

Wood-fired Flatbreads

- Za’atar-rubbed Lamb** Cranberry-Pear Chutney and Point Reyes Blue Cheese 12.00
- KG’s Peri-Peri Roasted Chicken** Lime Chakalaka, Lamb Chopper Cheese, and Pickled Sweet Bell Peppers 10.00
- Roasted Kubota Squash and Kalamata Olive** Cipollini Onions, Goat Cheese, and Pumpkin Seed Duqqa 10.00

Appetizers

- Grilled Wild Boar Tenderloin** Mealie Pap, Chakalaka, White Truffle Oil, and Micro Cilantro 16.00
- Crispy Beef “Bobotie” Roll** Cucumber Raita, Green Mango Atjar, and Roasted Groundnuts 9.00
- Inguday Tibs in Brik** Mushroom, Spinach, and Cheese in crispy Tunisian Filo with Apples and Curry Vinaigrette 10.00
- Taste of Africa** African-inspired Dips with Pappadam, Poppy Seed Lavash, and House-made Naan 9.00
- Artisanal Cheese Selection** Five tasting portions with accompaniments from around the world 15.00

Soup and Salads

- “Braai”-style Wahoo and Pork Belly** Arugula, Mâche, Frisée, Fire-roasted Zellwood Corn, and Almond Crisps 16.00
- North African Beetroot Salad** Toasted Sunflower Seeds, Lamb Merguez, and Herb-Buttermilk Dressing 14.00
- Jiko Salad** Bitter Greens, Frog Hollow Pears, Spicy Glazed Walnuts, Aged Goat Cheese, and Citrus Vinaigrette 12.00
- Spiced Autumn Squash Soup** Fig Crouton and Chestnut Butter 10.00

Entrées

- West African Braised Beef Short Rib** Peanuts, Roasted Vegetables, and spicy Tomato Demi-glace 41.00
- Pan-seared Yellowtail Snapper** Tea-smoked Lentils, South African Lobster, and Citrus-Curry Beurre Blanc 43.00
- Chermoula-roasted Nigerian Prawns** English Pea Nage and Saffron Rice with Orange and Olive Salad 35.00
- Curry-rubbed Lamb Loin** Cauliflower Purée, Eggplant-Artichoke “Zaalouk”, and Olive-Walnut Tapenade 37.00
- Seared Barbarie Duck Breast** Potato and Spinach Masala, Royal Trumpet Mushrooms, and Port Emulsion 39.00
- Oak-grilled Filet Mignon** Ancient Grain Pilaf, Brussels Sprouts, and South African Red Wine Reduction 44.00
- Guinea Hen** “Doro Wot” Braised Leg and Berbere-roasted Breast, Sweet Potato, Wilted Greens, and Ancho Jus 34.00
- Maize-crusted Corvina** Vegetables of the Moment and Tomato-Butter Sauce 39.00
- “Bunny Chow” and “Falafel”** Durban Curry Vegetables in Naan Bread, Mango Ketchup, Harissa Mustard, and Chickpea-Lentil Cake with Cilantro Yogurt, Wilted Greens, and Olive-Walnut Tapenade 28.00

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