



Yagg Sii Tenn

1440 Chapel Ridge Road, Suite 170 | Apex, NC 27502

Phone: (919) 629-4047

Dinner Hours: Wednesday - Friday: 5pm - 8:30pm

Saturday: 3pm - 9pm | Sunday: 1pm—6pm



4-COURSE DINNER MENU - \$30 / PERSON

Choose one from each course, includes Ataaya (sweet/unsweet Moroccan mint tea) No refills

COURSE 1

HARIRA SOUP (GF)

Vegan soup features garden fresh green onions, bell peppers, lentils & chickpeas (lamb available).

SALAD (GF)

Lettuce, cucumbers, tomatoes, beets served with our homemade vinaigrette

**Restaurant Week
Additional Daily
Specials:**

Get \$5 off on your next visit by showing your e-receipt.

COURSE 2

ACCARAS

Black eyed pea fritters with red onion relish.

FATAYA

Turkey samussas.

COURSE 3

DORO WOT (GF)

Bone-in chicken stewed in a berbere (spicy) sauce with injera & served with shiro (chickpea purée) & gomen (spicy greens).

Karanga Vegan (GF)

A medley of spinach, vegetables in a coconut sauce over sadza (corn flour fufu).

SOULUHU (GF)

Red snapper filet stewed in a ground nuts sauce over fonio (ancient steamed millet grain).

DIBI

Chargrilled choice of bone in lamb, goat or oxtail, with Dijon mustard, salad, vermicelle 'n African fries.

COURSE 4

ACHOMO

Vegan Apple beignets.

MELKTERT

Milk pie with orange blossom, pure vanilla bean, and cinnamon.

**The Restaurant Week menu is for each guest to enjoy individually, tax & tip are not included.
Please base gratuity on full meal value & quality of service.
Please call restaurant for hours and to make a reservation. Thank you!**