



Faja Lobi – Surinamese inspired restaurant & café

Vlaanderenstraat 2-4

9000 Gent

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open every day 8h – 1h (or later)

Breakfast from 8h – 11h30

Breakfast buffet

€ 12,00

Breakfast with coffee or tea, juice, 1 croissant or Danish pastry, 2 small white or brown bread rolls, scrambled egg with bacon or a boiled egg, yogurt, one piece of fruit, filling.

Ontbijt met bubbels

€ 16,00

A glass of Crémant d'Alsace + breakfast buffet

A la carte breakfast:

coffee	€ 2,50
Tea	€ 3,00
Glass of milk	€ 2,50
orange juice	€ 2,50
Croissant, pain au chocolat, suisse	€ 2,00
White or brown bread roll with filling	€ 2,00
White or brown bread roll	€ 1,50
Boiled egg & bread	€ 2,50
Baked egg & bread	€ 2,50
Baked egg with bacon & bread	€ 3,50
Yogurt	€ 1,00
Muesli, cruesli, sugar flakes, chocolate flakes etc.	€ 1,00

Sandwich filling: Homemade jam (figs, plums, rhubarb, pumpkin,...), peanut butter, apple butter, chocolate spread, chocolate sprinkles, cheese, salami, ham, a piece of fresh fruit.

Filled sandwiches (also take away)

From 11h until +/- 22h	Veg = vegetarian	
Tata Sandwich	veg	€ 4,00
<i>cheese, cooked egg, tomato, lettuce and mayonnaise</i>		
Paramaribo Sandwich	veg	€ 5,50
<i>Vegetarian filling made from the pomtayer (arrowleaf elephant's ear) root, lettuce, tomato and dressing</i>		
Veggie Sandwich	veg	€ 5,50
<i>avocado, beetroot, tomato, lettuce, mayonnaise and dressing</i>		
Krioro Sandwich		€ 6,00
<i>stewed beef, lettuce, tomato and dressing</i>		
Avocado Sandwich		€ 6,00
<i>avocado, egg, bacon, lettuce, tomato and dressing (vegetarian at your request)</i>		
Masala chicken Sandwich		€ 5,50
<i>massala chicken, lettuce & tomato</i>		
Masala lamb Sandwich		€ 6,50
<i>massala lamb stew, lettuce, tomato & mustard</i>		
Boetsie Sandwich		€ 6,50
<i>giant scampi, garlic, lime, lettuce, tomato and dressing</i>		
Tan Sandwich		€ 5,50
<i>scrambled egg, aged cheese, bacon and dressing (vegetarian at your request)</i>		
Salmon Sandwich		€ 5,50
<i>smoked salmon, finely cut onion, lettuce, tomato and dressing</i>		
Goat Cheese Sandwich	veg	€ 5,00
<i>Goat Cheese, honey, pine nuts, lettuce and tomato</i>		
Dahl Sandwich	veg	€ 5,00
<i>Indian lentil dal, lettuce, tomato, dressing</i>		
Stepha humus Sandwich	veg	€ 5,00
<i>heerlijke kikkererwtenpaté, sla, tomaat, dressing</i>		

For all extras, a supplement will be charged from €1,00

Our sandwiches are made when they are ordered. All ingredients are freshly cut and prepared. Several times a day we bake smaller numbers of bread rolls so they will be crisp and crunchy. All bread rolls are served with fresh lettuce and tomato.

