



Welcome to Jiko—The Cooking Place

Disney's Animal Kingdom Lodge

Sunriser ~ Parrot Bay Rum, Banana Liqueur Blended with Orange, Pineapple, and Cranberry Juices

Taste of Africa ~ Assortment of Dips with Pappadam, Poppy Seed Lavash, and House-made Naan

Appetizer Plates

Crispy Beef “Bobotie” Roll with Cucumber Raita, Green Mango Atjar, and Honey-roasted Groundnuts

Inguday Tibs in Brik with Mushrooms, Spinach, and Cheese in crispy Tunisian Filo with Apples and Curry Vinaigrette

Peri Peri-roasted Chicken with Lime Chakalaka, Lamb Chopper Cheese, and Pickled Sweet Bell Peppers

🍷 *Graham Beck "The Game Reserve", Chenin Blanc, Franschhoek* 🍷

Entrée Platters

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

Guinea Hen “Doro Wot” Braised Leg and Berbere-roasted Breast with Sweet Potato, Wilted Greens, and Ancho Glaze

Maize-crusted Corvina with Vegetables of the Moment and Tomato-Butter Sauce

🍷 *Graham Beck "The Game Reserve", Cabernet Sauvignon, Robertson* 🍷

Dessert Platters

Peppermint Crunch Crème Brûlée with Chocolate Ganache Bottom

Cheesecake with Spice Cake Crust and warm Sautéed Apples in Caramel

Vanilla Rooibos-Tanzanian Chocolate Cake and Honey Crunch Topping

🍷 *Paul Cluver “Noble Late Harvest”, Riesling, Elgin* 🍷