

# AFRA GRILL

African Inspired | American Made



**WELCOME TO AFRA GRILL**

**Where African Culture Meets Bold Flavor**

**At Afra Grill, every dish is a celebration of Africa's rich culinary heritage. Our menu is inspired by the diverse flavors of the continent—bold, vibrant, and rooted in tradition. We use only fresh, high-quality ingredients to craft meals that are as nourishing as they are flavorful.**

**BLENDING FOOD, CULTURE, AND JOY SEAMLESSLY.**

**TUESDAY - SUNDAY**

**1635 MORSE ROAD. COLUMBUS, OH 43229**

# AFRA GRILL™

BOLD FLAVORS | AFRICAN ROOTS | MODERN TASTE

## FOOD MENU

"HOW DO YOU KNOW A SOMALI IS SERIOUS ABOUT THEIR MEAL?"  
WHEN THEY PUT A BANANA ON THE PLATE—IT'S NOT A GARNISH, IT'S A LIFESTYLE.

### APPITIZERS

#### BEEF SAMBUS

2.99

Golden triangular pastry stuffed with seasoned ground beef, onions, garlic, and aromatic Somali spices. Best enjoyed with a dipping sauce.

#### VEGGIE SAMBUS

2.99

golden triangular pastry stuffed with seasoned ground beef, onions, garlic, and aromatic Somali spices. Best enjoyed with a dipping sauce.

#### HUMMUS

8.00

Creamy, house-made hummus blended with tahini, garlic, lemon, and olive oil. Served with Sabayad

#### CHICKEN SAMBUS

2.99

golden triangular pastry stuffed with seasoned ground chicken, onions, garlic, and aromatic Somali spices. Best enjoyed with a dipping sauce.

#### NAFAKO

2.99

golden triangular pastry stuffed with seasoned ground beef, onions, garlic, and aromatic Somali spices. Best enjoyed with a dipping sauce.

#### CHICKEN FANTASTIC SALAD

10.00

Juicy, sautéed chicken pieces with vibrant vegetables, tossed in your choice of creamy house sauce or sweet mango glaze. Served over a fresh garden salad with a warm Sabayad

### AFRA SIZZLING SKILLET

SAVORY MEATS AND VEGETABLES SERVED HOT AND SIZZLING ON A CAST-IRON SKILLET.  
PAIRED WITH YOUR CHOICE OF RICE, PASTA, SALAD, OR SABAYAD — PLUS CREAMY HUMMUS, FRESH SALAD, AND OUR SOUP OF THE DAY.

#### ROASTED GOAT

20.00

Slow-roasted goat, sautéed with vibrant vegetables and African spices — served sizzling for bold, comforting flavor.

#### HULBAH MALAKI

20.00

Slow-cooked shredded beef simmered in a rich tomato sauce infused with African spices and a touch of fenugreek paste — served bubbling hot in a traditional clay skillet for a bold and comforting finish.

#### OXTAIL

22.00

Tender, fall-off-the-bone oxtail braised in rich seasoning and served sizzling with sautéed vegetables.

#### ROASTED LAMB SHANK

21.00

Slow-braised lamb shank served sizzling on a skillet with spiced vegetables — tender, flavorful, and fall-off-the-bone delicious.

