



JIKONI'S BRUNCH & LUNCH

WEEKENDS | SAT 11 - 3PM ~ SUN 11 - 4PM

THE MAIN EVENT

~ BRUNCH SIGNATURES ~

Cornbread, Spicy Creamed Corn, Fried Egg, Jalepeno Relish (v) 14

Tamarind Glazed Bacon, Fenugreek Waffles, Fennel Slaw 16.5

Aloo Tikki Channa Chaat (v) 12.5

Kikapu Chicken, Plantain Chips, Sriracha Mayo 16.5

Kataifi Egg, Anari, Romesco, Pickled Cauliflower (v) 15.5

~ LUNCH SIGNATURES ~

Pumpkin Khichdee (v) *or* Tiger Prawn Khichdee 15 / 26
Lemon Rice, Moilee Broth, Coconut Chutney

Kuku Paka, Sukuma Wiki, Saffron Rice 17.5

Scrag End Pie 18.5
Lamb Neck, Black Cardamom & Turmeric Infused Mash

Lunch Tue-Fri 12-3pm | Dinner Tue-Sat 5.30-10.30pm
Brunch Sat 11-3pm ~ Sun 11-4pm



SEASONAL
BELLINI
Caramelised Fig & Rose

11

SWEETS

Pina Colada Pancakes, Caramelised
Pineapple, Coconut Ice Cream (v) 11.5

Banana Cake, Miso Butterscotch, Peanut
Brittle, Ovaltine Kulfi (v) 8

Apple Jalebi, Fennel Ice Cream,
Candied Fennel (v) 8

SIDES & EXTRAS

Okra Fries, Curry Leaf Mayonnaise (v)
6.5

Fennel Slaw (v)
5

Two Slices of Tamarind Glazed Bacon
5

Our kitchen table is now open for bookings
of 8-12 people, please ask us for more details.

JUICES & APERITIFS

Nimbu Pani 4
Seasonal Lassi 6

Champagne Pol Roger NV
Glass 12 ~ Bottle 70

Machungwa & Chilli Martini 10.5
Chilli-Infused Gin, Cointreau, Marmalade

Dawa 9.5
East London Liquor Company Vodka,
Jaggery, Lime

SMALL PLATES & SCOTCH EGGS

Prawn Toast Scotch Egg 7.5
Banana Ketchup, Pickled Cucumber

Franca's Chickpea Chips (v) 6.5
Fenugreek, Bengali Tomato Chutney

Spicy Cauliflower & Cheese Waffles (v) 9.5
Fried Egg, Lime Pickle Butter

~ Follow us on Instagram ~
@jikonilondon

A discretionary 12.5% 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

DRINKS MENU

HOUSE COCKTAILS

Caramelised Fig & Rose Bellini 11

Kahwa Martini 10
Black Cow Vodka, Patron XO Cafe, Workshop Coffee

Machungwa & Chilli Martini 10
Chilli-Infused Gin, Cointreau, Orange & Ginger Marmalade

Dawa 8.5
East London Liquor Company Vodka, Jaggery, Lime

Cucumber & Gin Lassi 9
Portobello Road Gin, Lime, Egg White, Salt & Pepper

Islay Sour 12.5
Laphroaig, Angostura Bitters, Egg White, Cinnamon

Spiced Mzeh 10
Kraken Black Spiced Rum, Muddled Orange, Jaggery, Lime

SOFT COCKTAILS

Bustani Fizz 7
Fresh Mint, Elderflower Syrup, Cloudy Apple Juice, Lime, Soda

Matunda Fizz 7
Passion Fruit, Ginger, Cranberry Juice, Ginger Ale

SINGLE ESTATE TEAS *Lalani & Co*

Oolong Tea, Jun Chiyabari, Nepal 6
Green Tea, LaKyrview Garden, India 6
Darjeeling Tea, Makaibari Garden, India 5
House Black Tea, Kangaita Estate, Kenya 4

COFFEE *Workshop* 2.50 - 3.75

“Gitessi” from Karongi District, Rwanda

Hot Chocolate 3
Kenya Chai 3
Fresh Mint 3

Paan Madeleines & Kenya Chai (v) 6

SOFTS

Nimbu Pani 4
Orange or Apple Juice 4
Coke, Diet Coke, Ginger Ale 3
Ginger Beer 3

Evian Still and Badoit Sparkling 4

BEER

Innis & Gunn Lager 4.6% 5
