

Our Jiko Menu Created Especially for You

Appetizers

Taste of Africa

Harissa, Moroccan Chermoula, and Zough
with Toasted Low-Protein Crostini 9.00

Field Greens and Vegetable Salad

Crisp Mixed Greens with Tomato, Radish
and Lemon Dressing 7.00

Heirloom Tomatoes

with Midnight Moon, Red Onion, Dhania Chutney, Extra
Virgin Olive Oil, and Micro Basil 15.00

Jiko Seasonal Salad

with Masumoto Peaches, Walnut Brittle, Humboldt Fog,
and Peach Vinaigrette 13.00

Entrées

Vegetables of the Moment

Roasted Vegetables, Spinach, Grape Tomatoes, and Broccolini in Tomato Broth 26.00

Swahili Curried Vegetables

Vegetables Stew with an East African Curry Sauce, Artichokes, Peppadews,
Sweet Peas, and Coconut Rice 26.00

Dessert

Mixed Fruit Salad with Seasonal Fruit Sorbet and Pomegranate Molasses 8.00

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.