



Senegal

The westernmost corner of mainland Africa, where fishing canoes crowd the beaches, a whole family shares one big dish of rice and fish, and every guest is welcomed with teranga.

AT A GLANCE

Facts to know

CAPITAL

Dakar

POPULATION

About 18 million (2023 census)

OFFICIAL LANGUAGE

French. Wolof is spoken by most people, and several other languages, including Pulaar, Serer, Jola, Mandinka and Soninke, are recognised national languages

CURRENCY

West African CFA franc (XOF)

AREA

About 196,700 km²

GOVERNMENT

Semi-presidential republic with an elected president and a National Assembly

HIGHEST POINT

A ridge 648 m high near the village of Nepen Diakha, in the southeast

LONGEST RIVER

The Senegal River, about 1,640 km long counting its main headwater, the Bafing. It forms much of the northern border with Mauritania

NEIGHBOURS

Mauritania, Mali, Guinea, Guinea-Bissau and The Gambia.
Across the sea: Cape Verde

DRIVES ON THE

Right

CALLING CODE

+221

A 45-minute trip to Senegal

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Senegal together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 1350: The Jolof Empire rises; 1885: The Dakar to Saint-Louis railway opens; 2024: Senegal starts producing oil. |
| 15 to 25 min | At the table: talk about Thieboudienne and Chicken yassa. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Salaam aleekum" (Peace be upon you (hello)), "Maleekum salaam" (And upon you be peace), "Na nga def?" (How are you?). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/senegal/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Senegal and its cities



- Dakar (Dakar, on the Cap-Vert peninsula): The African Renaissance Monument, Ferries to Gorée Island, Lebu fishing villages such as Yoff and Ngor, Live mbalax music
- Thiès (Thiès, inland from Dakar): Its railway junction, Industry, The roads towards Touba and Saint-Louis
- Touba (Diourbel, in the centre): The Great Mosque, The Grand Magal pilgrimage, Café Touba
- Saint-Louis (Saint-Louis, near the mouth of the Senegal River): The Faidherbe Bridge, Colonial houses with balconies, The Saint-Louis Jazz Festival, The Djoudj bird sanctuary nearby
- Kaolack (Kaolack, on the Saloum River): The peanut trade, A busy regional market, Islamic schools and mosques of the Tijaniyya

- Ziguinchor (Casamance, in the south): The Casamance River, Rice fields and mangroves, Jola culture, Ferries and flights from Dakar
- Mbour (Thiès, on the Petite Côte): Fishing, Beaches of the Petite Côte, Painted fishing canoes
- Joal-Fadiouth (Thiès, at the southern end of the Petite Côte): The shell island of Fadiouth, Granaries on stilts, A cemetery shared by Christians and Muslims
- Tambacounda (Tambacounda, in the east): Gateway to Niokolo-Koba National Park, Crossroads to Mali and Guinea, Very hot dry seasons
- Kédougou (Kédougou, in the far southeast): Bassari and Bedik villages, Dindéfélo waterfall, Gold mining, Hills, rare in flat Senegal

A short history of Senegal

People have lived in Senegal since prehistoric times, and the great stone circles and shell mounds of the Saloum region are more than a thousand years old. From the 1300s the Wolof Jolof Empire united much of the country. Portuguese sailors arrived in the 1400s, followed by the Dutch, the English and the French, who traded from islands along the coast. France conquered the interior in the 1800s, and Senegal became independent in 1960.

1350 **The Jolof Empire rises**

From the middle of the 1300s the Wolof state of Jolof grew into a loose union: first the kingdoms of Waalo, Cayor and Baol, and later the Serer kingdoms of Sine and Saloum, together covering much of today's Senegal. Tradition names its founder as Ndiadiane Ndiaye.

1444 **Portuguese sailors reach Cap-Vert**

The Portuguese navigator Dinis Dias sailed past the mouth of the Senegal River and reached the westernmost point of Africa, which he named Cabo Verde, the Green Cape, for its lush vegetation. Portuguese traders soon set up posts along the coast.

1549 **The Battle of Danki**

Amari Ngoné Fall of Cayor defeated and killed the ruler of Jolof at Danki. After the battle Cayor and the other kingdoms became independent, and the Jolof Empire broke apart into separate states.