Snacks and Entrées

Soup (=Bravoe) typical Surinamese kitchen: these are soup meals

Soto ayam	€ 6,00
<i>Javanese lemon grass with Lao soup, served with a boiled egg & rice</i>	
Cassava soup	€ 5,00
<i>Creole soup made from the cassava root & coconut milk; similar to asparagus soup</i>	
Lentil dal	€ 5,00
<i>made from lentils, with onion, tomato & spices</i>	
Peanut bravoe	€ 5,00
<i>Creole kitchen, made from peanuts, celery & onion, peanut sambal</i>	
Portion of olives	€ 3,50
Cheese platter	€ 7,00
<i>3 types of cheese with mustard</i>	
Bakabana	€ 6,00
<i>fried plantain banana coated with flour, served with peanut sauce</i>	
Chicken Satay snack	€ 10,00
<i>4 pieces with spicy peanut sauce & bread</i>	
Chicken snack	€ 10,00
<i>+/- 12 pieces sprinkled with home-made sauce</i>	
Foer'pretie	€ 20,00
<i>4 Caribbean Style Schrimps, bakabana en 4 pieces of chicken satay</i>	
Caribbean Style Shrimps	€ 8,00
<i>6 gamba prawns covered in a mild spicy sauce</i>	

Desserts

Fresh pie	€ 4,00
<i>chocolate or cheese cake with speculoos</i>	
Pancakes with brown sugar	€ 4,50
<i>(not always available)</i>	
Pancakes with ice	€ 5,00
<i>(not always available)</i>	
4 ice cream balls, choose from:	€ 4,50
<i>passion fruit, red fruit & yogurt, banana (with chocolate) Vanilla, chocolate, Speculoos</i>	
Fruit bowl	€ 6,00
<i>freshly cut fruit with light rum, cinnamon and whipped cream</i>	

turn this page
for our main courses

Main courses

On weekdays from 12h until 14h and 18h until +/-22h, weekends & vacations continuously

The origins of the Surinamese kitchen are deeply rooted in Africa, and these influences have become entwined with the lighter tones of the cuisines of the Caribbean, of Java and of India.

The meals are served with rice: (every day there is at least one vegetarian type, as well as a non-vegetarian version):

Masoesa Alesie: (masoesa is an achene with a purple outer coat & it's yellow on the inside) the rice is steamed in coconut milk and mixed with small dried shrimps, onion, garlic, celery and masoesa herbs.

Moksi Alesie: (literally: mixed rice): the rice is steamed in coconut milk & mixed with yellow split peas, salted meat, celery & tomato.

Snesi Alesie: (Chinese rice) rice is fried in a pan, mixed together with an egg; rum, celery, cashew nuts and raisins are added.

Curry rice: rice is fried with onion and celery & some curry

Vegie alesie: (vegetarian rice) the rice is steamed in coconut milk and fried with onion, celery, cashew nuts and dried allspice berries ('Jamaica pepper')

Creole chicken with pomtayer (Creole kitchen) € 17,00
Chicken drumstick with a sweet, spicy brown sauce, pomtayer (the root of the Surinamese arrowleaf elephant's ear is made into an oven dish, sour-and-sweet & salty), mixed rice (moksi or masoesa alesie), vegetables & salad

Masala chicken with roti (Indian kitchen) € 17,00
Chicken drumstick, fried in a Surinamese Indian curry, served with roti, an Indian pancake filled with cumin seeds & pesi (yellow split peas) or potato inside, vegetables & salad (no rice, unless at your request + €1,50)

Cajun Beef or Stofoe Kau Metie (Creole) € 17,00
A Surinamese stew, served with mixed rice, salad & vegetables

Masala Lamb stew with roti (Indian) € 19,00
Lamb stew in Indian-Surinamese curry, with potato, celery and sweet pepper (bell pepper), served with roti, vegetables and salad (no rice unless requested + €1,50)

Chicken satay with spicy peanut sauce (Javanese) € 17,00
4 pieces of chicken satay, peanut sauce & served with mixed rice, salad & vegetables

Scampi in garlic & lime sauce (Creole) € 18,00
Served with mixed rice, vegetables & salad

Scampi with sweet-and-sour sauce or with a spicy sauce € 18,00
Served with rice, vegetables and salad in a homemade sauce

Fresh Fish of the week € 19,00
depends on the seaason, check our black board choose from:

Fish New Orleans Style (Creole)
Steamed fish fillet in a soft & sweet coconut sauce, served with mixed rice, vegetables & salad.

Yellow Fish Curry (Indian)
Steamed fish fillet in coconut curry sauce with yellow sweet pepper (bell pepper), served with mixed rice, vegetables and salad.

