

Stella's Lunch Menu

Walk in service or advanced bookings. Mon to Thurs (Closed Tues)

10:00am – 5:30pm, Friday & Saturday 10:30am – 3:30pm.

Buffet from 7pm (Fri & Sat) booking essential

Light bites all £6.50

Not so Spicy Chicken Livers

Cooked to perfection in a slightly spicy onion & tomato sauce, herbs & seasoning served on top of Tapé Tapé (double fried plantain)

Big Njanga

King prawns cooked in sustainably sourced palm oil, onion, tomatoes, herbs & seasoning served on top of fried plantain

Njama Njama D.G (v/vg)

All in one pot = stir fried vegetables, fried plantain, herbs & seasoning

Plantain Crisp Melt

Bowl of delight - slightly ripe plantain crisp, topped with spicy tomato & onion sauce finished with cheese

Soup of the Day

Served with bread

Meal Options – £15

All served with pineapple slaw

Cameroonian or West African Meal of the Day

Ask us for today's options!

Better than Nando's!

Succulent, tender, seasoned grilled on the bone chicken leg served with rice of the day

Curry of the Day

Ask us for today's options! Meat & Vegetarian option served with rice of the day

Vege Cous-Cous (v)

Cous-cous & mixed vegetables, cooked in tomatoes, onions, herbs & spices. Light & fluffy

Sides – £4.50

Slices of Fried Plantain

Rice Bowl

Tapé Tapé

Crispy pressed plantain

Beignet Stella

6 Sweet fried batter balls made with yoghurt & nutmeg

Sharing Platters – £30

Served with sweet chilli & spicy, hot chilli pots.

Meat platter:

Peri – Peri wings

6 pieces of grilled buffalo chicken wings, hot & spicy

Jerk Pork Ribs

6 pieces of thick, tender succulent, grilled short pork ribs

Fish platter:

Haddock Fritters

8 balls of smoked haddock in a very light batter, with herbs, tomatoes & onions fried.

Fresh Fish Saucy Pot

Fresh cod & salmon cooked in a slightly spiced sauce with onion, tomatoes, garlic, ginger & fresh herbs.

Vegetarian platter:

Akara Bean Balls
8 fried balls of blended black eye beans, tomatoes, spring onions & coriander

Vegetarian Pot of the Day

All our platters are served with the following:

Rice Bowl or Fried Plantain

Thick cuts of ripe plantain shallow fried in vegetable oil.

Spinach Supreme

Leaves of spinach, tomatoes, onions, herbs and seasonings, cooked in sustainably sourced palm oil.

Special Sunday Roast – £18

Closes at 4pm

Meat of the day/ vegetarian option available
Crispy roast potatoes, sweet potato, seasoned stewed cabbage served with a rich & tasty homemade gravy

Remember if none of the above is what you fancy please feel free to talk to Stella

ALLERGENS: Please inform us if you have a food allergy or specific dietary requirements. All of our dishes are made in a kitchen where nuts are used and may contain nuts, wheat, egg, dairy, soy or fish allergens. Always feel free to ask us about our ingredients.

Cakes, Scones & Pancakes

£3 Per Serving

2 Slices of Toast

Ginger cake

Moist, sticky Caribbean ginger cake

Stella's Everything Cake

A very popular Stella's recipe. Almond flour, dried fruits, flaked almonds, nuts, bananas, coconut etc. contains NUTS AND EGGS

Lemon & orange drizzle cake

Dairy free lemon & orange drizzle cake

Sweet Pancakes

Scones

Freshly baked ginger scones, whipped cream and strawberry jam

Drinks

Pot of tea for one | Mug of coffee - £3

Sorrel/Folere/Bissap - £2.50

Served cold or hot like tea

A refreshing Afro-Caribbean drink brewed from hibiscus flower

Non-Alcoholic punch - £2.50

A blend of ginger beer, mango juice, tropical fruit drink with a hint of grapefruit

Feel free to bring your own alcohol
(no extra charge)



African & Caribbean Cuisine in the Peak District
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Stella's Kitchen
Afro-Caribbean Cuisine in the Peak District

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