



Restaurant Week Menu

\$50 per person

choose 1 item per course

Appetizer

beef or veggie hand pie, 2pcs

AKA empanada w/ cilantro aioli, contains dairy & gluten

bambara fritters, 2pcs

bambara beans, ginger, egg, pickled peppers & onions w/ sweet chili pineapple sauce, contains gluten

pâté

sardines, herbs, cilantro aioli, capers, baguette
contains gluten

Main Course

served w/ rice or fufu

collard greens (available vegan)

collard stewed with dried crayfish, smoked turkey, chicken, spices, onion, peppers.

pumpkin stew (available vegan)

peppers, tomato and spices, smoked turkey, chicken

chicken light soup

tomato broth, peppers, country (hard) chicken

Dessert

puff/bofrot/kala

dusted with coconut sugar or served with pepper sauce, contains gluten

seasonal ice cream

contains dairy

Wine Pairings

blaufränkisch | 30 |

red wine, Austria

saanj winery | 30 |

chardonnay, Woodinville

The menu contains eggs, soy, peanuts/nuts, dairy, and shellfish.
Consuming raw or undercooked meat, poultry, seafood, shellfish, and/or eggs may increase your risk of foodborne illness.

Gold Coast Ghal Kitchen includes a 20% service charge to the bill for parties of 6 or more with 100% distributed to staff.