

Our Jiko Menu Created Especially for You

Our Vegetarian Guests

Appetizers

Roasted Mushroom Flatbread

with Pleasant Ridge Reserve Cheese, crispy Fennel, and Icewine Gastrique 9.00

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 Goat Cheese, Watercress, and Frisée 14.00

Inguday Tibs in Brik

with Mushroom, Spinach, and Cheese in crispy Tunisian Filo with Curry Vinaigrette, and Apple 10.00

Taste of Africa

African-inspired Dips with Lentil Pappadam, Whole-Wheat Lavosh, and house-made Naan 9.00

Artisanal Cheese Selection

Five tasting portions from around the world with accompaniments 14.00

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

Entrées

“Bunny Chow” and “Falafel” Durban Curry Vegetables with Naan bread, Mango Ketchup, Harissa Mustard, and Chickpea-Lentil Cake with Cilantro Yogurt, Wilted Greens, and Peppadew-Olive Tapenade 28.00

Vegetable Curry

with Citrus-Coconut Basmati, Summer Vegetables, and Durban Curry Sauce 26.00

Egyptian Kushari

with Lentils, Couscous, and fresh Chickpeas with Tomato Sauce, Almonds, Celery Root Purée, and Harissa Vinaigrette 26.00

Desserts

Honeycrisp Apple Tart*

Dabo Crumb Crust, Almond-Frangipane, Apple Cider Syrup, and Beet Ice Cream 10.00

** This item is produced with No Sugar Added*

Coconut Bread Pudding

Warm Bread Pudding with Caramel-Rum Sauce, Toasted Coconut, and Caramel Ice Cream 9.00

Orange Vanilla Cheesecake

Creamy Madagascar Vanilla Cheesecake with Orange Zest, Cranberry-Amaretto Compote, and Chocolate Graham Crust 9.00

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