

DINNER MENU

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Eru



Eru Soup (Spinach/Eru leaves) is a healthy satisfying Cameroonian green dish loaded with other protein and aromatics that will make your tastebuds sing for joy. Paired with any of your favorite starchy sides like pounded yam fufu, gari fufu or water fufu.

\$27.50

Ndole



An aromatic Cameroonian spinach stew made of spinach and bitter leaves - flavored with garlic, crayfish and fortified with shrimp and beef. Paired with miondo (cassava stick) or rice of choice or fufu or sweet ripe plantains.

\$27.50

Cassava Leaf Stew

A delicious and rich savory dish made with assorted meat, shrimp and crushed cassava leaves. Paired with rice of choice or fufu.



Egusi Soup

Egusi is a traditional one-pot soup that combines blended melon seed, pepper, leafy vegetables, and meat. Paired with Fufu or Rice of choice or Sweet Ripe Plantains.

S27.50

Okra Soup

Okro Soup African-style loaded with shrimp " crayfish, assorted meat. Paired with fufu corn or pounded yam fufu or fufu gari.

S27.50

Poulet DG

Poulet DG, which means "chicken for the Director General", is a delicious chicken and plantain dish.

\$24.99



Traditional Cameroonian dish called Taro or Achu. Made of mashed cocoyam, palm oil, cow skin, beef meat, smoked fish, stock fish and more. Served with sautéed spinach.

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39.99



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Beef Suya \$15.50 Chicken Śuya \$12.50 Puff-Puff \$6.50 Suya Chicken Wings \$11.50 Sahel's Spicy Meatballs \$9.50 Sautéed Chicken Gizzard \$11.50 Peppered Cow Skin \$9.50

Grillot De Chez Nous \$19.99

Braised and Fried pork shoulder marinated in citrus. Paired with flat fried plantains.

PB (Poulet Braisé) S25.50

Chicken legs, habanero peppers, lemon, Dijon sauce. Grilled spicy chicken. Paired with fried plantains or attieke.

Butternut Squash Stew

Red bean, butternut squash, sweet potato, S22.50 cauliflower, and green beans stewed in a coconut herb sauce. Paired with white rice.

Maafe(Peanut Stew) \$23.99 African peanut stew made in a spicy, creamy peanut and tomato sauce. Paired with choice of rice or boiled green

plantain or boiled yam.

Jollof and Chicken S25.50

A Super Popular Senegalese succulent chicken with caramelized onions and mustard.

Braised Oxtail S31.50

Slowly stewed with delicious herbs. With tender braised beef sautéed vegetables, and butter beas! Paired with sautéed vegetables and choice of rice.

Dancing Jerk Chicken \$27.50

Jerk chicken with pineapple salsa and our award winning jerk sauce. Paired with rice of choice.

Rasta Pasta

Penne or spaghettis pasta in creamy coconut curry sauce with assorted bell peppers and red onions. Paired with choice of chicken, shrimp or tofu.

\$22.50

S25

S25

S30

with a

Le Bouillon Vert

Legendary all greens soup made with secret house spices and assorted meat. Paired with choice of rice or boiled green plantains.

Goat Meat Peppersoup \$30

Made with Goat, chickee meat cutlets. Paired with choice of rice.

Cow Foot Stew

Cow foot slowly simmered with spices, yam - fatty, gelatinous, spicy and truly a delight. Paired with rice of choice.

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Braised Red Snapper \$27.95

Well seasoned braised or fried red snapper. Paired with choice of rice or boiled green plantains.

Braised Tilapia \$25.95

Well seasoned braised or fried tilapia. Paired with choice of rice or boiled green plantains.

Blackened Salmon

Salmon Fillets brushed in butter and house made seasonings. Paired with choice of rice.







SAHEL RESTAUTANT & LOUNGE

DINNER MENU

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Caribbean Fish Stew \$2

Stew with marinated pieces of red snapper or tilapia, infused with spices, herbs bell peppers, tomatoes, and onions. Paired with choice of rice and sweet plantains.

\$27

A comforting plate of goodness with succulent shrimp simmered in a perfectly seasoned tomato sauce. Paired with choice of rice and fried sweet plantains.

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Spicy Egg Sandwich \$13.99

Boiled 1/2 cut eggs with spicy sauce served on a baguette. Add Mayonnaise if needed.

Spaghetti Omelette \$13.99

Spaghetti, tossed with tomatoes, onions, peppers, and a Maggi seasoning cube that's cooked in eggs and served on a baguette.

Suya Spicy Grilled \$19.99

Beef Sandwich

Shrimp Creole

Spicy, smokey, flavorful grilled beef sandwiched in warm baguette rolls with onions and tomatoes.

Sahel`s Burger \$19.99

Half pound burger with Cheddar cheese, lettuce, tomato, and onion on a brioche bun. Served with plantain chips or fries.

Fish Cake Sandwich \$21.95

Housemade fish cake with remoulade, lettuce, tomato, and pickled veggies on a brioche

Chocolate Cake

\$8.50

S8.50

A soft and tender Chocolate Cake made with cocca powder and sour cream, covered in a rich and creamy chocolate cream.

Chocolate Puff Puff \$8.50

Deep fried dough that is slightly crunchy on the outside and chewy on the inside with a touch of sweetness paired with chocolate sauce. Serve with a side of Sophia's yogurt.

Cheese Cake

Rich and decadent dessert made with cream cheese, sugar, eggs, and cracker. Topped with fruit compote, chocolate ganache, or whipped cream.

Afro Chicken Fingers (\$6.50), Pasta & Meatballs Stew (\$6.50), Sahel Cheese Burger (\$10.50)

Beef Suya (\$15.50), Chicken Suya (\$12.50), Puff-Puff (\$6.50), Fried Beans (\$6.50), Bouillie (\$6.50), Braised Pork (\$9.50), Chicken Wings (\$11.50), Sahel s Meatballs (\$9.50), Sauteed Chicken Gizzard (\$11.50), Peppered Cow Skin (\$9.50), Grillot (\$6.50), White Rice (\$6.50), Jellof Rice (\$7), Sweet Fried Plantains (\$6.50), Fufu (\$6.50), Assorted Meat (10.95), African Empanadas (\$12)



The Continental A Cameroonian vegetable salad loaded with carrots, cabbage, hard-boiled eags

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with carrots, cabbage, hard-boiled eggs, avocado, tomatoes, cucumber and onions. Served with French rolls or slices of French bread.

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Suya Bowl Salad

Made with well marinated chicken or beef Suya. Served with Jollof rice, Iceberg lettuce, red oinons, cucumber salad , tomatoes and pickles.





Macedonia

Made of small pieces of potatoes, onions, mix vegetables, eggs, lemon and mayonnaise. Serve with toasted garlic bread.

\$15

Jerk Chicken Salad

Juicy, perfectly spiced grilled chicken, a refreshing combination of fruit and vegetables, and a tangy lime vinaigrette create a trifecta of flavors that just can't be beaten.

\$18



