

# J I K O N I

## SOMETHING SWEET & MOREISH

### TAMU TAMU

Caramelised Apricot and Orange Blossom  
Roulade (v) 8

Turkish Delight Semifreddo,  
Summer Berries and Pismaniye (v) 8

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

Paan Madeleines (v) 6  
Kenya Chai

### SINGLE ESTATE TEAS *Lalani & Co*

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

### COFFEE *Workshop*

Americano 4  
Flat White / Latte / Cappuccino 4.5  
Espresso / Double Espresso 3/3.5  
Macchiato / Double Macchiato 3/3.5

Jikoni's Hot Chocolate 5

Kenya Chai 4  
Fresh Mint 3

### POSTPRANDIAL DRINKS

#### PUDDING WINES

Maury, Domaine Mas Amiel, Roussillon, France 12 *75ml~*  
Finest Reserve Ruby Port, Quinta Do Crasto NV 8  
Fasoli Recioto Di Soave, Garganega, Italy 14

#### BRANDY

Baron de Sigognac Bas-Armagnac VS 9 *50ml~*  
Maxime Trijol Grand Champagne Elegance Cognac 11  
Berneroy Calvados Fine (No5) 10

#### LIQUEURS

Limoncello 7 *50ml~*  
The King's Ginger 8.5  
Patron XO Cafe 9.5

### SPIRITS

*All spirits served in 50ml measures (25ml servings also available)*

Woodford Reserve	9	Fair Rum 10 YO	12	East London L.C Vodka	7
Rittenhouse Rye	10	Kraken Spiced Rum	8	Black Cow Milk Vodka	10
		El Dorado 15 YO	12	Konik's Tail Vodka	10
Monkey Shoulder	9			Portobello Road Gin	10
Glenmorangie 10 YO	10			Sacred Gin	8
Auchentoshan Three Wood	12			Elephant Gin	11
Lagavulin 16 YO	14				

*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*