

JIKONI

* No Borders Kitchen *



LUNCH

TWO COURSES 32, THREE COURSES 38

SNACKS

Jikoni Pickled Vegetables (ve) 6.5

Labneh, Saffron Sheermal (v) 10.5

Franca's Chickpea Chips, Bengali Tomato Chutney (ve) 8.5

Marinated Olives (ve) 6.5

Jikoni Mix (ve) 6.5

SMALL PLATES

Soy Keema Bun, Pink Pickled Onions (v)

Crisp Kale Chaat (v)

Yoghurt, Date & Tamarind Chutney, Sev

Isle of Wight Tomatoes, Lime Leaf Dressing (ve)

(Burrata Supplement +8.5)

BIG PLATES

Spiced Cauliflower Mac & Cheese, Saffron Béchamel (v)
Almonds

Butternut Squash Pakoras, Moilee, Lemon Rice (ve)
Coconut Chutney

Crispy Aubergine, Sichuan Caramel, Sticky Garlic Rice (ve)

DESSERTS

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

Vegan Pear & Saffron Cake (ve)
Pistachios

SIDES

Lemon/Garlic Rice (ve) 6.5

Green Bean & Cashew Nut Thoran (ve) 8.5

Okra Fries, Curry Leaf Mayonnaise (v) 8.5



Jikoni is carbon neutral and also powered by wind, solar and green gas energy.

JIKONI COOKBOOKS, BLOCK
PRINT TABLE LINEN
& TOTE BAGS
Available to purchase in the Jikoni Shop.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT. Dishes may contain unpasturised dairy products. Dishes may contain traces of nuts/allergens. Please speak to your server regarding any dietary requirements or allergies.