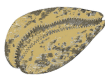


KORI DORO

AFRICAN GASTRONOMY & LOUNGE BAR

A journey through Africa's rich culinary heritage,
blending centuries-old traditions with contemporary
elegance



À LA CARTE

APPETIZERS

MOI-MOI 10€



Savoury steamed bean pudding made from blended black-eyed peas and spices.

A soft and protein-rich delicacy, often enjoyed across Nigeria.

GARRI GRITS & SHRIMPS 13€



Coarsely ground cassava served porridge-style (grits) with flavourful sautéed shrimps.

Nigeria meets American soul food in this bold, comforting fusion.

YASSA SALAD 16€



A bowl of fresh greens with seasoned chicken, sautéed onions, and cherry tomatoes.

Inspired by Senegal's beloved Yassa, reimagined as a light starter.

KORI FRIED MIX 15€



A crispy mix of plantain chips, cassava chips, Senegalese fataya and Cameroonian nems, served with artisanal sauces.

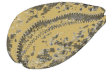
Suya spices are traditionally used in Nigeria to marinate meat, imparting a deep, smoky flavour.

VEGGY FRIED MIX 10€



A vegetarian mix of plantain chips, vegan croquette, Akara (bean fritters), and soft fried ripe plantains. Served with artisanal sauces.

Perfect for sharing, perfect for discovering African street food culture.



À LA CARTE

FIRST COURSES

JOLLOF RICE 20€



Rice cooked in a Jollof sauce made with tomato, bell peppers, and aromatic spices, served with Dodo (fried plantains) and a rich, flavorful beef stew.

Jollof is one of the most iconic dishes of West Africa, with a historic rivalry between Nigeria and Ghana over which version is superior.

SAUCE GRAIN 17€



A rich sauce made with palm fruit and seafood served with plantain or cassava polenta for an authentically African flavour.

This flavorful dish is a staple of West African cuisine (Ivory Coast/Ghana), often served with rice or fufu for a traditional experience.

YASSA CHICKEN 15€



Chicken marinated with lime and spices, then grilled and served with caramelized onion sauce and fragrant white rice.

Yassa is one of Senegal's most celebrated dishes, known for its balance of acidity and sweetness.

MAFE 16€



A creamy peanut butter-based stew with meat and vegetables served with white rice, a perfect African comfort food.

Known as Sauce d'Arachide in French-speaking countries, is a dish popular throughout West Africa (Mali/Senegal/Gambia, Guinea, Ivory Coast), often prepared for special occasions.

NDOLÉ 18€



Ndole leaves saute ed with dried shrimp and peanuts, served with boiled plantain or white rice.

Considered the national dish of Cameroon, Ndolé combines unique vegetal and protein-rich flavours.

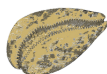
THIEBOUDIENNE 17€



The national dish of Senegal: crispy rice cooked in fish broth with vegetables and African seasonings.

Created by Senegalese fishermen, it is considered the ancestor of Jollof rice.

*For information about allergens and intolerances, please refer to page 12 or ask the staff.



À LA CARTE

SECOND COURSES

DIBI 28€



Grilled lamb or chicken chops with caramelized onions, served with a fresh Kenyan Kachumbari salad.

Dibi is the classic Senegalese barbecue, often sold in markets and on the streets of Dakar.

AFRICAN OSSOBUCO 22€



Braised veal with a trio of traditional sauces: 'Ewedu' (jute leaf sauce), 'Gbegiri' (bean sauce), and a spicy pepper sauce, served with "Amala" made from yam, cassava, or unripe plantain.

A dish that celebrates the richness of Nigerian sauces and their significance in local cuisine.

SUYA SKEWERS 22€



ChiNigerian-style beef skewers marinated in groundnut spice blend, served with fresh cabbage, red onions and tomatoes

Spicy, smoky and iconic across Nigerian street food scenes.

POISSON BRAISÉ 30€



Whole grilled sea bass marinated in an artisanal herb and citrus sauce.

Served with Cassava couscous (attieke) fried platan (allow) and marinated vegetables (salse moyo).

BRANZINO WITH SWEET POTATOES PUREE 25€



Fillet of sea bass grilled in banana leaves, served with yam purée and artisanal herb sauce.

A nod to West Africa's coastal cooking traditions.

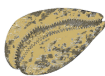
FISHERMAN DIBI 38€



Grilled langoustines seasoned in Dibi style.

Senegalese fire-grilled seafood at its finest.

*For information about allergens and intolerances, please refer to page 12 or ask the staff.



À LA CARTE

SIDE

KACHUMBARI (KENYA/ TANZANIA/ UGANDA) 5€

Fresh salad of tomatoes, red onion, and chilli, with a touch of lime.

YAM FRIES (WEST AFRICA) 5€

Crispy fried yam sticks, perfect to pair with spicy sauces.

PLANTAIN CHIPS (WEST AFRICA) 5€

Crunchy plantain chips, ideal for aperitifs and appetizers.

