

# Our Jiko Menu

## Created Especially for You

### Our Vegetarian Guests

#### Appetizers

**Roasted Kubota Squash and Kalamata Olive Flatbread** Cipollini Onions, Goat Cheese, and Pumpkin Seed Duqqa 10.00

**Jiko Salad** Frog Hollow Pears, Caramelized Golden Raisins, Midnight Moon Goat Cheese, and Citrus Vinaigrette 12.00

**North African Beetroot Salad** Toasted Sunflower Seeds, Crouton, and Herb-Buttermilk Dressing 14.00

**Inguday Tibs in Brik** Mushroom, Spinach, and Cheese in crispy Tunisian Filo with Curry Vinaigrette and Apple 10.00

**Taste of Africa** African-inspired Dips with Lentil Pappadam, Poppy Seed Lavash, and House-made Naan 9.00

**Artisanal Cheese Selection** Five tasting portions from around the world with accompaniments 15.00

**Spiced Autumn Squash Soup** Fig Crouton and Chestnut Butter 10.00

#### Entrées

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

**Chermoula-roasted Tofu** English Pea Nage and Saffron Rice with Orange and Olive Salad 28.00

**Egyptian Kushari** Lentils, Couscous, Chickpeas, Golden Raisins, Roasted Vegetables, and Romesco Sauce with Toasted Pine Nuts 28.00

#### Desserts

**Cinnamon-Chocolate Flourless Cake\*** Sesame Crisp, Chocolate Sauce, and Herb-Citrus Salad 10.00  
*\* This item is produced with No Sugar Added*

**Cheesecake** Spice Cake Crust and warm Sautéed Apples in Caramel 9.00

**Peppermint Crunch Crème Brûlée** Mint Custard with Chocolate Ganache bottom 9.00

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