

WEDDINGS • CORPORATE EVENTS • LUNCH ORDERS • PARTIES

Awon Alailegbe (The Classics)

JOLLOF RICE ("jaw-lawf") / Full Tray **\$90** / Half Tray **\$50** Simply put, Jollof Rice is not just a meal. Oh no! It may as well be a religion.

With this dish, we bless your tastebuds (you're welcome) with long grain parboiled rice sautéed in light oil, onions, ginger, and our carefully curated AkinVita spice blend. This mixture is slowly simmered and bathed in a specially seasoned rich bell pepper and tomato purée, beef or chicken stock, and bay leaf accents, until touched by smoke from the old gods... and the new!

Don't forget to order plantains ("dodo") and meats with this dish!



FRIED RICE / Full Tray \$150 / Half Tray \$85

Every culture has its own take of fried rice. As SNL says, "we-know-dis". But as with all things Nigerian, AkinVita fried rice is on a whole new level. How, you say?

Start with parboiled rice sautéed in light oil, onions, ginger, and our carefully curated AkinVita spice blend, (sounds familiar?), but slowly toss in a specially seasoned green bell pepper purée, beef or chicken stock, then stir with fried shrimp married with mixed veggies. Look... this is not your common fried rice.

Also, order plantains ("dodo") and meats with this dish!





DODO ("doh-doh") / Full Tray **\$130** / Half Tray **\$75** Fried plantains. Need we say more?

Take ripened, moderately tendered plantains, slice or dice, season with our special AkinVita dodo fry mix, then fry until golden brown.

Now add this to your order, or by itself, and enjoy this golden deliciousness like the royalty you truly are. Fun fact! it is rumored that neighboring countries in Africa have fought over boundaries due to existing plantain vegetation.

We say - don't make war, order more!



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MOIN MOIN ("moyn moyn") / \$2.50 each / Min. order 30 pieces
This goodness is made with peeled African black-eyed or brown beans, blended with pepper, onions, and ginger until a paste is formed. Add light oil, our AkinVita spice mix, and your optional choice of additional beef and/or hard boiled eggs. The mixture is then steamed in individually wrapped bags until hardened into a tamale-esque consistency.

In fact, some would say this is the Nigerian tamale. We let you decide.

Pairs beautifully with Jollof Rice. I mean, doesn't everything?

ASARO ("ah-sah-roh") / Full Tray \$220 / Half Tray \$115
What they never mentioned in the stories was: Wee Bear's porridge was actually AkinVita-grade Asaro. I mean why else would anyone hang out in a bear's house, and wait for their return?

This yam porridge experience is created with African yams (commonly called "Naija yams" or "Ghana yams"), stirred in a tomato, bell pepper, onion, and garlic sauce, seasoned with our AkinVita spice blend, and simmered for enough time... at least until the bears come home. So come on Goldilocks ... feeling hungry?

Pairs charmingly with plantains ("dodo") and tasty meats!



SUYA ("suu-yah") *contains nuts*

Beef Full Tray \$420 / Half Tray \$220

Chicken Full Tray \$290 / Half Tray \$155

Roasted thinly sliced beef or chicken, seasoned in ginger and other herbs, and our famous AkinVita pepper dry rub. Contains organic groundnuts.

Nigeria doesn't have a Chinese "great wall" but we bet you can see night-time suya street vendors from space. No need to verify. Just belieeeeve.

Full Tray (19.5" x 11.5" x 3") — approx. 26 servings Half Tray (9.5" x 11.5" x 2.5") — approx. 13 servings

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Nkankan tio wawo (Something Light)

MEAT PIE (Nigerian empanada) **\$2.50** ea. / Min. order 30 pieces

Our signature AkinVita meat pies are extremely popular, with tens of thousands of pieces sold and devoured, quite shamelessly at weddings (yes, including at the altar), birthdays, and several other celebrations.

But we sincerely promise that scheduled celebrations are not required to place an order. We need not verify as we're aware that consumption of this — tasty dough, and specially seasoned, minced-meat and potato filled bundle of pleasure — is truly celebratory enough.

