

# BOKO-BOKO PORINI Seychelloise Restaurant



## FOOD MENU

### STARTERS

<b>SAMSOSA</b>	WITH MEAT OR VEGETABLES, 2 SAMOSAS WITH SALAD	250.-
<b>GARLIC CHAPATI</b>	WITH GARLIC BUTTER DIP	160.-
<b>TOMATO SOUP</b>	PREPARED WITH FRESH TOMATOES	300.-
<b>SOUPE DE POISSON</b>	CREOLE FISH SOUP	350.-
<b>ONION SOUP</b>	PREPARED WITH FRESH ONIONS	300.-

### SALADS

<b>MIXED SALAD</b>	FRESH SALAD WITH VINAIGRETTE	350.-
<b>TOMATO SALAD</b>	TOMATO SALAD WITH VINAIGRETTE	250.-
<b>KACHUMBARI</b>	TOMATO, CHILI, LEMON SAUCE	200.-
<b>ONION SALAD</b>	FRESH ONIONS IN LEMON SAUCE	200.-



## HOT SAUCE

KILUMA	CHILI WITH LEMON	110.-
TAMARIND CHILY SAUCE	CHILI IN TAMARIND 0.5 LITRE	400.-

## MILD SAUCES

GARLIC SAUCE	GARLIC FRIED IN BUTTER LEMON SAUCE	180.-
TOMATO SAUCE	CREOLE CHILI TOMATO SAUCE	350.-

## BEEF FILET

MAHE BEEF	FILLET STRIPS FRIED IN GOLDEN ONION	2000.-
CURRY KINONDO	SEYCHELLES STYLE CURRY	1800.-
BOKO BOKO FILET	GRILLED FILLET OVER CHARCOAL	2200.-
PAN RENDEZVOUS	PAN-FRIED VEGETABLES, PINEAPPLE CUBES WITH FILLET PIECES, SERVED WITH RICE, FOR 2	3700.-
FILET AU POIVRE	STEAK WITH PEPPERCORN IN COCONUT GRAVY	2500.-



## CHICKEN

CHICKEN MASALA	CHICKEN CREOLE MASALA - ON OR OFF BONE	1800.-
CHICKEN CREOLE	COOKED IN A THICK COCONUT GRAVY ON OR OFF BONE	1800.-
BOKO BOKO CHICKEN	MARINATED IN CREOLE SPICES AND GRILLED OVER CHARCOAL	1850.-
PORINI ROAST	MARINATED IN SALTY LEMON, WITHOUT SPICES, CHARCOAL GRILLED	2200.-
PORINI MEAL	SERVED WITH CASSAVA IN COCONUT, BEANS AND UGALI	1800.-
PORINI FULL CHICKEN	STEAMED IN TAMARIND SAUCE SERVED WITH UGALI	2500.-
PORINI HALF CHICKEN	STEAMED IN TAMARIND SAUCE SERVED WITH UGALI	1500.-
KIENJEJI KUKU	YOUR CHOICE OF COOKING. CREOLE, TOMATO, GRILLED OR TAMARIND	3800.-

## VEGETARIAN

FRICASSE	VEGETABLES COOKED IN FRESH TOMATO PURÉE	800.-
LE MASALA CURRY	CREOLE VEGETABLE CURRY SPICED ACCORDING TO TASTE	800.-
HARICOT LE COCO	BEANS COOKED IN FRESH TOMATO AND BASED IN COCONUT MILK, SERVED WITH RICE	620.-
AUBERGINE	FRIED BRINJAL WITH RICE	600.-
GITHERI	MAIZE AND BEANS	800.-
CREOLE EGG CURRY	BASED IN CREOLE SAUCE	800.-



