

# J I K O N I

## WEEKEND BRUNCH & LUNCH MENU

### BRUNCH DRINKS

“Bloodless” Tamarind Mary East London Liquor Company Vodka, Tamarind Chutney, Lime	9
Cucumber & Gin Lassi Elephant Gin, Lime, Egg White, Salt & Pepper	9

### SEASONAL BELLINI

Rhubarb & Pink Peppercorn Bellini  
Fair Goji Berry Liqueur  
11

### FROM 11<sup>AM</sup>

Cheela of the Day Achaar, Yoghurt	6.5
Corn Bread Chilli Creamed Corn, Fried Egg, Jalapeno Relish	9.5
Kikapu Chicken Plantain, Kachumbari	12.5

### FROM MIDDAY

Sweet Potato Bhel Apple, Pomegranate	9
Purple Sprouting Broccoli Crispy Tofu, Miso	11
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Mutton Keema Sloppy Joe Picled Onion, Mint & Mango Chutney, Toasted Brioche, Fried Padrons	12.5
Slow Cooked Lamb Brisket Home Ground Ras El Hanout, Burnt Aubergine	24
Saffron Fish Stew Fennel, Kataifi Crust	18.5
Lobster Khichdee Moilee Broth, Coconut Chutney	24

### SOMETHING SWEET

Banana Cake Miso Butterscotch, Ovaltine Kulfi, Peanut Brittle	8
Coconut & White Chocolate Panna Cotta Pineapple, Lime Leaf	8

### SIDES

Kachumbari

4

Okra Fries & Curry Leaf  
Mayonnaise

6.5

Green Bean &  
Cashew Nut Thoran

5

WE SERVE LUNCH TUE-FRI from 12noon | BRUNCH SATURDAY & SUNDAY from 11:00

*A discretionary 12.5% service charge will be added to your bill ~ All prices include VAT  
Please speak to your server regarding any dietary requirements or allergies*

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