

APERITIFS

Achari Mary 9/12
Jikoni's Iced Coffee 5

Champagne Pol Roger NV
Glass 16 ~ Bottle 90

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

Dawa 9.5
East London Liquor Company Vodka,
Jaggery, Lime

BAR SNACKS

Prawn Toast Scotch Egg 6.5
Banana Ketchup, Pickled Cucumber

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

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JIKONI'S BRUNCH & LUNCH

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

SHARING PLATES

~ BRUNCH SIGNATURES ~

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

Tamarind Glazed Bacon, Fenugreek Waffles, Pickled Fennel Slaw 14.5

Spicy Fishcake, Poached Egg, Curry Hollandaise 15

Sweet Potato Bhel, Apple, Pomegranate (v) 9.5

Aloo Gobi Bake, English Cheddar, Flaked Almonds (v) 12

Avocado, Yuzu, Sambal, 8 Minute Egg (v) 8.5

THE MAIN EVENT

~ LUNCH SIGNATURES ~

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

Kuku Paka, Sukuma Wiki, Saffron Rice 17.5

Smoked Pomegranate Quail, Maftoul, Watermelon, Rose 20
Feta and Pistachios

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

SEASONAL
BELLINI

11

SWEETS

Pina Colada Pancakes, Caramelised
Pineapple, Coconut Ice Cream (v) 11

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

Caramelised Apricot & Orange Blossom
Roulade (v) 8

SIDES & EXTRAS

Okra Fries, Curry Leaf Mayonnaise (v)
4.5

Pickled 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.

DRINKS MENU

HOUSE COCKTAILS

Caramelised Apricot & Orange Blossom Bellini 11

Kahwa Martini 10.5

Black Cow Vodka, Patron XO Cafe, Workshop Coffee

Machungwa & Chilli Martini 10.5

Chilli-Infused Gin, Cointreau, Orange & Ginger Marmalade

Dawa 9.5

East London Liquor Company Vodka, Jaggery, Lime

Cucumber & Gin Lassi 9.5

Portobello Road Gin, Lime, Egg White, Salt & Pepper

Islay Sour 12.5

Laphroaig, Angostura Bitters, Egg White, Cinnamon

Spiced Mzeh 10.5

Kraken Black Spiced Rum, Muddled Orange, Jaggery, Lime

Pomegranate Negroni 10.5

Portobello Gin, Campari, Ruby Port, Pomegranate Molasses

Tangawizi 11

Chilli Infused Gin, The Kings Ginger, Gingerbread Syrup, Egg White, Lime

SOBER HOUSE SPECIALS

Sumac & Pomegranate Soda 8

Pomegranate, Cinnamon, Sumac, Cranberry

Dr. Ananas, Flu Buster 8

Pineapple, Turmeric, Fresh Ginger

Ask your server for our full non-alcoholic 'Sober Drinks List'

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 3

COFFEE *Workshop* 3 - 4.5

"Gitessi" from Karongi District, Rwanda

Jikoni's Hot Chocolate 5

Kenya Chai 4

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 Belu Sparkling 4

BEER

Award-Winning beer made with fresh surplus bread.

Toast Craft Lager 5% 6.5

Toast Session IPA 4.5% 6.5

Toast Pale Ale 5% 6.5