DODO / ALLOCO (WEST AFRICA) 5€

Ripe plantains fried to golden perfection, perfect as a side dish or snack.

ATTIÉKÉ (IVORY COAST) 5€

Cassava couscous which is made with cassava root

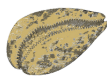
SAUCES

PERI-PERI SAUCE (MOZAMBIQUE)

A spicy, smoky sauce made with Peri-Peri chilli, with notes of garlic and citrus.

AWAZE SAUCE (ETHIOPIA)

A spicy sauce made with Ethiopian Berbere spice, olive oil, honey, and lemon.



À LA CARTE

DESSERTS

THIAKRIMISU (SENEGAL/ITALY) 15€



A fusion of Senegalese Thiakry and classic Italian Tiramisu, with millet and mascarpone. Served with chocolate glaze or fresh mango.

BEIGNETS (WEST AFRICA) 8€



Soft "puff-puff" fritters served warm, accompanied by mascarpone cream and dark chocolate or caramel sauce.

KORI CAKE (SENEGAL/NIGERIA) 8€



Chocolate fondant served with hibiscus syrup ("bissap/zobo") and mixed berries.

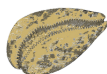
CHEF'S GELATO OR SORBET 8€

House speciality prepared with fresh and seasonal ingredients.

LIQUEURS AND SPIRITS

Starting from 6€

GLASS OF PASSITO 10€



KORI D'ORO

DRINKS

APEROL SPRITZ.....10€

Aperol, Prosecco, Soda

SBAGLIATO.....10€

Red Vermouth, Bitter Campari, Prosecco

NEGRONI.....10€

Red Vermouth, Bitter Campari, Gin

GIN TONIC.....10 / 17€

Dpending on the gin selection

SEX ON THE BEACH.....12€

Vodka, Peach Liqueur, Orange Juice,
Cranberry Juice

WHISKY SOUR.....12€

Whisky, Lime, Sugar

MOSCOW MULE.....12€

Vodka, Lime, Ginger Beer

COSMOPOLITAN.....12€

Vodka, Cranberry Juice, Triple Sec, Lime

CAIPIRINHA.....12€

Cachaça, Lime, Soda, Sugar

CAIPIROSKA.....12€

Vodka, Lime, Sugar, Soda

MOJITO.....10€

Rum, Lime, Mint, Soda, Sugar

PALOMA.....12€

Tequila, Grapefruit, Lime, Sugar, Soda

MARGARITA.....12€

Tequila, Lime, Triple sec

PORN STAR MARTINI.....15€

Vanilla Vodka, Passoa, Passion Fruit Juice

MAI TAI.....12€

White and Dark Rum, Triple Sec, Lime,
Orgeat Syrup

ESPRESSO MARTINI.....12€

Vodka, Coffee Liqueur, Espresso

BLACK RUSSIAN.....12€

Vodka, Kahlúa

PIÑA COLADA.....12€

Rum, Pineapple Juice, Coconut Milk

SENEGAL.....12€

White Rum with Baobab, Mango,
Cinnamon, Lime

SPERANZA.....12€

Gin, Hibiscus, Mint Leaves, Lime

PACE.....12€

Gin, White Hibiscus, Mint Leaves, Lime

VIRGIN MOJITO.....8€ 

Mint, Sugar, Lime, Sprite

KORI.....10€ 

Hibiscus, Grapefruit, Lime, Mint

DAKAR.....10€ 

Baobab, Passion Fruit, Vanilla, Milk

ZIGUINCHOR.....10€ 

Ginger, Lemon, Pineapple, Lime

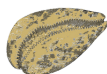
GORÉE.....10€ 

Green Apple, Lime, Baobab, Kiwi, Cucumber



MOCKTAILS

Non-Alcoholic Drinks



KORI D'ORO

SPARKLING WINES

VALDOBBIADENE PROSECCO
SUP. BRUT DOCG BARETA.....40€

🍇 Glera // MEROTTO - Veneto

I BARISEI FRANCIACORTA DOCG
MILLESIMA SETEN.....50€

🍇 80% Chardonnay, 20% Pinot Nero //
ERBUSCO - Brescia

I BARISEI FRACIACORTA DOCG
MILLESIMATA CUVÉE ROSE.....50€

🍇 Pino Noir // ERBUSCO - Brescia

FRANCIACORTA BRUT DOCG
ASSEMBLAGE 1.....55€

🍇 Chardonnay, Pinot Nero, Pinot Blanc //
BELLAVISTA - Lombardia

I BARISEI FRACIACORTA DOCG
CUVÉE NATURA.....55€

🍇 Dosage zero Millesimato Chardonnay, Pinot
Noir // ERBUSCO - Brescia

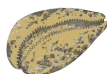
CHAMPAGNE

CHAMPAGNE BRUT SAN
PIETROBURGO.....100€

🍇 Pinot Noir, Chardonnay, Meunier //
VEUVE CLIQUOT - France

CHAMPAGNE BRUT NATURE
DOSAGE ZERO.....75€

🍇 Pinot Noir // DRAPPIER - France



KORI D'ORO

WHITE WINES

SAUVIGNON ALTO ADIGE
RISERVA DOC FLOWERS.....50€

🍷 Sauvignon // VON BLUMEN - Alto Adige

SANCERRE BLANC AOC.....50€

🍷 Sauvignon // DOMAINE DU PRE' SEMELE' -
France (LOIRE)

