

# MENU



Online Menu

## APPETIZERS & STARTERS

<b>BEEF PATTY</b> Flaky pastry filled with seasoned minced beef and onions.	<b>\$3.50</b>	<b>BOFROT/PUFF PUFF (2 PCS)</b> Bofrot is a slightly sweet fried doughnut.	<b>\$1.95</b>
<b>CHICKEN PATTY</b> Flaky pastry filled with seasoned shredded chicken and onions.	<b>\$3.50</b>	<b>DEGUE/BURKINA</b> A sweet yogurt millet dish.	<b>\$3.50 SMALL (8 OZ)</b> <b>\$6.50 LARGE (16 OZ)</b>
<b>FISH PATTY</b> Flaky pastry filled with seasoned mackerel fish and onions.	<b>\$3.50</b>	<b>HAUSA KOKO (32 OZ)</b> A hot, spicy, smooth porridge made from millet.	<b>\$6.95</b>
<b>SUYA BEEF KABOB</b> Tender beef slices threaded on a skewer covered in a dry spicy peanut rub seasoning. <b>*contains peanuts*</b>	<b>\$3.50</b>	<b>SHRIMP KABOBS JUMBO</b> Jumbo shrimp kabobs, tossed in a delicious marinade with garlic, fresh herbs and spices.	<b>\$15.99</b>

