

# Our Jiko Menu Created Especially for You

## Guests with Gluten Allergy, Intolerance, or Celiac Sprue

### Appetizers

**Purée of Sweet Potato, Pineapple, and Red Pepper** with Curry-Whipped Cream, and Plantain Frites 10.00

**Jiko Salad** with Black Mission Figs, Black Pearl Vinaigrette, Spiced Walnuts, and Midnight Moon Goat Cheese 13.00

**Roasted Beet Salad** with Blackberry-Shiraz Vinaigrette, Pistachio-cruste d Goat Cheese, and Serrano Ham 14.00

**Mimita-spiced Ahi Tuna “Tataki”** with Avocado, Peppadew-Cilantro Vinaigrette, and Petite Greens 16.00

**Grilled Wild Boar Tenderloin** with Mealie Pap, Chakalaka, White Truffle Oil, and Micro Cilantro 16.00

**Taste of Africa** An Array of Dips with Lentil Pappadum 9.00

### Entrées

**Kenyan Coffee-rubbed Atlantic Black Grouper** with Celery Root Purée, Roasted Mushroom and Leek Fondue, and Pinotage-Butter Sauce 37.00

**Seared Barbarie Duck Breast** with Potato and Spinach Masala, Royal Trumpet Mushrooms, and Port Emulsion 39.00

**Grilled Kurobuta Pork Loin** with Tanzanian “Grits”, Wilted Baby Mustard Greens, Tomato Preserves, and Mustard Jus 34.00

**Braised Beef Short Rib** with Truffled Potato Purée, Pearl Onions, Baby Carrots, and Cabernet-Tamarind Sauce 41.00

**Sikhumbuzo’s Peri Peri Chicken** with Crushed Potatoes, French Beans, Mango Sambal, and Onion Jus 30.00

**Oak-grilled Filet Mignon** with Sweet Corn Risotto, Roasted Mushrooms, and South African Cabernet Reduction 43.00

**Maize-cruste d Corvina** with Vegetables of the Moment and Tomato-Butter Sauce 39.00

### Desserts

#### Parsnip Crème Brûlée

Creamy Parsnip Custard and Holiday Spices with crispy Fried Cinnamon-Sugar Parsnips 9.00

#### “One Last Cup”

Tanzanian Chocolate and Kenya Coffee Mousse with Cinnamon Mascarpone, Nutty Chocolates, and “Hot Chocolate” 10.00

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