



CHISHURU

DINNER MENU £105

(pescatarian/vegetarian alternatives on request)

Wine flight £85

Ose-ji

Sunflower seed butter, golden beetroot foam, purple asparagus

Mộtinmốt

Bean cake with cured Irish brown trout, confit egg yolk, shitto

Agidi pepper soup

Fermented corn, squid, uziza & nori powder

Sinasir

Rice pancake with white crab and uda mayonnaise, tamarind chilli sauce

Lalo

Golden beetroot cooked in green hibiscus tea, fried cassava,
grilled marinated daikon radish, crispy kale, millet crumb, jute leaf sauce

or

Mbongo tchobi

Pollock fillet, blackened tree bark sauce,
plantain, cocoyam, chard stems

or

Ẹfọ́ríro

Guineafowl ballotine, chicken mousse, spring greens, irú & jalapeño sauce

All served with dressed leaves and ginger rice & black-eyed beans

Additional rice bowl +£5

'Kunu aya'

Tigernut ice-cream, coconut veil, watermelon & uda jam, ginger crumb

Chishuru house seasoning blend to take home: £8

15% optional service charge. Card payment only.

Don't forget to tell us about your allergies.