



# AZ CHEF'S WEEK

Curated by Executive Chef, Digby Stridiron

*starters*  
NYOTA  
select one

## FONIO & ROASTED CORN PALMISTA

cashew | date jam | citrus supreme | roasted avocado  
VG

## PINEAPPLE PIRI PIRI WINGS

pineapple | zaatar | sesame | lemon

*mains*  
NJIA KUU  
select one

## ROASTED SALMON

awaze & crab mornay | preserved lemon yassa pasta |  
butternut squash cooked in berbere

## ADOBO RUBBED FLANK STEAK

cassava cous cous | charred brussel sprouts | tamarind  
barbacoa jus | cilantro chutney

*desserts*  
NYOTA  
select one

## MANGO CHEESECAKE

\*These foods are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. If you have allergies or intolerances, please let your guide know.

VG Vegetarian V Vegan GF Gluten Free