PINOT GRIGIO COLLIO DOC.....40€

🍷 Pinot Grigio // RONCO DEI TASSI -
Friuli Venezia Giulia

FALANGHINA IGT
LA CAPRANERA.....35€

🍷 Falanghina // SAN SALVATORE - Campania

CHARDONNAY ALTO ADIGE DOC.....35€

🍷 Chardonnay // AICHHOLZ - Alto Adige

CHARDONNAY ALTO ADIGE
RISERVA DOC FELLIS.....40€

🍷 Chardonnay // BESSERERHOF- Alto Adige

CHABLIS AOC.....45€

🍷 Chardonnay // DOMAINE HAMELIN -
Francia (BURGUNDY)

ETNA BIANCO DOC.....40€

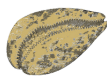
🍷 Carricante // DAVIDE FREGONESE - Sicily

GEWURZTRAMINER TRENTINO DOC
KIES.....40€

🍷 Gewurztraminer // ROENO - Trentino

SAUVIGNON COLLIO DOC.....40€

🍷 Chardonnay // VIGNA DEL LAURO -
Friuli Venezia Giulia



KORI D'ORO

RED WINES

LANGHE NEBBIOLO DOC.....38€

🍇 Nebbiolo // DAVIDE FREGONESE -
Piemonte

VALPOLICELLA SUPERIORE RIPASSO DOC
CAMPO BASTIGLIA.....40€

🍇 Corvina, Corvinone, Rondinella //
CA' RUGATE - Veneto

LAGREIN DUNKEL DOC.....35€

🍇 Lagrein // DORIGATI - Trentino

ETNA ROSSO DOC.....40€

🍇 Nerello Mascalese //
DAVIDE FREGONESE - Sicily

PINOT NOIR PRESTIGE.....50€

🍇 Pinot Noir // HENRI DE VILLAMONT - France
(BORGOGNA)

PINOT NERO ALTO ADIGE DOC.....45€

🍇 Pinot Noir // PLONER - Alto Adige

AMARONE DELLA VALPOLICELLA DOCG
PUNTA 470.....80€

🍇 Corvina, Corvinone, Rondinella //
CA' RUGATE - Veneto

CHIANTI CLASSICO DOCG.....40€

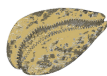
🍇 Sangiovese // TERRA DI SETA - Toscana

PRINCIPE NERO DAVOLO.....35€

🍇 Nero d'Avola //
PRINCIPI DI SPADAFORA - Sicily

CHATEAU LE CROCK.....70€

🍇 Cabernet Sauvignon, Merlot, Cabernet Franc,
Petit Verdot // CHATEAU LE CROCK -
France (BORDEAUX)



KORI D'ORO

ROSÉ WINES

ETNA ROSATO DOC.....40€

 Nerello Mascalese //
DAVIDE FREGONESE - Sicily

GRANDE RESERVE' ROSE'.....45€

 Blend f 5 vines // DOMAINE LA ROUILLERE -
France (PROVENCE)

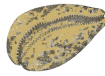
DESSERT WINES & PASSITI

MOSCATO D'ASTI DOCG.....38€

 Moscato // GIANNI DOGLIA - Piemonte

PASSITO DI PANTELLERIA DOP
JEMARA.....45€

 Moscato d'Alessandria // MARTINEZ - Sicily



KORI D'ORO

ALLERGENS

The safety and well-being of our customers are our top priority. Some of our dishes contain ingredients that may cause allergies or intolerances. If you have specific dietary needs or allergies, please inform us when placing your order.



GLUTEN

Cereals containing gluten (wheat, rye, barley, oats, spelt, etc.) and derived products.



CRUSTACEANS

Crustaceans and crustacean-based products.



EGGS AND DERIVATIVES

Eggs and egg-based products.



FISH

Fish and fish-based products.



PEANUTS AND DERIVATIVES

Peanuts and peanut-based products.



SOY

Soy and soy-based products.



MILK AND DERIVATIVES

Milk and milk-based products (including lactose).



NUTS

Almonds, hazelnuts, walnuts, pistachios, cashews, etc.



CELERY

Celery and celery-based products



SESAME SEEDS

Sesame seeds and sesame-based products.



MUSTARD

Mustard and mustard-based products.



SULPHUR DIOXIDE AND SULPHITES

In concentrations above 10 mg/kg or 10 mg/l.



MOLLUSCS

Molluscs and mollusc-based products.



LUPIN

Lupin and lupin-based products.