

SOFT
OPENING



MENU

Item Coming Soon

BITES

FARMERS CHOICE SAUSAGES 12
Premium pork, expertly seasoned
minced meat

BEEF SAMOSAS 10
Flaky, mouth-watering pastry stuffed with
a savory blend of seasoned ground beef

MUWOGO CHIPS 9
Crispy fried cassava, lightly seasoned
and served with Hakuna Matata sauce

MASALA CHIPS 9
Fried, straight-cut potatoes topped with
fresh veggies and a unique blend of
Hakuna Matata spices

TIKKA WINGS 10
6 succulent chicken wings marinated in
our special house sauce, grilled to perfection

PLATES

MBUZI MCHUZI 24
Tender goat stew, richly spiced,
served with coconut rice

MBUZI KAANGA 24
Well marinated chunks of goat grilled
and sauteed in minced garlic, onions,
tomatoes, bell peppers, garnished
with cilantro

NYAMA KAANGA 22
Well marinated chunks of beef grilled
and sauteed in minced garlic, onions,
tomatoes, bell peppers, garnished
with cilantro

WHOLE FRIED FISH 32
Red snapper dipped in masala OR coconut
sauce, **served with coconut rice**

BEEF PILAU 16
Spiced rice with tender beef, **served
alongside fresh kachumbari**

GRILLED CHICKEN TIKKA 18
Succulent chicken marinated in a blend
of spices, grilled to perfection

VEGETARIAN

MCHUZI WADENGU 16
A hearty lentil curry
simmered in a rich blend
of garam masala,
various spices

MAHARAGWE 18
Coconut beans served
with coconut rice

MAU MAU SALAD 16
Mix of fresh kale and
assorted veggies - a salad
fit for the gods

SIDES

Coconut Spinach 8
Fries 6
Plantains 6

Ugali (Corn-based Starch) 8
Sukuma Wiki (Collard Greens) 6
Coconut White Rice 8

Kachumbari 6
(Tomato and Onion Salad)
Chapati 8

DESSERTS

Custard Cream 8 **Mango Ice Cream** 8 **Masala Chai Tea** 6

1128 H STREET, NE • WASHINGTON, DC 20002 • @HAKUNAKITCHENANDBAR

(A 20% gratuity will be automatically applied to all bills, with 60% allocated to the wait staff and 40% allocated to the kitchen staff)

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WINE CELLAR

WHITE WINE	Glass	Bottle
M.A.N. Chardonnay	11	47
M.A.N. Sauvignon Blanc	11	47
M.A.N. Chennin Blanc	11	47
Jam Jar Sweet White	12	48
Frenzy Sauvignon Blanc	--	--
Santa Margarita Pinot Grigio	15	78

RED WINE	Glass	Bottle
M.A.N. Merlot	11	47
 Nederburg Cabernet Svgn.	11	47
Jam Jar Sweet Red	11	48
Josh Cellar Pinot Noir	11	47
 Elouan Pinot Noir	14	66
Coppola Cabernet Svgn.	12	48
Roscato Sweet Red		48
Juggernaut Cabernet Svgn.	11	56
Sterling Vintners Merlot		45
Daou Cabernet	18	82

Rose	Glass	Bottle
 Whispering Angel	12	52
Roscato Rose	12	50
 Veuve Cliquot Rose		275

SPARKLING WINE/ CHAMPAGNE	Glass	Bottle
Lamarca Proseco		45
 Veuve Cliquot		275
Gran Valor	9	45
Jeio Prosecco		
Caposaldo Moscato	11	56

COCKTAILS

Savannah
Tito's, Pineapple Juice, Lemon

The Silverback
Casamigo's Blanco, Jalapeño
Syrup, Ginger Beer

Pothole Passion
Ciroc Coconut, Pineapple Juice,
Blue Curacao

The Kivu
Bailey's, Kalhua, Amaretto,
Chocolate

The Akii-bua
Gin, Mint, Lemon, Lime

SautiSol
Bulleit Bourbon, Grand Marnier,
Cherry, Pineapple

Chobe Sunrise
Espolòn, Pineapple Juice, Cherry

Afrigo
Blackleaf Vodka, Cranberry Juice,
Champagne

Tanganyika
Crown Royal, Cranberry,
Lemonade

BEER

Corona Extra	8
Heineken	8
Angry Orchard	9
Hefeweizen Bier (2.5% abv)	9

Athletic Brewery Hazy IPA 8
(Non Alcoholic)

FRESH JUICE

Pineapple	7
Passion Fruit	7
Strawberry Mint	8
Hibiscus & Ginger	8

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