

Our Jiko Menu

Created Especially for You

Guests with Dairy Allergies and Lactose Intolerance

Appetizers

Jiko Salad Frog Hollow Pears, Caramelized Golden Raisins, and Citrus Vinaigrette 12.00

“Braai”-style Wahoo and Pork Belly Arugula, Mâche, Frisée, Fire-roasted Zellwood Corn, and Almond Crisps 16.00

Taste of Africa African-inspired Dips with Pappadam 9.00

Spiced Autumn Squash Soup Roasted Pumpkin, Fennel, Apple, and Fig Crouton 10.00

Entrées

Maize-crusted Corvina Sautéed Vegetables of the Moment 38.00

Chermoula-roasted Nigerian Prawns English Pea Nage and Saffron Rice with Orange and Olive Salad 35.00

West African Braised Beef Short Rib Braised Short Rib, Roasted Vegetables, and spicy Tomato Demi-glace 41.00

Guinea Hen “Doro Wot” Braised Leg and Berbere Roasted Breast, Roasted Potatoes, Wilted Greens, and Ancho Jus 34.00

Seared Barbarie Duck Breast Potato and Spinach Masala, Royal Trumpet Mushrooms, and nondairy Port Sauce 39.00

Curry-rubbed Lamb Loin Roasted Potatoes, Eggplant- Artichoke “Zaalouk”, and Red Olive-Walnut Tapenade 37.00

Oak-grilled Filet Mignon Ancient Grain Pilaf, Brussels Sprouts, and South African Red Wine Reduction 44.00

Dessert

Seasonal Fruit with Sorbet 8.00

Vanilla Tofutti Ice Cream with Mixed Berries 8.00

Coconut Milk Panna Cotta Mixed Berries and Blackberry Sauce 9.00

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