



A p p e t i z e r s

Patrigue Soupe du Jour 7

Ailes de Poulet d'ABIDJAN 8

spicy Buffalo wings glazed in Hoisin sauce, served with Pan-Asian pineapple coleslaw

Alloko 10

sweet coconut oil seared banana plantains

Calmars Croustillants au CURRY 12

braised deep fried calamari garnished with bell peppers, jalapeños, zucchini, served with a mango garlic aioli

abistro's Moules 13

saltwater mussels served in a pineapple-ginger peanut bouillon

Akara et Salade 13

handcrafted Black-Eyed Pea and codfish fritters served with a small green salad

Joloff 13

escargot, calamari, shrimp, roasted peppers, green olives in a lemon chipotle sauce

S a l a d e s

Salade Senegalaise 10

baby greens, cherry tomatoes, and Senegalese salsa showered in sherry vinaigrette

Rouquette de Betteraves 13

arugula, beets, sunflower seeds, cucumber, Bermuda onions, and Feta cheese, drizzled in a spicy lemon vinaigrette

Rouquette de la Maison 15

arugula, roasted peanuts, hearts of palm, roasted peppers, Bermuda onions, drizzled in lime vinaigrette, and served with pan seared jumbo shrimp steeped in a jerk reduction sauce

E n t r é e s

Poulet FRITe sénégalaise 23

Senegalese Fried Chicken served with a pineapple scented jasmine rice cake, braised collard greens and Senegalese salsa infused with Dijon

Agneau Braisé 26

New Zealand Lamb Shank flavored in peanut-palm sauce and served with sweet coconut plantains, and sautéed spinach

PéPéSOUP 22

poached clams, mussels, shrimp, trout, and Vietnamese catfish served in a lobster-coconut consommé

Moroccan SAUMON 24

Falafel Encrusted Moroccan Salmon served with sautéed baby bokchoy, coriander-jalapeños grits with a Hibiscus sauce accent

POISSON poilé 22

Pan Seared Brook Trout served with braised collard greens, fingerling potatoes and Senegalese salsa with a Curry sauce accent

PLATEAUX de LEGUMES 17

*Grilled Japanese eggplant, zucchini, carrots, Portabella mushrooms served with pineapple rice cake with a Dijonnaise accent
add Seitan (vegetarian meat substitute) 5*

PLAT de Sonia 10

Child's Plate (Chicken Fingers or Fish of the day) served with herbed fries and mixed greens

STEAK de Jessie

Grilled New York Strip Loin with garlic oil, mixed green and herbed fries

aBISTRO BURGER 12

Prime Beef Burger served with mixed greens and herbed fries (add cheese, bacon, mushrooms, or Senegalese salsa for 1.50 each)

VEGGIE BURGER 12

Veggie Burger blend of zucchini, squash, carrot, eggplant, broccoli and peas served with mixed greens and herbed fries (add cheese, bacon, mushrooms, or Senegalese salsa for 1.50 each)

S i d e D i s h e s 7

Herbed Fries

Sautéed Vegetables

Jasmine Rice Cakes

Grits

250 DeKalb Avenue, Brooklyn, NY 11205 (347) 384-2976

Tuesday-Thursday; Sunday Dinner 5:30pm-Midnight; Friday & Saturday Dinner 5:30pm-2:00pm; Saturday and Sunday Brunch 10am-3:30pm

**Closed Mondays, some Holidays; Dine in, or take out