## SEAFOOD

<b>FISH LE MASALA</b>	COOKED IN RICH SPICY TOMATO GRAVY HOT OR MILD	1800.-
<b>TAFFI CREOLE</b>	SEA FISH MARINATED AND GRILLED OVER CHARCOAL	1850.-
<b>LEMON FRIED FISH</b>	SEA FISH MARINATED IN LEMON PAN FRIED	1750.-
<b>SAMAKI PAKA</b>	SEA FISH MARINATED IN SWAHILI SPICES. GRILLED OVER CHARCOAL AND BASED IN COCONUT MILK	1850.-
<b>PWASON LE COCO</b>	CREOLE COOKING. SEA FISH FRIED, SPICED AND COOKED IN COCONUT MILK	1850.-
<b>OCTOPUS GRILLED</b>	MARINATED AND GRILLED OVER CHARCOAL	1550.-
<b>OCTOPUS CREOLE</b>	CREOLE COOKING. GRILLED, THEN SPICED AND COOKED IN RICH COCONUT MILK	1650.-
<b>PRAWNS MASALA</b>	COOKED IN RICH SPICY TOMATO GRAVY HOT OR MILD, SERVED WITH RICE	2550.-
<b>GAMBA LE COCO</b>	PRAWNS COOKED IN RICH COCONUT MILK SERVED WITH RICE	2650.-
<b>BUTTER PRAWNS</b>	STIR-FRIED GARLIC BUTTER PRAWNS SERVED WITH RICE	2550.-
<b>CREOLE LOBSTER</b> BY ORDER	MARINATED IN ISLAND SPICES AND GRILLED OVER CHARCOAL	6150.-
<b>PWASON PLATTER</b>	A SELECTION OF SEAFOOD PREPARED À LA CREOLE, PER PERSON	2850.-



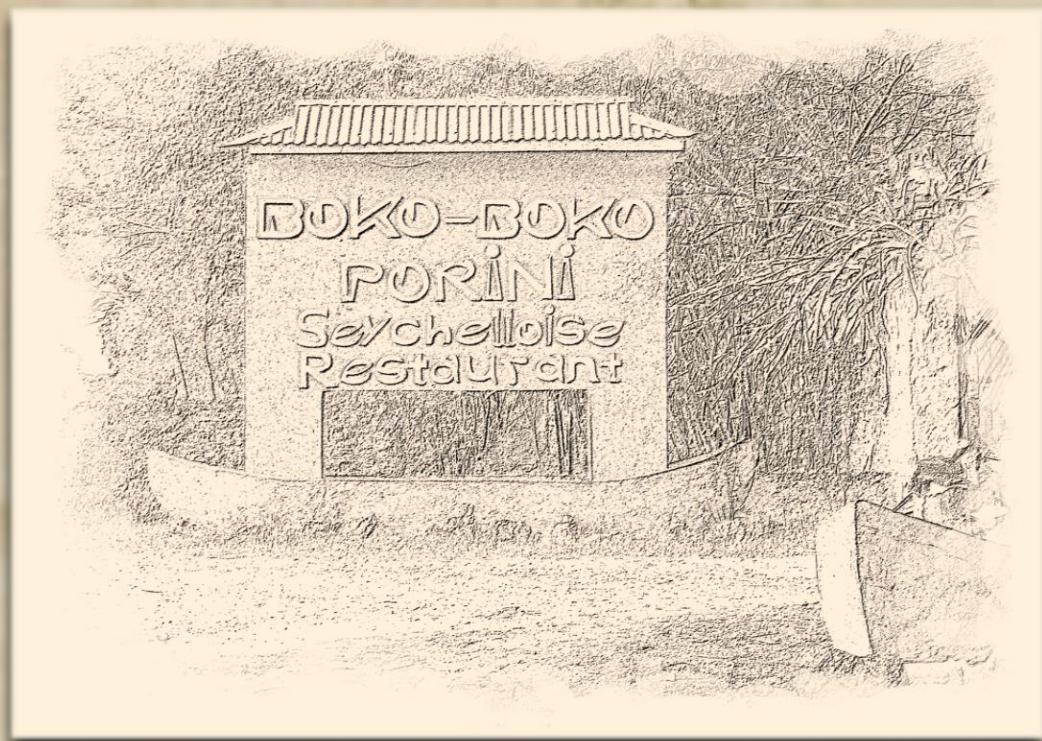
## TO GO WITH....

