

Our Jiko Menu Created Especially for You

Guests with Dairy Allergies and Lactose Intolerance

Appetizers

Jiko Salad with Black Mission Figs and Black Pearl Vinaigrette 13.00

Roasted Beet Salad with Blackberry-Shiraz Vinaigrette, Watercress, Frisée and Serrano Ham 14.00

Mimita-spiced Ahi Tuna “Tataki” with Avocado, Hearts of Palm, Peppadew-Cilantro Vinaigrette, and Petit Greens 16.00

Taste of Africa ~ African-inspired Dips with Pappadam and Whole-Wheat Lavosh 9.00

Purée of Sweet Potato, Pineapple, and Red Pepper with Plantain Frites 10.00

Entrées

Maize-crusting Corvina with Roasted Vegetables of the Moment 38.00

Grilled Wild Gulf Shrimp Curry with Steamed Basmati Rice, Summer Vegetables, and nondairy Durban Curry Sauce 32.00

Braised Beef Short Rib with Roasted Fingerlings, Pearl Onions, Baby Carrots, and Cabernet-Tamarind Sauce 41.00

Sikhumbuzo’s Peri Peri Chicken with Roasted Fingerlings, French Beans, Mango Sambal, and Caramelized Onion Jus 30.00

Seared Barbarie Duck Breast with Potato and Spinach Masala, Royal Trumpet Mushrooms, and non-dairy Port Sauce 39.00

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

Oak-grilled Filet Mignon with Roasted Fingerlings, Roasted Mushrooms, and South African Cabernet Reduction 43.00

Dessert

Seasonal Fruit with Sorbet 8.00

Vanilla Rice Dream Ice Cream with Mixed Berries 8.00

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