

A GLASS OF  
POL ROGER  
BRUT NV  
16

# J I K O N I

LUNCH & DINNER



## BAR SNACKS

- Beetroot & Shankleesh Croquetas (v) 5.5  
Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumber 6.5  
Franca's Chickpea Chips, Fenugreek, Bengali Tomato Chutney (ve) 6.5  
*"Much Kneaded" Sustainable Craft Lager by Toast 6.5*  
Roasted Scallop, Avocado, Yuzu & Crisp 'Seaweed' 6

## SMALL PLATES

- Sweet Potato Bhel, Apple, Pomegranate (v, nt) 9.5  
Spicy Aubergine, Soft Herb Salad, Peanuts (v, n) 10.5  
Keralan Crab, Courgette Flower Fritti, Sorrel & Coconut Chutney 9.5  
*\*Riesling Grand 1er Cru, Domaine Mathis Bastian 2015 12*  
Kimchi Royals (n) 10.5  
Chicken Skewers, Peanut Sauce, Papaya Achara (n) 11

## BIG PLATES

- Roasted Cod, Mussels & Clams, Tamarind Rasam 26  
*Curry Leaf Rouille*  
Kuku Paka, Sukuma Wiki, Saffron Rice 17.5  
Tempura Inari, Moong Dhal, Sweet & Sour Tomatoes (ve) 17.5  
*Carrot Kraut ~ Cold Infused Darjeeling, Samabeong, India 5*  
Butternut Squash Khichdee (v) or Tiger Prawn Khichdee 15 / 26  
*Lemon Rice, Moilee Broth, Coconut Chutney*  
Smoked Pomegranate Quail, Maftoul, Watermelon, Rose (n) 20  
*Feta and Pistachios ~ Elgin Ridge 282, Pinot Noir 2014 14*

## SIDES

- Okra Fries, Curry Leaf Mayonnaise (v) 4.5  
Green Bean & Cashew Nut Thoran (v,n) 5

Jikoni Block Print Napkins and Tablecloths  
from Jaipur  
Napkins ~ 4 for £30 Tablecloths ~ £45 to £60

LUNCH ~ TUE-FRI 12noon-3pm  
DINNER ~ TUE-SAT 5.30pm-10.30pm  
BRUNCH ~ SAT 11am-3pm SUN 11am-4pm

PRIVATE HIRE ~ Jikoni is available for private hire on Sunday evenings and Monday. Other days on request.

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 any dietary requirements or allergies.

jikonilondon.com ~ @jikonilondon

# J I K O N I

## DRINKS MENU

### HOUSE COCKTAILS

Caramelised Apricot & Orange Blossom Bellini	11
Watermelon Martini ~ East London Vodka, Ginger, Basil Syrup, Lime	12
Kahwa Martini ~ Black Cow Vodka, Patron XO Cafe, Workshop Coffee	10.5
Machungwa & Chilli Martini ~ Chilli-Infused Gin, Cointreau, Orange & Ginger Marmalade	10.5
Dawa ~ East London Liquor Company Vodka, Jaggery, Lime	9.5
Cucumber & Gin Lassi ~ Portobello Road Gin, Lime, Egg White, Salt & Pepper	9.5
Islay Sour ~ Laphroaig, Angostura Bitters, Egg White, Cinnamon	12.5
Tangawizi ~ Chilli Infused Gin, The Kings Ginger, Gingerbread Syrup, Egg White, Lime	11
Spiced Mzeh ~ Kraken Black Spiced Rum, Muddled Orange, Jaggery, Lime	10.5
Pomegranate Negroni ~ Portobello Gin, Campari, Ruby Port & Pomegranate Molasses	10.5

### SOFTS

Nimbu Pani	4
Orange, Apple or	4
Cranberry Juice	
Coke, Diet Coke, Ginger Ale	3
Ginger Beer	4
Lemonade	4
Evian Still or Belu Sparkling	4

### BEER

*Award-Winning beer with fresh surplus bread*

Toast Craft Lager 5%	6.5
Toast Session IPA 4.5%	6.5
Empress Ale 4.5%	5

### SINGLE ESTATE TEAS

*Small-batch organic teas from family run tea gardens by Lalani & Co*

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

COFFEE Sourced by Workshop 3 ~ 4.5

Kenya Chai	4
Fresh Mint	3
Spiced Toddy	6

### SPIRITS 50ml (25ml serving also available)

#### VODKA

East London L.C	7
Black Cow Milk	10
Konik's Tail	10

#### GIN

Portobello Road	10
Sacred	8
Elephant	11

#### WHISK(E)Y & BOURBON

Woodford Reserve	9
Rittenhouse Rye	10
Monkey Shoulder	9
Laphroaig 10 YO	12
Auchentoshan Three Wood	12
Lagavulin 16 YO	14

#### RUM

Fair Rum 10 YO	12
Kraken Spiced Rum	8
El Dorado 15 YO	12

#### BRANDY

Baron de Sigognac Bas-Armagnac VS	9
Maxime Trijol Grand Champagne	
Elegance Cognac	11
Berneroy Calvados Fine (No5)	10

#### LIQUEURS

Limoncello	7
The King's Ginger	8.5