

Wood-fired Flatbreads

Chef's Specialty with Smoked Bacon Jam, Red Onion, Almonds, Cranberry and Four Cheese 9.00

Barbecue Chicken with Apple-Jicama Slaw, African Barbecue Sauce, and Four Cheeses 10.00

Kalamata Olive with Four Cheeses and Laura Chenel Soft Goat Cheese 9.00

Appetizers

Tibs Watt in Pannekoeke Stewed Beef Rolled in "Crepes" with Peppadew-Olive Tapenade 9.00

Artisanal Cheese Selection Five Goat, Cow, or Sheep Cheeses from Around the World 14.00

Prince Edward Island Mussels with White Wine Cream, Roasted Garlic, Dill and Cinnamon Raisin Baguette
11.00

Seared Ostrich Filet with Spiced Chick Peas, Red Onion, Tomato and Lemon-Mint Yogurt 13.00

Crispy "Savanna" Rolls with Sweet Corn, Bitter Greens, Goat Cheese and Curry Vinaigrette 8.00

Taste of Africa Trio of Dips with Assorted Breads and House-made Naan 9.00

Soup and Salads

Red Kuri Squash Soup with Spiced Yogurt, and Toasted Almonds 7.00

Jiko Seasonal Salad with Crisp Greens, French Butter Pears, Candied Walnuts and Apple Vinaigrette
7.00

Cucumber, Tomato, and Red Onion Salad with *Rocket*, Cottage Cheese, and Watermelon Vinaigrette
8.00

Braised Beet Salad with Smoked Bacon, Goat Cheese, Shallot Marmalade and Sherry Vinaigrette 11.00

Entrées

Grilled Berkshire Pork Loin with Spiced Lentil Dahl, Spinach, and Pickled Okra 32.00

Swahili Curry Shrimp with East African Curry Sauce, Artichokes, and Coconut Rice 31.00

Maize-crusting Wreck Fish with Vegetables of the Moment and Tomato-Butter Sauce 36.00

Roasted Lamb Loin with Herbed Couscous, Sun-dried Cherries, and Red Curry Sauce 35.00

Grilled Swordfish with Crisp Mealie Pap, Asparagus, and Tomato-Pancetta Vinaigrette 36.00

Chermoula Tanglewood Chicken with Goat Cheese Potatoes, Preserved Lemons, and Harissa 29.00

Barbecue Beef Short Ribs with Roasted Yukon Gold Potato Salad and Onion-Garlic Sauce 37.00

Spiced Crusted Tuna with Cucumber Raita Salad, Grilled Papadam, and Peppadew Vinaigrette 33.00

Seared Maize Pudding with Chakalaka and Basil Buree Blanc 26.00

Oak-grilled Filet Mignon with Macaroni & Cheese and Red Wine Sauce 41.00

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.