## ENTREES

<b>BEAN STEW (RED RED) W/FRIED PLANTAINS &amp; FISH</b> Black-eyed peas cooked in palm oil served with fried fish (croaker) and fried plantain.	<b>\$17.95</b>	<b>BITTER LEAF &amp; EGUSI SOUP</b> Made with a leafy green known as bitter leaf and egosi (melon seed). Made with your choice of meat (beef, goat, chicken or fish). Served with one side: <b>Fufu (plantain) ,Pounded Yam, Eba, or Boiled Yam.</b>	<b>\$20.95</b>
<b>CASSAVA LEAF</b> Made from the leaves of the cassava root plant. Made with your choice of meat (beef, goat, fish or chicken). Served with one side: <b>White Rice, Jollof Rice or Fufu (plantain).</b>	<b>\$17.95 - \$19.95</b>	<b>CHOFI &amp; FRIED YAM</b> Fried turkey tails and fried yam. Served with fresh tomato pepper, shito on the side.	<b>\$19.95</b>
<b>White Rice or Jollof Rice \$17.95</b> <b>Fufu (Plantain) \$19.95</b>		<b>FRIED FISH (CROAKER) &amp; JUMBO SHRIMP</b> Fried Croaker fish and jumbo shrimp marinated served with shito, tomato pepper sauce, fresh tomatoes and onions. Served with one side option: <b>Banku, Kenkey, Attieke, Fried Yam, or Fried Cassava(Yuca).</b>	<b>\$23.95</b>
<b>FRIED FISH (CROAKER)</b> Fried croaker fish with shito, tomato pepper sauce, fresh tomatoes and onions on the side. Served with one side option: <b>Banku, Kenkey, Attieke, Fried Yam, or Fried Cassava(Yuca).</b>	<b>\$18.95</b>	<b>JAMAICAN STYLE OXTAIL</b> Oxtail cooked in Jamaican spices and butterbeans. Served with one side option: <b>Jollof Rice, White Rice or Waakye.</b>	<b>\$20.95</b>
<b>GHANAIAN STYLE OXTAIL</b> Stewed oxtail cooked in fresh tomatoes and spices. Served with one side option: <b>Jollof Rice, White Rice or Waakye.</b>	<b>\$20.95</b>	<b>LAMB SUYA</b> Tender pieces of lamb grilled with dry spicy peanut rub seasoning topped with raw fresh onions. Served with one side option: <b>Fried Yam, Attieke, Fried Plantain, Kelewele or Jollof Rice. *contains peanuts*</b>	<b>\$20.95</b>
<b>JERK CHICKEN</b> Chicken cooked with in Jamaican jerk marinade sauce. Served with one side option: <b>Jollof Rice, White Rice or Waakye.</b>	<b>\$17.95</b>	<b>OKRA SOUP</b> Made with okra vegetables cooked with palm oil. Made with your choice of meat (beef, goat, fish or chicken). Served with one side option: <b>Banku, Fufu (plantain), Kenkey, Eba, Pounded Yam, or White Rice.</b>	<b>\$20.95</b>
<b>LIGHT SOUP/PEPPER SOUP</b> A spicy tomato based soup. Made with your choice of meat (beef, goat, fish or chicken). Served with one side: <b>Fufu (plantain), Banku, Pounded Yam or White rice.</b>	<b>\$19.95</b>	<b>PALMNUT SOUP</b> The soup is made from a palm nut base. Made with your choice of meat (beef, goat, fish or chicken). Served with one side: <b>Fufu (plantain), Banku, Pounded Yam or White rice.</b>	<b>\$20.95</b>
<b>OXTAIL LIGHT SOUP</b> A spicy tomato based soup cooked with oxtail. Served with one side: <b>Fufu (plantain), Banku, Pounded Yam or White rice.</b>	<b>\$22.95</b>	<b>RAINBOW SPECIAL (FILLET TILAPIA &amp; SHRIMP)</b> Fillet tilapia, jumbo shrimp & a side salad. Served with one side option: <b>Jollof Rice or Banku.</b>	<b>\$ 23.95</b>
<b>PEANUT BUTTER SOUP</b> Made with creamy peanut butter based soup. Made with your choice of meat (beef, goat, fish or chicken). Served with one side: <b>Omotuo, Fufu (plantain), Banku, Pounded Yam or White Rice.</b>	<b>\$20.95</b>	<b>SPINACH AND EGUSI SOUP</b> Made with blended melon seed and spinach and your choice of meat (beef, goat, fish or chicken). Served with one sides: <b>Fufu (plantain) ,Pounded Yam, Eba, Boiled Yam, Jollof Rice, or White Rice.</b>	<b>\$17.95 - \$20.95</b>
<b>RED SNAPPER (BAKED)</b> Marinated baked red snapper served with blended fresh tomato pepper and shito. Served with one side option: <b>Banku, Attieke, Kenkey, Fried Yam, Fried Plantain, Jollof Rice or Waakye.</b>	<b>\$23.95</b>	<b>White Rice or Jollof Rice \$17.95</b> <b>Fufu or Pounded Yam \$20.95</b>	
<b>TILAPIA (BAKED)</b> Marinated baked tilapia served with blended fresh tomato pepper and Shito. Served with one side option: <b>Banku, Attieke, Kenkey, Fried Yam, Fried Plantain, Jollof Rice or Waakye.</b>	<b>\$20.95</b>	<b>TOMATO STEW &amp; RICE (JOLLOF, WAAKYE OR WHITE RICE)</b> Tomato stew made with fresh tomatoes, tomato purée and spices. Made with your choice of meat beef, goat, chicken or fish (Croaker). Served with one side: <b>Jollof Rice, White Rice or Waakye.</b>	<b>\$17.95</b>
<b>TILAPIA LIGHT SOUP</b> A spicy tomato based soup cooked Tilapia. Served with one side: <b>Fufu (plantain), Banku, Pounded Yam or White Rice.</b>	<b>\$22.95</b>		

## LUNCH SPECIAL

11AM-3PM MONDAY-FRIDAY ONLY

### LUNCH SPECIAL: BEAN STEW (RED RED) \$13.95 W/FRIED PLANTAIN & FISH

Black-eyed peas cooked in palm oil served with a fried fish (croaker) and fried plantain.

