

~ PRIVATE EVENTS ~

J I K O N I

** No Borders Kitchen **

ABOUT JIKONI

Jikoni: n. kitchen

(Swahili ~ Dialect of Kenya & East Africa)

NESTLED IN THE HEART OF MARYLEBONE VILLAGE, AT JIKONI OUR FOOD IS SEASONALLY INSPIRED BY OUR MIXED HERITAGE AND TRAVELS. OUR MENUS DRAW FLAVOURS AND CULINARY TRADITIONS FROM AFRICA, ASIA, BRITAIN & THE MIDDLE EAST.

Our cooking celebrates the legacy of the many maternal figures who generously shared their kitchen wisdom with us, so we cook to nurture and nourish. Our restaurant is an extension of our home and our home kitchen so we hope you feel very much at home with us.

Jikoni is available for small events and parties for tables of 8 guests to larger parties of around **50 seated or 65 standing**. Special menus are available for breakfast, lunch, brunch and dinner events and private cooking lessons or bespoke menus by our Chef Patron Ravinder Bhogal.





RAVINDER BHOGAL ~ CHEF PATRON

BORN IN KENYA, TO INDIAN PARENTS, RAVINDER BHOGAL'S FOOD IS INSPIRED BY HER MIXED HERITAGE & CULTURE AS WELL AS HER LONDON UPBRINGING.

Ravinder is an award-winning food writer, TV presenter, journalist, cook and restaurateur. She has been named in the Evening Standard 2017 Progress 1000 as one of London's leading proponents of progress and diversity in the capital.

She has authored three books. Her latest, **Comfort & Joy: Irresistible Pleasures from a Vegetarian Kitchen** (Bloomsbury) was released in May 2023 to critical acclaim. **Jikoni: Proudly Inauthentic Recipes from an Immigrant Kitchen**, (Bloomsbury July 2020) won the 2021 IACP Cookbook Award, was shortlisted for the André Simon Award and a Fortnum & Mason Award for Best Cookbook. Her debut book, **Cook in Boots** (HarperCollins, 2009) won the Gourmand World Cookbook Award for the UK's Best First Cookbook and was awarded the first runners-up prize of the World's Best First Cookbook at the Paris Cookbook Fair in February 2010.



JIKONI'S PANTRY TABLE

HAVE YOUR PRIVATE EVENT RIGHT IN THE ACTION OF OUR OPEN KITCHEN, SURROUNDED BY THE SIGHTS, SOUNDS AND AROMAS OF A WORKING KITCHEN WITH OUR COOKS IN FULL SERVICE.

Jikoni's **Pantry Table** is a private table and is nestled amongst Ravinder's pantry of spices. The table is available for private bookings at lunch and dinner when choosing one of our set menus. It is also available for private cooking lessons with our Chef Patron Ravinder Bhogal.

CAPACITY

8-12 people





THE RESTAURANT

JIKONI'S MAIN RESTAURANT IS A LIGHT, AIRY YET COSY SPACE, DECORATED WITH CRAFT AND DESIGN OBJECTS FROM EAST AFRICA, INDIA & THE MIDDLE EAST.

Masai batiques and art from India's Ghond tribe adorn the walls and Jaipur block print tablecloths and colourful cushions add comfort and the feel of home. Jikoni was nominated for the most inspiring restaurant design in the London Restaurant Festival Awards 2017.

The main restaurant can be hired exclusively for up to 45 guests. Half or a quarter of the restaurant can be semi-privately hired for smaller groups of up to 24 guests.

CAPACITY

45 seated / 65 standing

18-24 people (semi-private)





PARTY MENU 1 - £60 PER PERSON

*Franca's Chickpea Chips (ve)
Bengali Tomato Chutney*

Soy Keema Bun, Pink Pickled Onions (v)

Charred Brussels Sprouts, Bonito, Hot & Sour Dressing

*Crisp Kale Chaat (v)
Yoghurt, Date & Tamarind Chutney, Sev*

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*Butternut Squash Pakora Moilee (ve)
Lemon Rice, Coconut Chutney*

Kuku Paka, Sukuma Wiki, Saffron Rice

SIDE FOR THE TABLE

Okra Fries, Curry Leaf Mayonnaise (v)

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*Banana Cake (v)
Peanut Brittle, Miso Butterscotch, Ovaltine Kulfi*

Paan Madeleines (v)

All starters and sides are to share

Vegetarian menu available on request

*All dishes are subject to seasonal
availability*

*A discretionary 13.5% service charge will be
added to your bill*

All prices include VAT

PARTY MENU 2 - £80 PER PERSON

Charred Brussels Sprouts, Bonito, Hot & Sour Dressing

Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumbers

Franca's Chickpea Chips (ve)

Bengali Tomato Chutney

Wild Mushrooms on Toast (v)

Curry Hollandaise

Crisp Kale Chaat (v)

Yoghurt, Date & Tamarind Chutney, Sev

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Paneer Gnudi, Winter Greens Saag (v)

Pinenuts, Preserved Lemon

Scrag End Pie, Turmeric Infused Mash

Crispy Aubergine, Sichuan Caramel (ve)

Sticky Garlic Rice

SIDE FOR THE TABLE

Green Bean & Cashew Nut Thoran (ve)

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Banana Cake (v)

Peanut Brittle, Miso Butterscotch, Ovaltine Kulfi

Negroni Jelly

Citrus Granita

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Jikoni

19-21 Blandford Street

London W1U 3DH

Tube Stations

Baker Street (6 minutes)

Bond Street (10 minutes)

Marble Arch (14 minutes)