

## Wood-fired Flatbreads

**Chef's Specialty** with Portobella Mushrooms, Pequillo Peppers, Truffle Oil and Goat Cheese 9.00

**Barbecue Chicken** with Apple-Jicama Slaw, African Barbecue Sauce, and Four Cheeses 10.00

**Kalamata Olive** with Four Cheeses and Laura Chenel Soft Goat Cheese 9.00

## Appetizers

**Tibs Watt in Pannekoeke** Stewed Beef Rolled in "Crepes" with Peppadew-Olive Tapenade 9.00

**Artisanal Cheese Selection** Five Goat, Cow, or Sheep Cheeses from Around the World 14.00

**Prince Edward Island Mussels** with White Wine Cream, Roasted Garlic, Dill and Cinnamon Raisin Baguette  
11.00

**Seared Ostrich Filet** with Spiced Chick Peas, Red Onion, Tomato and Lemon-Mint Yogurt 13.00

**Crispy "Savanna" Rolls** with Sweet Corn, Bitter Greens, Goat Cheese and Curry Vinaigrette 8.00

**Taste of Africa** Trio of Dips with Assorted Breads and House-made Naan 9.00

## Soup and Salads

**Curried Cauliflower Soup** with Spiced Yogurt, Golden Raisins and Toasted Almonds 7.00

**Jiko Seasonal Salad** with Crisp Greens, French Butter Pears, Candied Walnuts and Apple Vinaigrette  
7.00

**Cucumber, Tomato, and Red Onion Salad** with *Rocket*, Cottage Cheese, and Watermelon Vinaigrette  
8.00

**Braised Beet Salad** with Smoked Bacon, Goat Cheese, Shallot Marmalade and Sherry Vinaigrette 11.00

## Entrées

**Grilled Berkshire Pork Loin** with Spiced Lentil Dahl, Spinach, and Pickled Okra 32.00

**Swahili Curry Shrimp** with East African Curry Sauce, Artichokes, and Coconut Rice 31.00

**Maize-crusting Pacific Halibut** with Vegetables of the Moment and Tomato-Butter Sauce 36.00

**Roasted Lamb Loin** with Herbed Couscous, Sun-dried Cherries, and Red Curry Sauce 35.00

**Grilled Swordfish** with Crisp Mealie Pap, Asparagus, and Tomato-Pancetta Vinaigrette 36.00

**Chermoula Tanglewood Chicken** with Goat Cheese Potatoes, Preserved Lemons, and Harissa 29.00

**Barbecue Beef Short Ribs** with Roasted Yukon Gold Potato Salad and Onion-Garlic Sauce 37.00

**Spiced Crusted Tuna** with Cucumber Raita Salad, Grilled Papadam, and Peppadew Vinaigrette 33.00

**Seared Maize Pudding** with Chakalaka and Basil Buree Blanc 26.00

**Oak-grilled Filet Mignon** with Macaroni & Cheese and Red Wine Sauce 41.00

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.