Get AkinVita meat pie and smile!

CHIN CHIN (crunchy snacks)
Full Tray \$220 / Half Tray \$115

You wandered back from the store with flour, nutmeg, sugar, butter, eggs, milk, and cooking oil, just to realize that you already had the website and phone number to order these snacks directly from AkinVita!

Before the embarrassment (and impending confusion) sinks in, you swiftly head back to the store with the aforementioned ingredients and wisely return them, as you purchase several storage containers to wisely portion your daily supply of your beloved AkinVita chin chin.

PUFF PUFF (tasty pastry)
Full Tray \$90 / Half Tray \$55

What do you get when flour, yeast and sugar are mixed together, set to rise, then fried in canola or vegetable oil?

You guessed right—Our AkinVita puff puff pastries!

Bring these to any party and you are not the person that was late. No, no. You're the one who brought *puff puff*. We cannot guarantee that you will enjoy the number of folks pretending to be your best friend but we can guarantee your extended invitation to any future parties.

Phew ... close call. Good job!











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Nkankan tio wawo (Something Light)

BUNS ("buns, buns, BUNS!")
Full Tray **\$95** / Half Tray **\$55**

Similar to *puff puff*, this slightly sweet pastry is made from flour, butter, nutmeg, salt, milk, eggs, and baking powder, then fried until the mixture reveals a flaky crust that crumbles in your mouth, as you encounter a soft doughy interior.

Enjoy by itself or with a scoop of your favorite ice cream—we certainly won't judge... as long as you don't forget to share with friends.





AKARA ("ah-kah-rah")
Full Tray \$170 / Half Tray \$95

Peeled organic African brown beans, chopped onions, pepper, are blended with our special AkinVita spice mix, then fried.



EGG ROLLS ("youknowdis") **\$2.50** ea. / Min. order 50 pieces

These crispy goodness sticks are full of chicken (white meat) paired with a secret AkinVita dipping sauce. Are you ready for the spicy AkinVita egg roll challenge?



OJOJO ("awe-jaw-jaw")
Full Tray **\$215** / Half Tray **\$125**

Made with "water yams" (a root vegetable called "Phat yam" in the Asian community and found commonly in West Africa), this appetizer dish is sure to satisfy your taste buds. Fresh water yams are peeled, hand grated, seasoned, mixed with chopped onions, and fried into amazing bite-sized units!

Okay maybe it takes 2 to 3 bites but who's counting.







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Peppersoups (Popular Spicy Sipping Soups)

PEPPERSOUP ("pepper soup" but all...Nigerian-y)

Beef Full Tray **\$210** / Half Tray **\$120** Goat Full Tray **\$435** / Half Tray **\$220** Catfish Full Tray **\$250** / Half Tray **\$140**

As prevalent as pho is in Viet (and American) culture, peppersoup (the Nigerian soup for the soul) is easily found in almost all restaurants ... no matter the weather outside. But more magical than its taste is the alchemy turned perfection that our fore-mothers have performed with their choice of ingredients and preparation.

From ground peppercorn, allspice, cayenne/dry pepper, cumin, ginger, fennel seeds, to garlic, chopped onions, mint, and many others ... this happy, spicy potion is more than soup for the soul. Now after adding your choice of delicious AkinVita-spiced protein with it? Mind. Blown.

We KNOWWW this cannot be contained in a "Campbell's" can... so we happily bring it to you! You're welcome.

Pairs with literally E-V-E-R-Y-T-H-I-N-G ... even with itself. Get you some!





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Awon kan pelu Ata (Pepper Sautéed Things)

ERAN ati Ediye pelu ATA ("eh-ron ah-tee eh-dee-yeh peh-loo ah-tah")

(Peppered Sautéed Meats and Chicken)

Chicken Full Tray \$165 / Half Tray \$90
Beef Full Tray \$280 / Half Tray \$150
Oxtail Full Tray \$380 / Half Tray \$195
Spicy Goat (Ogufe) Full Tray \$450 / Half Tray \$240

EJA pelu ATA (eja pelu ata, "eh-jah pe-loo ah-tah)

(Peppered Sautéed Fish)

Tilapia Full Tray **\$280** / Half Tray **\$150**Catfish Full Tray **\$320** / Half Tray **\$170**Red Snapper Full Tray **\$370** / Half Tray **\$195**

Sometimes you just want your protein with our special AkinVita seasoning. Then sautéed/tossed with some onions, garlic, and crushed bell pepper... Then placed in a small or large tray to be eaten with some Jollof Rice ... Or Fried Rice...

