

J I K O N I

MENU

KAZURI

Lime leaf & Togarashi peanuts	4.5
Carom Seed Mathis, Apple Achaar	5
Pondicherry Prawn Puffs	5
Beetroot & Shanklish Croquetas	5

SMALL PLATES

QUAIL SCOTCH EGGS

Prawn Toast Scotch Egg Banana Ketchup, Pickled Cucumber	7.5
Pumpkin Scotch Egg Tahini, Dukkah, Pickled Chillies	7
Venison Scotch Egg Pork, Smoked Beetroot Raita	7.5
Sweet Potato Bhel Apple, Pomegranate	9
Charred Brussel Sprouts Chestnuts, Hot & Sour Dressing, Bonito	8
Chargrilled Concertina Squid Jerusalem Artichoke, Chorizo Crumb	12.5

SEASONAL BELLINI

Rhubarb & Pink Peppercorn
Bellini
Fair Goji Berry Liqueur
11

BIG PLATES

Crispy Pig's Cheek Turnip Polenta & Puffed Pig Skin	15.5
Dahi Cauliflower/Stonebass Poha, Peanuts, Golden Sultanas, Green Coconut Chutney	15/22
Mutton Keema Sloppy Joe Pickled Onion, Mint & Mango Chutney, Toasted Brioche, Fried Padrons	12.5
Lobster Khichdee Moilee Broth, Coconut Chutney	24
Saffron Prawn & Fish Pie	18
Slow-cooked Lamb Brisket Home-ground Ras El Hanout, Burnt Aubergine	24

SIDES

Okra Fries & Curry Leaf Mayonnaise	6.5
Mujadarra, Yoghurt, Crispy Shallots	5
Green Bean & Cashew Nut Thoran	5

TAMU TAMU

Rhubarb & Pink
Peppercorn
Meringue Roulade
Rose Water, Pistachio

8

Kheer Crème Brûlée
Carrot, Cardamom,
Vanilla

7.5

Banana Cake
Miso Butterscotch,
Ovaltine Kulfi,
Peanut Brittle

8

Paan Madeleines
Kenya Chai

6

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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