



**Global Kitchen**  
Catering and Events

# A TASTE OF AFRICA

## Tunisian Shakshuka

A Medley of tomatoes, chili peppers, and onions Spiced with cumin, paprika and Harissa and topped with an egg cooked on the dish. A real favourite of ours. Vegetarian.

## Moroccan Lamb Tagine

Owner Cel traveled a lot of North Africa looking for the perfect tagine. In Morocco he found the Perfect recipe and here it is. Served with Cous Cous.

## South African Bunny Chow

Fun on a lot of levels. Happy to say this dish is bunny free! A huge hollowed out bread 'slab' filled with a south African spiced curry. Meaty and Vegi/ vegan options available.

## Tunisian 'Bird Tongue Soup'

A Spicy and rich Tunisian staple. Made with Orzo pasta (Resembles birds tongues) in a tomato and chilli broth.

## Senegalese Yassa Guinar

A mild yet tasty dish from a small region in Senegal. Chicken, seasoned well and cooked in onion, Lemon, herbs and seasonings to create a very tasty chicken thigh. Served with Rice.

## Cape Verdean Cachupa

Stewed veg and Pulses. Well balanced and incredibly moreish. Serve with Dumplings, Bread or rice. Meaty and Vegan options available

## Ethiopian Ful Medames

Beans and chick peas slow cooked in a fragrant blend of Cumin, Garlic and other spices. Served with a hard boiled egg and a fresh diced veg salad garnish. Vegetarian, but vegan and chicken options available



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