



www.panafricagrill.com

(206) 971-0698

dine in or takeout

5905 California Ave SW, Seattle, WA 98136

appetizers

Sambusa

seasoned vegetable filled pastries 6

chicken Sambusa

seasoned chicken & vegetable filled pastries 6

Injera Rollups

injera filled with veggies rolled & cut 6 🍴 🌱

black Eye Pea Cakes

seasoned black eye pea cakes pan sautéed & served on our house slaw 7 🌱

Spicy Tuna Roll

our version of the rare Ahi tuna roll wrapped in injera 7 🍴

Fish Cakes

our signature cilantro fish cakes crisped golden brown served on our house slaw

Fried Okra

buttermilk soaked cut okra flash fried golden crisp served with our house Remoulade 6

Plantain chips

sliced, seasoned, crisped & served with a sweet & savory condiment 6 🌱

kebabs

...tba

Sosaties

(South African Kebabs)

...tba

brunch

...tba

entrees

Yassa

quarter Chicken & onions marinated in lemon juice sautéed with mustard & green olives. served with rice & our house salad 14

Groundnut

a slow cooked peanut stew made with , yams, potatoes & carrots. served with rice & house salad.

veggie 12 🌱

quarter Chicken 14

Off the Grill

fresh young chicken is marinated with our unique

African Piri-Piri spice 🍴 and flame-grilled

quarter Chicken 11.95 with two sides

half Chicken 16.95 with two sides

whole Chicken 23.95 with two sides

sides

Harissa Mac & Cheese 🍴, Cilantro mashed coconut potatoes, Red Rice, Piri Piri Corn on the Cob 🍴,

Couscous, Black Eye Peas, Sautéed Veggies, Cabbage & Potato, Greens, Carrot & Green beans

🌱 (all sides vegan except Mac n Cheese) extra sides 4

Curry Goat slow cooked with potatoes, carrots in a curry sauce with garlic onions & house seasonings served with rice & salad 14

Whole Tilapia Whole tilapia marinated in a spicy house brine then fried golden & served with red rice & salad 14

🌱 vegan friendly!

🍴 spicy (we mean it!)

entrees east

veggie Combo arrangement of cabbage & potato stew, red lentil stew, curried split peas, greens, carrots & green beans served with injera. 11.75 🌱

Doro Wott chicken slow cooked in a red pepper sauce with garlic, onions and our own house seasoning blends served with injera 13 🍴

veggie wott seasoned tofu slow cooked in a red pepper sauce with garlic, onions and our own house seasoning blends served with injera 11 🍴 🌱

tibs tender pieces of meat or veggies sautéed with onions, peppers, tomatoes & our house seasonings served with injera
Lamb 14 Beef 12 Shrimp 14 Fish 13 🌱 Veggie 11 🍴

Spicy Tuna Kitfo raw Ahi tuna marinated in olive oil & Ethiopian spices served with injera 14 🍴

Lamb Alichia lamb cutlets slow cooked in curry sauce with garlic, onions & our own house seasoning served with injera 14 (inquire about availability)

the Pan Africa Combo

served Family style comes with the veggie combo & one dish selection per person from the items above. \$16 a person (two person minimum, dine-in only)

gluten free Injera Served here!