Or by itself....

You can rest assured that AkinVita has your back ... and stomach ... aaaand eyes. So as you gaze at these mouth-watering, tantalizing pictures of some of the peppered sautéed dishes we have to offer, remember that phones and websites need you to help them help you—r stomach.

Also we cannot put videos of dancing cats on this pdf/physical menu, instead let's teach you a few words in the Nigerian Yoruba language to help you interpret the meal headings.

"eran" meat "ati" and

"ediye" chicken or hen

"pelu" with "ata" pepper "eja" fish

"akinvita" the best Nigerian food you can have!







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Obe Ata Din Din (Stewed Dishes)

OBE ATA DIN DIN ("aw-beh ah-tah din-din")

Chicken Full Tray \$180 / Half Tray \$100
Beef Full Tray \$280 / Half Tray \$150
ORISIRISI Full Tray \$380 / Half Tray \$195

("oh-ree-shi-ree-shi")

Everyone knows chicken. And beef. What is this "orisirisi", you ask?

This protein selection is commonly called "assorted" (mixed meats) in Nigerian culture as it is a medley of various cuts of the cow. Essentially, "assorted" is the "happy family combination" of the Nigerian cuisine, containing various cuts of beef, tripe, oxtail, ori (cow head), bokoto ("baw-kaw-taw", cow leg), and any special requests.

Whether you select orisirisi, or good ole beef or chicken with your order, we guarantee that your choice of protein will indiscriminately enjoy the following retirement activities.

- 1) Dancing in our AkinVita spice blend
- 2) Tanning with a light canola oil coating
- 3) Swimming in our specially prepared Akinvita sauce
- 4) Posing on top of, or next to, your favorite ordered starch (rice or okele)

These proteins want to live! Order and let (them) live!





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Obe ("aw-beh", Traditional Nigerian Dipping Soups)

FUN fact! Nigerians (and many Africans) locally call "soup" any tasty mixture that's eaten with a starch/carb. An example of a starch would be the popular "fu-fu". Feel free to look up "fu-fu" for further enlightenment ##

By default, all our obe (dipping soups) are served with the following protein selections —
(1) Your single choice of (a) chicken, (b) beef, or (c) mixed
(2) Any two choices of (a) smoked turkey, (b) cow leg, (c) tripe, (d) stock fish, or (e) dry fish

Also, your obe can be ordered with an upgrade of any of the following additional meat choices available: (a) oxtail, (b) goat meat, or (c) ponmo (cow skin) Extra costs for each additional meat choice: Full Tray +\$50 / Half Tray +\$30

EFO ati EGUSI ("eh-faw ah-tee eh-goo-see") (Vegetable melon dipping soup) Full Tray **\$320** / Half Tray **\$165**

Ground Nigerian pumpkin seeds are cooked, very lightly, in canola oil along with "bitter leaves" (a common Nigerian vegetable), lightly mixed with a pepper sauce and your selection of protein (as detailed above), then simmered until the taste is perfect enough for a Nigerian grandma.

Not to worry, bitter leaves are not actually bitter when cooked. Think of the effect of "bay leaves" in meals.

EFO RIRO pelu ATA ("eh-faw ree-roh pe-loo ah-tah") (Stewed vegetable dipping soup) Full Tray **\$290** / Half Tray **\$160**

Greens (collard greens or spinach) and bitter leaf are cooked and stirred with a pepper stew (*obe ata*) along with your selection of protein (as detailed above).

This dish can be enjoyed with a choice of starch (okele) or spread over steamed white rice.