BOILED RICE	PLAIN RICE	200.-
RICE IN COCONUT	RICE IN COCONUT MILK	250.-
SEYCHELLOISE RICE	FRIED RICE WITH VEGETABLES	350.-
SWAHILI CHAPATI	FLAT PANCAKE-LIKE BREAD	80.-
CASSAVA LE COCO	MANIOC PREPARED WITH COCONUT MILK	200.-
MATOKE	BANANA COOKED IN FRESH TOMATOES	200.-
POTATOES	PLAIN BOILED	250.-
POTATO LE COCO	POTATOES IN COCONUT MILK	300.-
SWEET POTATO LE COCO	SWEET POTATOES IN COCONUT MILK	250.-
MASHED POTATOES	CREAMY MASHED POTATOES MADE WITH BUTTER	250.-
ROAST POTATOES	PAN-FRIED POTATO SLICES	300.-
CHIPS	FRENCH FRIES, PLAIN	300.-
MASALA CHIPS	FRENCH FRIES, WITH CHILI	400.-
GARLIC CHIPS	GARLIC BUTTER FRENCH FRIES	400.-



## MORE TO GO WITH....

COCONUT BAADA	MAIZE MEAL IN RICH CO-CONUT MILK	70.-
DIGO BAADA	COOKED MAIZE MEAL, PLAIN	60.-
MARAGWE TUI YA NAZI	KIDNEY BEANS IN COCONUT MILK	250.-
SWAHELI MBAAZI	PIGEON BEANS IN COCONUT MILK	250.-
CABBAGE	FRIED CABBAGE WITH OR WITHOUT TOMATO	200.-
MCHICHA	SPINACH COOKED IN FRESH TOMA-TO	200.-
MCHICHA COCONUT	COCONUT CREAMED SPINACH	250.-
MZUNGI	A HEALTHY LOCAL SPINAGE BASED IN COCONUT MILK OR FRIED	250.-



## DESSERT

BANANA COCO DE MER	BAKED IN A CREAMY COCONUT MILK	180.-
CREOLE BANANA	FRIED BANANAS WITH GARDEN HONEY	200.-
ICE CREAM	VANILLA OR CHOCOLATE	250.-
FRUIT SALAD & ICE-CREAM	FRUIT SALAD TOPPED UP WITH ICE CREAM	400.-
FRUIT SALAD	FRUITS IN SEASON	250.-

## TEA & COFFEE

KENYA COFFEE	KENYAN HIGHLAND COFFEE IN A POT, SERVED WITH WARM OR COLD MILK	200.-
SWAHILI KAHAWA	BLACK COFFEE A TASTE OF GINGER	300.-
CAFE CREOLE	CUP OF COFFEE WITH CREAMED COCONUT	250.-
HOT CHOCOLATE	COCOA POWDER STIRRED IN HOT MILK	350.-
GLASS OF MILK	WARM OR COLD	300.-
KENYA TEA	BLACK TEA IN A POT, SERVED WITH MILK ON THE SIDE	200.-
LEMON TEA	TEA WITH A TASTE OF LEMON, SERVED IN A POT	200.-
SWAHILI TEA	BOILED TEA WITH MILK	250.-
TEA MASALA	BOILED IN MILK WITH TEA SPICES, SERVED IN A POT	350.-



# BOKO-BOKO PORINI Seychelloise Restaurant

## Signature Dish

### Porini Chicken

A CHERISHED RECIPE CREATED 50 YEARS AGO, IS STILL  
PREPARED WITH THE SAME LOVE.

TENDER CHICKEN STEAMED TO PERFECTION IN A  
FLAVOURFUL TAMARIND SAUCE.

SERVED WITH TRADITIONAL UGALI, A PERFECT PAIRING  
THAT OFFERS A TRUE TASTE OF OUR HERITAGE.