1659 **The French settle at Saint-Louis**

French traders moved their fort to an island near the mouth of the Senegal River, known locally as Ndar, and named the town Saint-Louis. It became the capital of the French colony of Senegal.

1677 **France takes Gorée**

A French fleet captured the small island of Gorée, off today's Dakar, from the Dutch. Gorée became a French trading post, and one of several places on the Senegalese coast where enslaved Africans were held and shipped across the Atlantic.

1848 **France abolishes slavery**

After an earlier abolition in 1794 was reversed by Napoleon, France finally abolished slavery in all its colonies in 1848. The same year the people of the old coastal towns elected a deputy to the French parliament for the first time.

1857 **The French found Dakar**

The French set up a military post at Ndakaaru, a Lebu village on the Cap-Vert peninsula facing Gorée, and called it Dakar. With its deep, sheltered harbour it soon grew into the main port of the region.

1885 **The Dakar to Saint-Louis railway opens**

The first railway in French West Africa linked Dakar with Saint-Louis. It carried peanuts, the colony's main crop, to the port, and helped Dakar grow.

1887 **Amadou Bamba founds Touba**

The Sufi teacher Amadou Bamba, founder of the Mouride brotherhood, founded the town of Touba in central Senegal. The French exiled him to Gabon in 1895, and today Touba is a holy city and his burial place.

1902 **Dakar becomes the capital of French West Africa**

Dakar replaced Saint-Louis as the capital of French West Africa, a vast federation of French colonies that stretched as far as today's Niger and Guinea.

1914 **Blaise Diagne is elected to Paris**

Blaise Diagne, born on Gorée, was elected to the French Chamber of Deputies for Senegal's Four Communes. He was the first person of full West African descent to sit in the French parliament.

1960 **Senegal becomes independent**

Senegal and French Sudan became independent together as the Mali Federation on 20 June 1960, but Senegal left the federation two months later and became a separate republic. The poet Léopold Sédar Senghor was its first president. Independence Day is celebrated on 4 April.

1982 **The Senegambia Confederation**

Senegal and The Gambia formed a loose confederation on 1 February 1982 to work more closely together. It was dissolved in 1989.

2000

A peaceful change of party

The opposition leader Abdoulaye Wade won the presidential election, and the party that had governed since independence handed over power peacefully. It was widely praised as a milestone for democracy in Africa.

2024

Senegal starts producing oil

In June 2024 oil began to flow from the Sangomar field in the Atlantic, about 100 km south of Dakar, making Senegal an oil producer for the first time.

What people eat in Senegal

Senegalese cooking is built on rice, millet, fish from the Atlantic, peanuts, onions, lime and chilli. The main meal is lunch, usually one big dish of rice with fish or meat and vegetables, served on a large shared platter in the middle of the family, who eat from it with a spoon or with the right hand. Street food fills the day, from bean sandwiches at breakfast to grilled meat in the evening, and afterwards comes a sweet millet dessert and several small glasses of strong mint tea, called attaya.

Thieboudienne (ceebu jën)

Saint-Louis, now eaten all over Senegal

The national dish: fish stuffed with a paste of parsley, garlic and chilli, cooked in a tomato sauce with vegetables such as cabbage, carrot, cassava, aubergine and sweet potato, and then broken rice cooked in the same rich sauce. The fish and vegetables are piled on top of the red rice.

Chicken yassa (yassa ginaar)

Senegal, especially Casamance in the south; now eaten all over West Africa

Chicken marinated in lemon or lime juice, mustard and a great heap of sliced onions, grilled or fried, and then simmered with the onions until they turn soft and sweet. It is served with plain white rice. It is also made with fish (yassa jën) or lamb.

Mafé (maafe)

All of Senegal, and across West Africa

A rich stew of beef, lamb or chicken in a sauce of peanut paste and tomato, with vegetables such as sweet potato, cabbage and carrot. It is served over white rice.

Thiébou yapp (ceebu yàpp)

All of Senegal

'Rice and meat': beef or lamb fried with onions, garlic and pepper, then simmered with mustard and water until tender, and rice cooked in the same sauce. It is often garnished with green olives or black-eyed peas, and it is a favourite for celebrations.

