

# J I K O N I

## PARTY MENU TWO

Clove Smoked Venison Samosa (n)  
Beetroot Chutney

Prawn Toast Scotch Egg  
Banana Ketchup, Pickled Cucumber

Sweet Potato Bhel (v)(n)  
Apple, Pomegranate

Charred Brussels Sprouts  
Hot & Sour Dressing, Bonito

Cold Silken Tofu, Puffed Wild Rice (ve)(n)  
Caramelised Foxnuts, Chinkiang Vinegar Dressing

Tiger Prawn Moilee  
Lemon Rice, Moilee Broth, Coconut Chutney

*or*

Kuku Paka, Sukuma Wiki, Saffron Rice

*or*

Scrag End Pie, Turmeric Infused Mash

### SIDE FOR THE TABLE

*Green Bean & Cashew Nut Thoran (ve)(n)*

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

*or*

Seasonal Meringue Roulade (v)(n)

**£58 ~ £70 with a GLASS OF POL ROGER CHAMPAGNE**

*Starters & small plates are served feast-style to share on the table.*

*Main courses & desserts chosen **per person***

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*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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## *HOUSE COCKTAILS*

Seasonal Bellini 11

Machungwa Martini 10.5

Chilli Hayman's Gin, Aperol, Lime, Orange Marmalade

Dawa 11

Somerset Honey Liqueur, Kaffir Lime Leaf, Lime

Russet Apple Lassi 10.5

Homemade Russet Cordial, Calvados, Yogurt, Nutmeg

Scotch and Soda 12.5

Macallan Double Oak, Seasonal Soda

Tangawizi 11

Chilli Hayman's Gin, The Kings Ginger Juice & Liqueur, Lime

Pomegranate & Bay Negroni 10.5

Bay Hayman's Gin, Campari, Ruby Port & Pomegranate Molasses

## *SOBER HOUSE SPECIALS*

Sumac & Pomegranate Soda 8

Pomegranate Molasses, Sumac, Sparkling Water

Matunda Fizz 8

Passion Fruit, Homade Blackberry Soda