to crisp

Nyama Ya Ng'ombe Mishkaki \$15

Skewers of BBQ beef marinated in Indo - African spices

Mishkaki Ya Kamba \$20

Skewers of BBQ prawns marinated in Indo - African spices

Kondoo Chops \$20

Lamb chops marinated in African spices

"Eat Your Broccoli"

Fish Tikka \$20

Fish fillets marinated with spices, ginger & garlic grilled in oven

Kamba Ya Moto in Sweet Chili Sauce \$20

Spicy prawns in sweet chili sauce

Tilapia Ya Moto in Sweet Chili Sauce \$18

Spicy fish in sweet chili sauce

Jungle Lion T-bone Steak \$24

Marinated in indo african spices

Curries *with rice and naan*

Kuku Paka \$15.5

Chicken in coconut by curry sauce

-Recommended by John Gilchrist

Butter Chicken \$14.5

Boneless chicken cooked in butter cream sauce

Chicken Korma \$16

Boneless meat in cream sauce with pistachios, almonds and cashews

Chicken Karai \$15.5

Boneless meat served in secret indo - African spices

- Recommended by Linda Garson

Beef Karai \$15.5

Boneless meat served in secret indo - African spices