Soupou kandia (soupe kandia)

All of Senegal

A thick, slippery sauce of okra cooked with red palm oil, fish, dried fish and shellfish, and chilli, served over white rice.

Caldou (kaldou)

The coastal regions

A light, tangy broth of fresh fish simmered with onions, tomato, chilli and lime juice, served with white rice. It is gentler and more delicate than yassa.

Dibi

All of Senegal, sold at street grills called dibiteries

Lamb seasoned and grilled over a fire, then cut into pieces and served on paper with raw or grilled onions, mustard and bread. It is a favourite evening meal.

Ndambé

All of Senegal, a breakfast street food

Black-eyed beans slowly cooked in a spicy tomato and onion sauce, spooned into a piece of baguette. It is a filling, cheap breakfast sandwich sold at street stalls.

Fataya

Dakar and the towns; similar to the Lebanese fatayer

Half-moon turnovers of dough filled with spiced fish or minced meat and deep-fried until golden. They are sold as a snack, often with a sharp onion and chilli sauce.

Thiakry (cakri)

All of Senegal and The Gambia

A cool, creamy dessert of small grains of millet couscous stirred into sweetened yogurt or curdled milk, often with a little nutmeg, vanilla and raisins.

Lakh (laax)

All of Senegal

A thick millet porridge topped with a sweet sauce of curdled milk or yogurt, sometimes flavoured with baobab fruit or peanut.

Bissap (bissap)

All of Senegal, and much of West Africa

The most popular drink in Senegal: a deep red, sweet and slightly sour juice made from the dried flowers of the roselle hibiscus, often flavoured with mint or orange blossom and served ice cold.

Attaya (àttaaya)

All of Senegal

Chinese green tea boiled with lots of sugar, and often mint, in a small pot over a charcoal stove, then poured from high up between glasses until it has a thick foam. It is served in three rounds, each sweeter than the last.

Café Touba

Named after the holy city of Touba

Coffee roasted and ground together with djar, the peppery seeds of Guinea pepper, and sometimes cloves, then brewed through a filter and served very sweet. It is sold by street vendors all over the country.

GOOD MANNERS

At the table

- Lunch is usually served on one big platter set on a mat or a low table, and everyone eats from the part of the dish directly in front of them.
- Wash your hands before eating, and eat with your right hand or a spoon. The left hand is not used for eating or for passing food.
- Do not reach across the platter. The host or the cook often breaks up the fish or meat and pushes the best pieces towards guests.
- When the meal is ready, everyone is called with 'kaay lekk', 'come and eat'. When you are full, stop eating and thank the cook.
- Accept the tea when it is offered and stay for the three rounds if you can; leaving after the first glass can seem hurried.

Thieboudienne

The national dish: fish stuffed with a paste of parsley, garlic and chilli, cooked in a tomato sauce with vegetables such as cabbage, carrot, cassava, aubergine and sweet potato, and then broken rice cooked in the same rich sauce. The fish and vegetables are piled on top of the red rice.

Ingredients

- 1.2 kg firm white fish steaks, such as grouper, sea bass or hake
- A large bunch of parsley, 4 cloves garlic, 1 small chilli and 2 spring onions, for the stuffing
- 100 ml vegetable or peanut oil
- 2 onions, chopped
- 140 g tomato paste
- 1 small cabbage, cut into quarters
- 2 carrots, 1 small cassava or 1 sweet potato, 1 aubergine and 1 small squash, cut into large pieces
- 1 whole scotch bonnet chilli (optional)
- 600 g broken rice (or long-grain rice, rinsed)
- 1 lime, and salt and black pepper

Method

1. Blend the parsley, garlic, chilli and spring onions with a pinch of salt and pepper. Cut small slits in the fish and push some of the paste into them.
2. Heat the oil in a large, heavy pot and brown the fish on both sides for a few minutes. Lift it out and set it aside.
3. Fry the onions in the same oil until soft, add the tomato paste and any leftover herb paste and fry for 5 minutes, stirring. Add about 2 litres of water and bring to the boil.
4. Add the harder vegetables (cabbage, carrots, cassava) and the whole chilli, simmer for 20 minutes, then add the fish and softer vegetables and cook for 20 minutes more. Lift out the fish and vegetables, cover and keep warm.
5. Measure the sauce: you need about 1.2 litres for the rice (add water if

needed). Add the rice, cover tightly and cook on a low heat for 25 to 30 minutes, until tender. A crisp layer at the bottom of the pot, called xoon, is a treat.

