

## SIDES – \$3.00

**35. PLAIN RICE** – Steamed Basmati rice.

**36. CHAPATI** – Flat bread with Cardamom spice.

**37. KACHUMBARI** – A mixture of fresh tomatoes, onions, scallions, cilantro, green & red bell peppers, flavored with lemon juice, salad herbs.

**38. UGALI** – Cornmeal mash.

**39. CABBAGE MASALA** – Sautéed with onions, tomatoes, vegetable Masala spice.

**40. SUKUMA WIKI** – Fresh collard greens sautéed with fresh tomatoes, onions.

## KIDS CORNER

**CHAPO – POA** – \$5.99

Chapati (fresh flat bread), topped with mozzarella cheese.

**MASALA FRIES** – \$6.99

Golden fries topped with Masala sauce.

**CHICKEN FINGERS & FRIES** – \$7.99

Tender chicken fingers, served with home fries.

## DESSERTS

**CHAI MOTO MOTO** – \$6.95

Creamy Kenyan Chai Latte served with mini Mahamri.

**ALANDO'S SWEET POTATO PIE** – \$6.95

Served with ginger ice cream.

**MATUNDA BERRIES** – \$5.95

Fresh fruit salad.

## HOT BEVERAGES – \$3.50

**PLAIN KENYAN CHAI**

**TANGAWIZI CHAI (FRESH GINGER TEA)**

**KENYAN CHAI MASALA WITH MILK**

**KAHAWA (COFFEE)**

## COLD BEVERAGES

**TROPICAL JUICES** – \$3.50

Mango Juice, Pineapple Juice, Lemonade

**FRESHLY BREWED KENYAN ICED CHAI** – \$3.50

**SODA** – \$1.99

## NOTE

**\*PILI-PILI SAUCE:** Hot sauce made from a combination of hot chilies & spices. Ingredients include: Red peppers, tomato paste, garlic, water, brown sugar.

**\*MASALA SAUCE:** Either beef, chicken, or fish base. Ingredients include: Garlic, black pepper, coriander, ginger, mustard, cinnamon.

## HOURS:

MONDAY - THURSDAY: 11:00am - 9:00pm

FRIDAY & SATURDAY: 11:00am - 11:00pm

SUNDAY: 12:00pm - 8:00pm



**alandoskitchen**



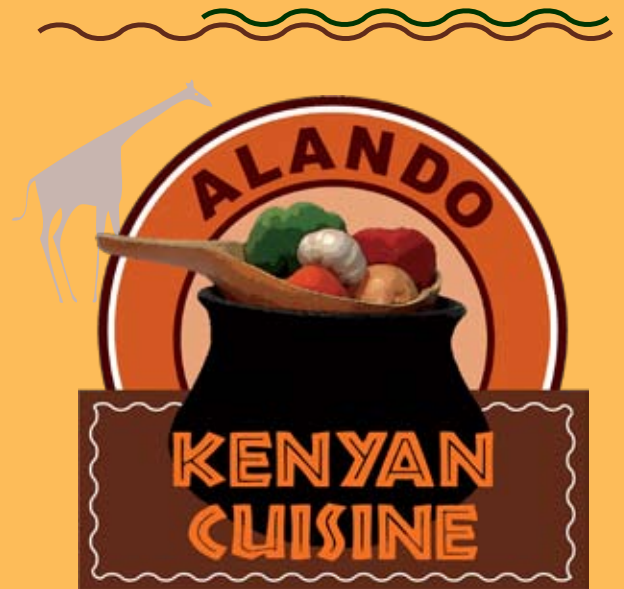
**alando foods**



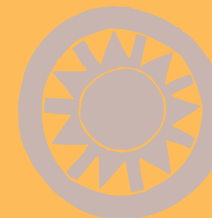
Reminder: "Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."  
PA DEPARTMENT OF AGRICULTURE POLICY  
ON IMPLEMENTING OF CONSUMER ADVISORY



**520 Main Street / Bethlehem, Pa 18018**  
**Phone: 610.317.2009**



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**BETHLEHEM, PA 18018**  
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**BYOB**

**www.alandoskitchen.com**  
**email: alandoskitchen@yahoo.com**

## APPETIZERS

### 1. WOLOLO CHICKEN – \$7.99

Chicken wings marinated in Alando herbs, tossed in sweet & spicy sauce.



### 2. KENYAN BEEF SAMOSA – \$6.99

Crispy pastry stuffed with beef, onions, scallions, cilantro. Served with Pili-Pili sauce.

### 3. KENYAN LENTIL SAMOSA – \$6.99

Crispy pastry stuffed with lentil, onions, scallions, cilantro. Served with Pili-Pili sauce.

### 4. BEEF KEBAB – \$6.99

Mini-skewered beef balls seasoned with herbs, garlic, ginger, cilantro.

### 5. CHICKEN KEBAB – \$6.99

Mini-skewered chicken balls seasoned with herbs, garlic, ginger, cilantro.

### 6. KENYAN BHAJIA – \$6.99

Thinly sliced potatoes marinated in turmeric-cilantro batter, fried to perfection. Served with Tamarind sauce.

## SOUPS AND CHILI

### 7. AFRICAN PEANUT SOUP – Cup \$4.50 / Bowl \$6.50

A wonderful combination of various blends of peanut butter & cream. Served with a slice of sweet potato.