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ILA ASEPO ("ee-lah ah-say-po", *okra soup*)
Full Tray **\$285** / Half Tray **\$150**

Hand-cut fresh okra is seasoned with our special AkinVita spices and cooked in organic palm oil, pepper powder, and stirred with your selection of protein (as detailed above).

Feel free to tell the chef how "drawy" you like your okra soup.

OGBONO ("aww-baw-naw", mango seed soup)
Full Tray **\$320** / Half Tray **\$165**

You are now venturing into <u>super</u> authentic territory. In fact, a picture of you eating this dish may be required for Nigerian Passport applications (feel free to quote us on this).

This is a "thick" soup made from ground African mango seeds (irvingia gabonensis fruits), cooked with "bitter leaves", organic palm oil, pepper powder, and stirred with your selection of protein (as detailed above). Your future Nigerian spouse might require this for their vetting process.





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Obe ("awe-beh", Traditional Nigerian Dipping Soups)

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AYAMASE ("ah-yah-mah-say, also called "designer" soup)
Full Tray \$220 / Half Tray \$120

Prepared and cooked with love from the heart/chest ("aya"), this dish contains green bell pepper, hard boiled eggs, and most uniquely—fermented locust beans (called "iru" or "dawadawa').

A local favorite amongst natives, purchasing *Ayamase* for your future Nigerian spouse will guarantee their family's paying for the entire wedding. Order this and save!



This extremely unique dish can only be procured with AkinVita! In fact, the preparation process of this tasty dish draws more tears (of joy) from the chef's eyes than cutting the most potent onions in the world. Fried red bell peppers and iru are seasoned with our special AkinVita spice mix then stirred with your selection of proteins (as detailed above).

No need to thank us for the sacrifice. Also, we do apologize for your future addiction to this dish. Not really.







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Okele ("oh-kay-lay", Starches)

These starches can be enjoyed with any "obe" previously mentioned in this menu.

IYAN ("ee-yawhn", pounded yam)
\$3 each / Minimum order 30 pieces

Powdered yam flour, whipped and cooked until it achieves a consistency of a slightly denser/thicker mashed potato, then rolled into medium fist-sized pieces.



EBA ("eh-bah", whipped cassava root, similar to yuca)

\$2.50 each / Minimum order 30 pieces

Cassava is a nutty-flavored, starchy root vegetable or tuber, that is native to Africa and some South American countries.

Fun Fact! Nigeria, Thailand, and Indonesia are the top cassavaproducing countries in the world, and AkinVita conveniently brings this right to your doorstep. Cassava flour is soaked in hot water until it achieves a medium-solid texture, then whipped and rolled into medium fist-sized pieces.



WHITE RICE / Full Tray \$50 / Half Tray \$30

Steamed white rice.

Basmati or parboiled.

Need we say more?





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Individually Packed Meals/Plates

JOLLOF RICE PLATE \$22.49 per serving / Min 30 ppl.

Includes dodo (plantain)
AND
Your choice of (a) chicken,
(b) beef, or (c) fish

FRIED RICE PLATE \$24.49 per serving / Min/30 ppl.

Includes dodo (plantain), grilled vegetables, AND Your choice of (a) chicken, (b) beef, or (c) fish

AkinVita! **NOODLE PLATE \$26.99** per serving / Min 30 ppl.

Includes chicken, shrimp, AND Your choice of (a) beef or (b) fish





PICTURES COMING SOON

www.akinvita.com (8482)



WEDDINGS CORPORATE EVENTS LUNCH ORDERS **PARTIES**

BULK Cooking Services

Got your supply deal on your favorite protein but stressed about the cooking effort?

Prefer AKINVITA to do the work for you?

We do not mind getting our kitchen dirty. At times, it is better to let the pros do their thing!

(DOES **NOT** INCLUDE COST OF PROTEIN)

Whole box of Tilapia \$140 Max 30 lbs

Whole Goat

\$230

Average size

Whole Cow Average size \$950



AkinVita welcomes YOU! Ose!

Location

Denver Kitchen Share 4897 Oakland St Denver, CO 80239

Delivery Charges

Direct pick-up O to 10 miles 10 to 20 miles

FREE \$69.99 \$99.99

Over 20 miles

Please contact us