6. Spread the red rice on a large platter, arrange the fish and vegetables on top, and serve with lime wedges.

Chicken yassa

Chicken marinated in lemon or lime juice, mustard and a great heap of sliced onions, grilled or fried, and then simmered with the onions until they turn soft and sweet. It is served with plain white rice. It is also made with fish (yassa jën) or lamb.

Ingredients

- 1.2 kg chicken pieces (legs and thighs)
- 5 large onions, thinly sliced
- Juice of 3 lemons or 4 limes
- 2 tablespoons Dijon mustard
- 4 cloves garlic, crushed
- 1 whole scotch bonnet chilli or a pinch of chilli flakes (optional)
- 4 tablespoons vegetable oil
- 1 bay leaf, and salt and black pepper
- A handful of green olives (optional)
- White rice to serve

Method

1. Mix the onions, lemon juice, mustard, garlic, 2 tablespoons of oil, salt and pepper in a large bowl. Add the chicken, turn to coat, cover and leave in the fridge for at least 2 hours, or overnight.
2. Lift the chicken out of the marinade, keeping the onions and juices. Grill or fry the chicken in a little oil until browned on all sides.
3. Heat the rest of the oil in a large pot and cook the onions from the marinade over a medium heat for about 15 minutes, until soft and golden.
4. Add the chicken, the rest of the marinade, the bay leaf, the chilli and a small glass of water. Cover and simmer for 30 to 40 minutes, until the chicken is cooked through and the sauce is thick.
5. Add the olives if using, taste for salt and serve hot with white rice.

Mafé

A rich stew of beef, lamb or chicken in a sauce of peanut paste and tomato, with vegetables such as sweet potato, cabbage and carrot. It is served over white rice.

Ingredients

- 700 g beef or lamb, cut into chunks, or chicken pieces
- 3 tablespoons vegetable oil
- 2 onions, chopped
- 3 cloves garlic, crushed
- 2 tablespoons tomato paste and 2 chopped tomatoes
- 150 g smooth unsweetened peanut butter
- 1 litre water or stock
- 2 sweet potatoes and 2 carrots, cut into chunks
- A quarter of a small cabbage, in wedges
- 1 whole scotch bonnet chilli (optional), and salt and black pepper
- White rice to serve

Method

1. Heat the oil in a large pot and brown the meat on all sides. Add the onions and garlic and cook until soft.
2. Stir in the tomato paste and tomatoes and cook for 5 minutes.
3. Mix the peanut butter with a ladle of hot water until smooth, then stir it into the pot with the rest of the water. Bring to a gentle simmer and cook for 40 minutes, stirring now and then so it does not stick.
4. Add the vegetables and the whole chilli and simmer for 25 to 30 minutes more, until the meat and vegetables are tender and a little oil rises to the top.
5. Season with salt and pepper and serve over rice. People with a peanut allergy must not eat this dish.

Thiakry

A cool, creamy dessert of small grains of millet couscous stirred into sweetened yogurt or curdled milk, often with a little nutmeg, vanilla and raisins.

Ingredients

- 250 g millet couscous (arraw), or fine wheat couscous
- 500 g plain yogurt
- 200 g sweetened condensed milk (or sugar to taste)
- 1 teaspoon vanilla extract
- A pinch of grated nutmeg
- 50 g raisins (optional)
- A pinch of salt

Method

1. Steam the millet couscous for about 20 minutes (or, with wheat couscous, pour over 250 ml of boiling water with the salt, cover for 5 minutes and fluff with a fork). Leave to cool.
2. Whisk the yogurt with the condensed milk, vanilla and nutmeg until smooth.
3. Stir in the cool couscous and the raisins.
4. Chill for at least an hour and serve cold in small bowls.