Bombay Quorn Vegetarian € 16,00
Vegetarian curry meal with quorn, served with snesi rice, avocado, vegetables & salad

Quorn 'Mama Iren' Vegetarian € 16,00
Vegetarian meal with quorn in tomato-coconut sauce served with snesi rice & vegetables, salad & avocado

Vegetarian Pom with (Creole) € 17,00
Pom is a typical Creole dish made from the pomtayer (arrowleaf elephant's ear), a thick root with a brown peel. An oven dish is prepared from it (otherwise with chicken). In Suriname, a birthday isn't really a birthday if there isn't any pom. Served with snesi rice, salad, green beans & avocado

Salad Meal (This is not Surinamese cuisine!) € 15,00
A choice between **chicken, smoked salmon, vegetarian or giant scampi** (6 pieces) (€1600) with a fine dressing made of honey, lime juice & mustard, sprinkled with pine nuts

Groups of 6 persons or more can order a Surinamese dish, which entails several large platters being served, so that people can concoct their own meal. This way you can try out all sorts of different food. (18 euro/person)

Children can have a smaller meal at 10 euro/child.

FAJA LOBI in IDIOFA, RD CONGO

A short introduction

Making a dream come true is not easy, but if you do not try, you cannot succeed. My dream is to plant trees, as a way to contribute to the world. Through Idiofa Lobi, our non-profit association, this dream is coming true. In Bandundu, in the Democratic Republic of Congo, we try to build a sustainable agricultural economy by means of reforestation & agroforestry.

Why plant trees?

Because the population is growing quickly, trees in the savannah are cut down in order to serve as fuel for the preparation of food. The fertile soil is thereafter used for traditional agriculture, but after five years it is exhausted, and people move on and cut down trees elsewhere. Trees take a lot of time to grow, while people in poverty live from day to day...

Where and what?

In Idiofa, Bandundu we founded Faja Lobi Idiofa, an organisation that is completely run by locals, who plant trees in the savannah, who cultivate bees and create fishponds. The decomposed tree leaves render the soil fertile again, making agroforestry (agriculture between the trees) possible. There are trees for coppice (charcoal after 7 years) and for wooden planks (over 50 or 80 years, so they don't chop primary wood); protection of the sources and on the hills against erosion as a natural forest.

A complete economy is created: people now earn a monthly salary ($70\text{\\$}-150\text{\\$}$), which is twice the average wage in the country. Coworkers save for their retirement and, with better prospects as a result. The project provides structure to the local population in a country that is marked by chaos. This helps with stemming the rural exodus.

At Idiofa Lobi's communal centre there is internet in a space that is also used as a computer classroom by a local school. The medical post for the staff has evolved into a medical centre and is now a polyclinic for the entire town: among other things, surgery is performed at this site, which also serves as a maternity ward.

How many trees, how many people?

After a year of studying different courses of action, we started to plant in January 2012. At this point in time (summer 2018) we planted 1250 ha. After six years we want a total of 1500 ha to have been planted, or 3000 football fields full of trees! One tree costs 50 cents, which means that it's 2€/100m².

At this time 60 people (men & women) are employed fulltime. Depending on the season (rainy or dry), there are 100 to 200 people temporarily employed. Their families included, the project provides a livelihood for a thousand people.

Creating a project in the Democratic Republic of Congo is not easy. Poverty, envy, the absence of infrastructure, corruption and an absent government slows down the implementation of most initiatives. Continuous follow-up and perseverance are necessary in these circumstances.

How do we survive?

We are complete independent: no grants, no overhead costs in Belgium (every cent is used directly for the population in Congo). The project is exclusively financed by the Faja Lobi Café and B&B (Vlaanderenstraat 2, Gent, Belgium) and donations. By sleeping, eating or drinking in our café/B&B you're helping our project. All our profit (after deduction of all costs and salaries) goes to the the Idiofa Lobi project. So far, more than 100.000€ was invested in the project. And you can help too!

Do you want to help?

<http://congo.fajalobi.be>

or

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