

JIKONI

* No Borders Kitchen *



NIBBLES

Jikoni Pickled Vegetables (ve) 6.5

Franca's Chickpea Chips (ve) 9.5
Bengali Tomato Chutney

Prawn Toast Scotch Egg 9.5
Banana Ketchup, Pickled Cucumbers

Soy Keema Bun, Pickled Onions (v) 9.5
Lime Pickle Butter

Goan Sausage Roll 9.5
Pineapple Ketchup

SIDES

Shaamba Salad (ve) 7.5

Shoestring Fries (ve) 7.5
Masala Salt

JIKONI COOKBOOK'S, BLOCK PRINT TABLE LINEN & TOTES

Available to purchase at the restaurant.

Ask your server for a copy.

~ Follow us on Instagram ~
@jikonilondon

BRUNCH & LUNCH SIGNATURES

Avocado, Yuzu, Sambal, Sourdough, 8 Minute Egg (v) 15.5

Spicy Creamed Corn, Cornbread, Fried Egg, Jalapeño Relish (v) 18

Buckwheat Dosa, Pumpkin Thoran, Coconut & Garlic Chutney (ve) 18.5
Add Poached or Fried Egg £3.5

Bacon, Mushroom & Gruyere, Bread and Butter Pudding 18.5
Pul Biber Maple Syrup

Spicy Fishcake, Pea & Mint Stuffing, Curry Hollandaise, Poached Egg 21

Spiced Cauliflower Mac & Cheese, Saffron Béchamel, Almonds 24

Butterbean Aglio e Olio, Chorizo, Parsley Oil, Chorizo Pangrattato 24
Add Poached or Fried Egg £3.5

Khichdi, Devilled Cashew Nuts, Carrot Achaar, Papad (v) 24
Add Poached or Fried Egg £3.5

Kuku Paka, Sukuma Wiki 28
Saffron Rice

Pressed Shoulder of Cornish Lamb, Home Ground Ras el Hanout 36
Burnt Aubergine, Friggiteli Pepper, Pistachios

TAMU TAMU

Banana Cake, Miso Butterscotch, Peanut Tuile, Ovaltine Kulfi (v) 10.5

Saffron Malpuas, Pistachio Ice Cream (v) 12.5

Paan Madeleines, Kenya Chai (v) 8.5

Pear & Saffron Cake, Pistachios (ve) 9.5

SIGNATURE BRUNCH COCKTAILS

Kampot Sbagliato 11
Campari, Kampot Long Pepper, Vermouth, Prosecco

Chaat Mimosa 15.5
Green Mango Liqueur, Black Salt, Fresh OJ, Prosecco

Achaari Mary 13.5/9.5
Tomato Juice, Sapling Vodka (or not), Lime Pickle,
Caribbean Hot Sauce, Fish Sauce

Szechuan Paloma 11.5
Los Arcos Destilado de Agave, Grapefruit,
Szechuan Peppercorn, Fair Acai Berry

Curry Dawa 13
Curry Leaf infused Honey, Sapling Vodka, Lime

Matunda-tini 14
Two Drifters Rum, Rhum Agricole,
Passion Fruit, Turmeric, Vanilla

Sour Cherry Soda (non-alc) 8.5
Sour Cherry Cheong, Shiso, Sparkling Water

Sorrel Punch (non-alc) 9.5
Jamaican Hibiscus, Black Tea, Fresh Ginger, Pandan



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

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