Bissap

The most popular drink in Senegal: a deep red, sweet and slightly sour juice made from the dried flowers of the roselle hibiscus, often flavoured with mint or orange blossom and served ice cold.

Ingredients

- 80 g dried hibiscus flowers (roselle, sold as bissap, sorrel or flor de jamaica)
- 1.5 litres water
- 150 to 200 g sugar, to taste
- A few sprigs of fresh mint
- 1 teaspoon orange blossom water or vanilla (optional)

Method

1. Rinse the dried flowers in cold water to remove any dust.
2. Bring the water to the boil, add the flowers and mint, then turn off the heat and leave to steep for 15 minutes (or soak overnight in cold water for a gentler taste).
3. Strain through a fine sieve, pressing on the flowers, and stir in the sugar until it dissolves. Add the orange blossom water if you like.
4. Chill well and serve cold, with ice.

Useful phrases

Salaam aleekum

sah-LAHM ah-LAY-koom · Peace be upon you (hello)

Maleekum salaam

mah-LAY-koom sah-LAHM · And upon you be peace

Na nga def?

NAHNG-gah DEHF · How are you?

Maa ngi fi

MAHNG-gee FEE · I'm fine (literally 'I am here')

Jàmm nga fanaane?

JAHM ngah fah-NAH-neh · Did you spend the night in peace?

Nanga tudd?

NAHNG-gah TOOD · What is your name?

Maa ngi tudd ...

MAHNG-gee TOOD · My name is ...

Jërejëf

JUH-reh-juhf · Thank you

Amul sólo

AH-mool SOH-loh · You're welcome (literally 'it's nothing')

Bu la neexee

boo lah NEH-kheh · Please (literally 'if it pleases you')

Baal ma

BAHL mah · Sorry, excuse me

Ñaata la?

NYAH-tah lah · How much is it?

Seer na lool!

SAIR nah LOHL · That's very expensive!

Dégguma

DEHG-goo-mah · I don't understand

Ndax dégg nga angale?

n-DAKH DEHG ngah AHN-gah-leh · Do you speak English?

Fan mooy seen wanaag?

FAHN mohy SEHN WAH-nahg · Where is the toilet?

Bëgguma kaani

BUHG-goo-mah KAH-nee · I don't like hot pepper

Neexoon na

NEH-khohn nah · It was delicious

Ba beneen yoon

bah BEH-nehn YOHN · Until next time

Wóoy!

WOHY · Help!

Things you might not know

1. Pointe des Almadies, on the edge of Dakar, is the westernmost point of mainland Africa, about 8 degrees of longitude further west than the westernmost point of mainland Europe in Portugal.
2. Senegal wraps almost completely around The Gambia, a long, narrow country that follows the Gambia River. The Gambia touches only Senegal and the sea.
3. Senegal's first president, Léopold Sédar Senghor, was also a celebrated poet, and in 1983 he became the first African elected to the Académie française.
4. The national football team is nicknamed the Lions of Teranga, after the Wolof word for hospitality. In 2022 it won the Africa Cup of Nations for the first time, beating Egypt on penalties in the final.
5. At the 2002 World Cup, playing its first World Cup ever, Senegal beat the defending champions France in the opening match and went on to reach the quarter-finals.
6. From 1979 until 2007 the famous Paris-Dakar Rally usually ended in Dakar, near the Pink Lake. The last Dakar finish was in 2007, and the rally has since moved to other continents.
7. Senegalese wrestling, called laamb in Wolof, is the most popular sport in the country. Unlike most other West African wrestling, it allows blows with the hands, and top wrestlers are national stars.
8. Senegal was chosen to host the 2026 Youth Olympic Games, set for 31 October to 13 November 2026 in Dakar, Diamniadio and Saly, the first Olympic event ever held in Africa.
9. The baobab tree appears on Senegal's coat of arms next to a lion. Baobabs can live for well over a thousand years, and their fruit is used for bouye, a popular creamy drink.
10. Since independence in 1960, power in Senegal has always changed hands peacefully, never through a military coup.
11. The singer Youssou N'Dour helped make mbalax, a dance music built on Senegalese sabar drums, famous around the world.

