

Entrees

JOLLOF RICE

Jasmine rice cooked in a sauce of onions, ginger, garlic, tomatoes, and spices

EGUSI

Spinach stewed with onions, ginger, garlic, tomatoes, spices, and toasted ground melon seeds

ALICHA

Cabbage, bell peppers, onions, potatoes, carrots sautéed with garlic, ginger, and spices

RED-RED

Black eyed peas stewed with onions, ginger, garlic, tomatoes, and spices

NKATSI NKWAN

Natural peanut butter simmered with onions, ginger, garlic, tomatoes, and spices.

Lunch catering: starts at \$25 pp

Dinner catering starts at \$30 pp

Catering order minimum \$300

Special Ghanaian dishes requests welcome!



Catering Menu

Winner of
Taste of Bexley Judges' Choice

contact us

Ithaca, NY

315-546-4545

FB @asempekitchenafricanfood

IG @asempe_kitchen

www.asempekitchen.com

Email:

asempekitchen@gmail.com

DELIVERY AND SET-UP AVAILABLE
STARTING AT \$50



Akwaaba! to Asempe Kitchen

We specialize in providing vegan and vegetarian options to traditional West African cuisine.

We use 7 natural ingredients or less (including spices) in all of our dishes, and we cook in olive oil.



STARTERS

Brodze Kyewee
(sweet plantains tossed in spices)

Gari Foto
(pan-roasted cassava couscous stir fried with sweet peppers, onions, ginger, garlic, tomatoes, and spices)

Spinach Dip

SIDES

Steamed Japanese Yams
Saffron Rice
Steamed Jasmine Rice

ASEMPE SIGNATURE ITEMS

Asempe Moko
(hot paste)
\$10 for 8 oz

Sweet Eba
sweet yucca couscous medallions in hibiscus syrup