### LUNCH SPECIAL: TOMATO STEW & RICE \$13.95 (JOLLOF, WAAKYE OR WHITE RICE)

Made with fresh tomatoes, tomato purée and spices. Made with your choice of meat (beef, goat, fish or chicken). Served with one side: **Jollof rice, White Rice or Waakye.**

### LUNCH SPECIAL: SPINACH & EGUSI W/RICE \$13.95 (JOLLOF, WAAKYE OR WHITE RICE)

Made with blended melon seed and spinach and your choice of meat (beef, goat, fish or chicken). Served with one side: **Jollof rice, White Rice or Waakye.**

## WEEKEND SPECIAL

SATURDAY & SUNDAY ONLY

### OMOTUO W/ PALMUNT BUTTER SPINACH \$20.95 SOUP

Palm-nut butter soup cooked with spinach and made with your choice of meat (beef, goat, chicken or fish). Served with omotuo (rice ball) on the side.

### TUO ZAAFI \$20.95

Tuo Zaafi consists of 3 separate dishes, which are combined the meat stew, the ayoyo/jute leaf sauce, and the Tuo Zaafi itself. Made with you choice of meat (beef, goat, chicken or fish).

## SIDE ORDERS

### ATTIEKE (SIDE ORDER) \$8.95

Fermented cassava that has been grated or granulated.

### CASSAVA/YUCA (SIDE ORDER) \$8.50

The root of the cassava plant. Comes prepared fried or cooked/boiled.

### FRIED PLANTAIN (SIDE ORDER) \$6.95

Ripe plantains are sweet like a banana, without the banana flavor.

### EBA (SIDE ORDER) \$7.00

Made from dried grated cassava flour commonly known as garri.

### JOLLOF RICE (SIDE ORDER) \$7.50

A seasoned, tomatoey rice dish.

### KENKEY (SIDE ORDER) \$5.95

Made from fermented white corn wrapped in corn husk.

### OMOTUO (SIDE ORDER) \$6.95

Steam rice ball.

### RED SNAPPER (ONLY) (SIDE ORDER) \$16.95

Baked Red Snapper.

### SOUP OR STEW (SIDE ORDER) \$16.96 & UP

Your choice of soup or stew with your choice of beef, goat, chicken, or beef. \$16.95 and up.

### BAKED TILAPIA (ONLY) (SIDE ORDER) \$16.95

Baked Tilapia.

### WAAKYE (SIDE ORDER) \$7.50

Rice and beans cooked with sorghum leaves, which gives it a rich burgundy color.

### BANKU (SIDE ORDER) \$5.95

Fermented corn and cassava dough cooked into a smooth, white, round dough like ball.

### CHOFI (TURKEY TAIL) SIDE ORDER \$9.50

Fried turkey tails.

### FUFU (PLANTAIN) (SIDE ORDER) \$6.95

Made from pounded unripe plantains.

### KELEWELE (SIDE ORDER) \$8.95

Spicy fried plantains.

### LAMB SUYA (SIDE ORDER) \$15.95

Tender pieces of grilled lamb with dry spicy peanut rub seasoning.

**\*contains peanuts\***

### POUNDED YAM (SIDE ORDER) \$6.95

Pounded white cocoyam.

### SALAD BOWL (SIDE ORDER) \$5.50

House salad bowl served with ranch dressing.

### SHITO JAR 16 OZ (SIDE ORDER) \$13.95

Ghanian black pepper sauce made with dried fish along with onions, chilli, garlic, and some spices.

### TUO ZAAFI (SIDE ORDER) \$6.95

Made from corn and cassava. **\*WEEKEND ONLY\***

### WHITE RICE (SIDE ORDER) \$5.50

Steamed plain white rice.

### YAM (SIDE ORDER) \$10.95

Cocoyam root vegetable. Comes prepared fried or cooked/boiled.

## SPECIALTY DRINKS

**GINGER DRINK (EMUDRO)**  
Home-made non-alcoholic ginger drink.  
Made with fresh ginger, water, lemon,  
pineapple, and cinnamon.

**\$3.50 SMALL (16 OZ)**  
**\$4.95 LARGE (32 OZ)**

**SOBOLO / ZOBO (SORREL)**  
Sobolo is a hibiscus drink made from  
Hibiscus/Roselle petals

**\$3.50 SMALL (16 OZ)**  
**\$4.95 LARGE (32 OZ)**

ADDITIONAL DRINKS AVAILABLE BEHIND COUNTER



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