12. The pink colour of Lake Retba comes from *Dunaliella salina*, a tiny alga that thrives in very salty water.
13. As of 2026, Senegal has seven UNESCO World Heritage Sites, including the islands of Gorée and Saint-Louis, the Saloum Delta and the stone circles it shares with The Gambia.
14. Wolof is the first language of about 40 percent of Senegalese, and about as many again speak it as a second language, so it works as a common language for the whole country.

TALK ABOUT IT

Questions for the group

- Have you ever been to Senegal, or has someone in your family? What do you remember?
- Have you ever tasted Thieboudienne or Chicken yassa? What is a dish you remember from a trip?
- The Senegambia Confederation (1982). Do you remember hearing about it? Where were you then?
- A peaceful change of party (2000). Do you remember hearing about it? Where were you then?
- Have you seen Gorée Island and the House of Slaves, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Senegal, which would it be and why?

QUIZ

How well do you know Senegal?

Circle the right answer. The answers are on the last page.

1. Before travelling to which southern region should you check the latest official travel advice, because of a long-running separatist conflict?

- A) Casamance
- B) The Petite Côte
- C) Thiès
- D) Cap-Vert

2. Senegal has been producing oil since the 1960s.

- A) True
- B) False

3. Djoudj National Bird Sanctuary near Saint-Louis is famous mainly for its birds, such as pelicans and flamingos.

- A) True
- B) False

4. Senegal was chosen to host which Olympic event, set for 31 October to 13 November 2026, the first Olympic event ever held in Africa?

- A) The Youth Olympic Games
- B) The Paralympic Games
- C) The Summer Olympic Games
- D) The Winter Olympic Games

5. Bissap, Senegal's favourite juice, is made from which part of a plant?

- A) Coffee leaves
- B) Tamarind roots
- C) Dried hibiscus flowers
- D) Baobab bark

6. What colour can the water of Lake Retba turn?

- A) Pink
- B) White
- C) Green
- D) Black

7. Senegal's coat of arms shows a lion and a baobab tree.

- A) True
- B) False

8. What gives mafé its thick, rich sauce?

- A) Cream
- B) Cheese
- C) Peanut paste
- D) Coconut

9. In Senegal it is polite to shake hands and pass things with your left hand.

- A) True
- B) False

10. In Senegal it is polite to go straight to your question without a greeting, to save people time.

- A) True
- B) False

11. At the 2002 World Cup Senegal beat the defending champions, France, in the opening match.

- A) True
- B) False

12. In which town was Léopold Sédar Senghor, Senegal's first president, born?

- A) Tambacounda
- B) Joal
- C) Kédougou
- D) Touba

Quiz answers

1. A) Casamance

Casamance, south of The Gambia. The conflict has been much quieter in recent years, but travellers are advised to check the latest advice, travel by day and keep to main roads.

2. False

False. Senegal became an oil producer only in June 2024, when oil began to flow from the Sangomar field, about 100 km south of Dakar.

3. True

True. Almost 400 bird species have been recorded in the Djoudj National Bird Sanctuary, many of them after crossing the Sahara.

4. A) The Youth Olympic Games

The Youth Olympic Games. They were first planned for 2022 and moved to 2026 because of the COVID-19 pandemic.

5. C) Dried hibiscus flowers

Dried hibiscus flowers, from the roselle plant. They are steeped in water and sweetened to make a deep red drink.

6. A) Pink

Pink. Lake Retba is known as the Pink Lake; its colour comes from tiny algae that thrive in its very salty water.

7. True

True. The shield has a lion on one half and a baobab tree on the other; baobabs can live for well over a thousand years.

8. C) Peanut paste

Peanut paste. Mafé is meat stewed in a peanut and tomato sauce, and peanuts are Senegal's main cash crop.

9. False

False. Use your right hand to shake hands, give, receive and eat; using the left hand for these is considered disrespectful.

10. False

False. Greetings are very important, and skipping them is seen as rude. Say hello and ask how the person is before asking anything.

11. True

True. In its first World Cup ever, Senegal beat France and went on to reach the quarter-finals.

12. B) Joal

Joal, today part of Joal-Fadiouth on the Petite Côte, where Senghor was born in 1906.

Senegal visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

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<https://preview.worldstroll.com/countries/senegal>