### AFRA SPECIAL PLATES

#### CHICKEN FANTASTIC

17.00

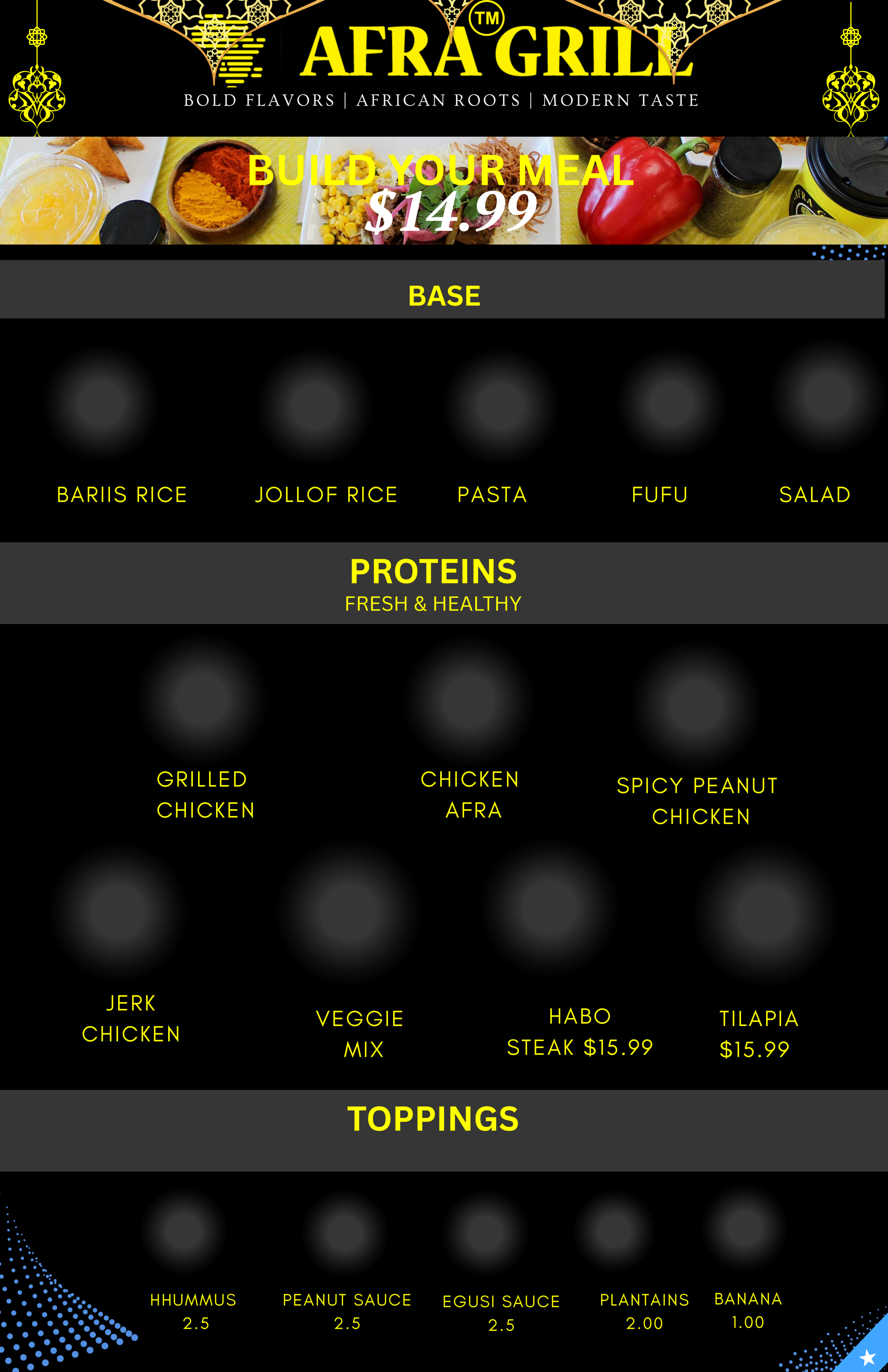
Sautéed chicken in-house cream sauce with vegetables — rich, smooth, and flavorful.

#### CHICKEN MANGO

17.00

Tender chicken sautéed with vegetables in a sweet and tangy mango sauce.





BUILD YOUR MEAL  
\$14.99

BASE

- BARIIS RICE
- JOLLOF RICE
- PASTA
- FUFU
- SALAD

PROTEINS  
FRESH & HEALTHY

- GRILLED CHICKEN
- CHICKEN AFRA
- SPICY PEANUT CHICKEN

- JERK CHICKEN
- VEGGIE MIX
- HABO STEAK \$15.99
- TILAPIA \$15.99

TOPPINGS

- HHUMMUS  
2.5
- PEANUT SAUCE  
2.5
- EGUSI SAUCE  
2.5
- PLANTAINS  
2.00
- BANANA  
1.00





# AFRA GRILL

BOLD FLAVORS | AFRICAN ROOTS | MODERN TASTE

## FOOD MENU



### SANDWICHES | WRAPS



CHICKEN AFRA WRAP 12.00



PEANUT CHICKEN SPICYWRAP 12.00



HABO STEAK WRAP 13.00



CHICKEN AFRA LOADED FRIES 12.00



PEANUT CHICKEN SPICY FRIES 12



HABO STEAK LOADED FRIES 13.00



CHICKEN AFRA SANDWICH 12.00



PEANUT SPICY  
CHICKEN SANDWICH 12.00



HABO STEAK SANDWICH 13.00

### SIDES



CHICKEN SAMBUSA



BEEF SAMBUSA



NAFAKO  
2.49



VEGGIE SAMBUSA  
2.99