### 8. LENTIL COCONUT SOUP – Cup \$4.50 / Bowl \$6.50

Slow-cooked green lentil in coconut milk.

### 9. KIMA CHILI – \$5.99

Beef chili with black-eyed peas. A combination of hot, sweet, smokey & spicy flavors.

### 10. VEGGIE CHILI – \$5.99

Sixteen assorted beans with potatoes, carrots, sweet corn - hot, sweet & spicy flavors.

## SALADS

### 11. KACHUMBARI SALAD – \$9.99

Mixed with fresh tomatoes, onions, scallions, green & red bell peppers, cilantro. Flavored with lemon juice, salad seasoning. Tossed with strips of fire-grilled steak.

### 12. SAFARI SALAD - \$8.99

Fresh lettuce with grilled chicken, cucumber strips, fresh grated carrots, diced pineapples, raisins. Flavored with pineapple juice.

### 13. NAIROBI SALAD – \$6.99

Fresh romaine lettuce with carrot strips, fresh tomatoes, red & green peppers, red onions. Tossed in salad seasoning herbs.

## MASALA WRAPS LUNCH ONLY

### 14. TILAPIA MASALA WRAP – \$9.99

Wrapped with lettuce & a blend of tilapia Masala sauce on fresh Cardamom flat bread. Served with Bhajia.

### 15. CHICKEN MASALA WRAP – \$8.99

Wrapped with lettuce & a blend of ranch dressing on fresh Cardamom flat bread. Served with Bhajia.

### 16. BEEF MASALA WRAP – \$8.99

Wrapped with lettuce & a blend of beef Masala sauce on fresh Cardamom flat bread. Served with Bhajia.

### 17. VEGGIE WRAP – \$8.99

Sautéed carrots, peas, potatoes in veggie Masala sauce, wrapped with lettuce & a blend of ranch dressing on fresh Cardamom flat bread. Served with Bhajia.

### 18. EGGS & SUKUMA WIKI – \$9.99

Scrambled eggs with fresh tomatoes, onions, cilantro. Served with Sukuma Wiki and Ugali.

## VEGETARIAN DISHES

### 19. VEGGIE PILAU – \$9.95

Veggie rice pilaf, sautéed with garlic, Masala spices, green peas, raisins. Served with Kachumbari.

### 20. GREEN-GRAM GRAINS – \$9.95

Mung beans, sautéed in vegetable Masala spice, garlic, tomatoes, coconut milk, light cream. Served with Chapati.

### 21. VEGETABLE MASALA – \$9.95

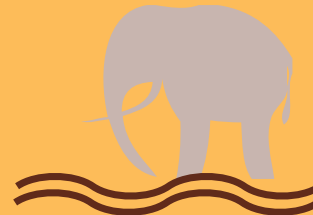
Green peas, carrots, potatoes, sautéed in vegetable Masala spice. Served over rice or with Chapati.

### 22. SUKUMA WIKI – \$8.99

Fresh collard greens, sautéed with fresh tomatoes & onions. Served with Ugali.

### 23. MCHICHA – \$8.99

Fresh baby spinach, sautéed with garlic, fresh tomatoes & onions. Served with Ugali.



## CHICKEN ENTREES

### 24. CARDAMOM CHICKEN – \$13.99

Marinated chicken with herbs. Sautéed with Cardamom pods, ginger, garlic, light cream, cilantro. Served with sautéed cabbage & Basmati rice.

### 25. CHICKEN MASALA – \$12.99

Marinated chicken, sautéed with chicken Masala spice, garlic, onions, tomatoes, scallions. Served with sautéed cabbage & a choice of Basmati rice or Kachumbari.

### 26. CHICKEN STEW – \$12.99

Slow cooked with green peas, potatoes, carrots, fresh tomatoes, onions, garlic. Served over Basmati rice.

### 27. COCONUT CHICKEN – \$12.99

Sautéed with mild curry, onions, tomatoes, coconut milk. Served with sautéed cabbage & a choice of Basmati rice or Kachumbari.



## BEEF ENTREES

### 28. BEEF SHORT RIBS – \$14.99

Seared short ribs, topped with caramelized onions, tomatoes, cilantro. Served with collard greens & Basmati rice.

### 29. BEEF STEW – \$13.99

Beef stew, slow cooked with carrots, potatoes, peas, onions, tomatoes, cilantro. Served over Basmati rice.

### 30. BEEF PILAU – \$13.99

Beef rice pilaf, sautéed with garlic, Masala spices, raisins. Served with Kachumbari.

### 31. BEEF KARANGA – \$13.99

Small morsels of beef, sautéed with garlic, spices, onions, cilantro. Served with Sukuma Wiki and Ugali.

### 32. BEEF MASALA – \$12.99

Sautéed with beef Masala spices, garlic, onions, fresh tomatoes, cilantro. Served with sautéed cabbage & a choice of Basmati rice or Kachumbari.

## SEAFOOD

### 33. TILAPIA MASALA – \$17.99

Marinated tilapia fillet, sautéed with mild curry, garlic, fresh tomatoes, onions, scallions, cilantro, coconut milk, light cream. Served with collard greens & Basmati rice.

### 34. TILAPIA STEW – \$17.99

Tilapia fillet, sautéed with garlic, fresh tomatoes, onions, red bell peppers, cilantro. Served with collard greens & Basmati rice.