

GLASS OF
POL ROGER
BRUT NV

16

JIKONI MIX

3

J I K O N I

LUNCH & DINNER



BAR SNACKS

Franca's Chickpea Chips, Fenugreek, Bengali Tomato Chutney (ve) 6.8

Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumber 7.2

Venison Clove Smoked Samosas, Beetroot Chutney (n) 8

Beetroot and Walnut Kibbeh, Tahini Sauce (ve,n) 8.5

Pickled Chilli

SMALL PLATES

Sweet Potato Bhel, Apple, Pomegranate (v, n) 9.8

Cold Silken Tofu, Peanuts, Puffed Wild Rice, Caramelised Foxnuts (ve, n) 12.9

Chinkiang Vinegar Dressing

Charred Purple Sprouting Broccoli, White Lake Fetish, Almonds (v) 12.5

Preserved Lemon Dressing

Miso Glazed King Oyster Mushroom, Jerusalem Artichokes, Nori, Sesame (ve) 12.5

Puffed Buckwheat

Roasted Scallops, Congee, Szechaun Chilli Oil 15.5

BIG PLATES

Roasted Cod, Clams & Mussels, Tamarind Rasam 26.5

Curry Leaf Rouille

Kuku Paka, Sukuma Wiki, Saffron Rice 19

Crispy Cauliflower, Spicy Caramel Sauce, Jasmine Rice (ve) 17.5

Scrag End Pie, Turmeric Infused Mash 22

Butternut Squash Moilee (v) or Tiger Prawn Moilee 17.8 / 26.5

Lemon Rice, Moilee Broth, Coconut Chutney

SIDES

Okra Fries, Curry Leaf Mayonnaise (v) 6

Green Bean & Cashew Nut Thoran (ve, 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-10.00pm

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

Rhubarb & Pink Peppercorn Bellini	11
Chafu Martini ~ Virtuous Vodka, Dolin Dry, House Pickle Brine, Pickled Chilli	12
Machungwa Sour ~ Chilli Hayman's Gin, Aperol, Lime, Orange Marmalade	9.5
Dawa ~ Somerset Honey, Sapling Vodka, Lime	11
Pomegranate & Bay Negroni ~ Bay Gin, Campari, Ruby Port, Maury AOC, Pomegranate Molasses	10.5
Ndizi ~ Cargo Cult Banana Spiced Rum, Amarula & Oats	11
Matunda Fizz ~ Passion Fruit, Homemade Blackberry Soda - n/a	7
Jikoni Pink ~ Raw Yorkshire Rhubarb & Celery, Light Tonic, Pink Peppercorns - n/a	7
Tangawizi ~ Everleaf, Ginger, Pickled Yuzu, Sesame Oil, Shiso - n/a	8

SOFTS

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

SINGLE ESTATE TEAS

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

Oolong Tea, Jun Chiyabari, Nepal	6
Green Tea, LaKyrsew Garden, India	6
Darjeeling Tea, Makaibari Garden, India	5
House Black Tea, Kangaita Estate, Kenya	4.2

COFFEE Sourced by Workshop 3 ~ 4.5

Kenya Chai	4.5
Fresh Mint	3.5
Spiced Toddy	6

SPIRITS 50ml (25ml serving also available)

VODKA

Sapling Carbon Positive Vodka	8
Virtuous Vodka	10
Konik's Tail	11

GIN

Hayman's London Dry	8
Hyke	9.5
Elephant	11
Stranger & Sons	11
Bimber Oolong Infused	11.5

WHISK(E)Y & BOURBON

Woodford Reserve	9
Rittenhouse Rye	10
Suntory Toki	10
Naked Grouse Blended Malt	9
Auchentoshan American Oak	9.5
Port Charlotte 10yo	12
Macallan Double Cask	12
Laphroaig Lore	16.5

RUM

Bimber London Rum	8
Doorly's 5yr	9
Fair Rum 10yr	12
Cargo Cult Banana Spiced Rum	9
Smith & Cross Navy Strength	12

BRANDY

Nonino Grappa	9
Berneroy Calvados Fine (No5)	10
Lauvia Reserve Armangac	10
Fanny Fougerat Petit Ciguë Cognac	12