

A GLASS OF
POL ROGER
BRUT NV
15

J I K O N I

LUNCH & DINNER



BAR SNACKS

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

Prawn Toast Scotch Egg, Banana Ketchup, Pickled Cucumber 7.5

Beetroot & Shankleesh Croquetas (v) 7

Clove Smoked Venison Samosa, Beetroot Chutney 8

SMALL PLATES

Sweet Potato Bhel, Apple, Pomegranate (v) 10

Dashi Broccoli, Roasted Sesame Sauce, Tobiko (v) 11.5

Cauliflower Popcorn, Chilli & Chinkiang Vinegar Dipping Sauce (v) 9.5

Chicken Skewers, Peanut Sauce, Papaya Achara 12.5

Seared Scallops, Congee, Szechuan Chilli Oil 15.5

BIG PLATES

Scottish Mackerel, Brinjal Pickle, Buttermilk Rasam 20

Kuku Paka, Sukuma Wiki, Saffron Rice 17.5

Caramel Braised Tofu, Confit Garlic Rice (v) 18

Chilli Pickled Cucumbers

Pumpkin Khichdee (v) or Tiger Prawn Khichdee 15 / 26

Lemon Rice, Moilee Broth, Coconut Chutney

Scrag End Pie 18.5

Lamb Neck, Black Cardamom & Turmeric Infused Mash

SIDES

Okra Fries, Curry Leaf Mayonnaise (v) 6.5

Green Bean & Cashew Nut Thoran (v) 5

Jikoni Block Print Napkins and Tablecloths
from Jaipur
Napkins ~ 4 for £20 Tablecloths ~ £45 to £65

LUNCH ~ TUE-FRI 12noon-3pm
DINNER ~ TUE-SAT 5.30pm-10.30pm
BRUNCH ~ SAT 11am-3pm SUN 11am-4pm

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 & Rose Bellini	11
Kahwa Martini ~ Black Cow Vodka, Patron XO Cafe, Workshop Coffee	10.5
Machungwa & Chilli Martini ~ Chilli-Infused Gin, Cointreau, Orange & Ginger Marmalade	10.5
Dawa ~ East London Liquor Company Vodka, Jaggery, Lime	9.5
Cucumber & Gin Lassi ~ Portobello Road Gin, Lime, Egg White, Salt & Pepper	9.5
Islay Sour ~ Laphroaig, Angostura Bitters, Egg White, Cinnamon	12.5
Tangawizi ~ Chilli Infused Gin, The Kings Ginger, Gingerbread Syrup, Egg White, Lime	11
Spiced Mzeh ~ Kraken Black Spiced Rum, Muddled Orange, Jaggery, Lime	10.5
Pomegranate Negroni ~ Portobello Gin, Campari, Ruby Port & Pomegranate Molasses	10.5

SOFTS

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

BEER

Innis & Gunn Lager 4.6%	5
Empress Ale 4.5%	5

SINGLE ESTATE TEAS

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

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

COFFEE Sourced by Workshop 3 ~ 4.5

Kenya Chai	4
Fresh Mint	3

SPIRITS 50ml (25ml serving also available)

VODKA

East London L.C	7
Black Cow Milk	8
Konik's Tail	10

GIN

Portobello Road	7
Sacred	8
Elephant	10

WHISK(E)Y & BOURBON

Woodford Reserve	8
Rittenhouse Rye	10
Monkey Shoulder	9
Laphroaig 10 YO	10
Auchentoshan Three Wood	12
Lagavulin 16 YO	11

RUM

Fair Rum 10 YO	11.5
Kraken Spiced Rum	8
El Dorado 15 YO	12

BRANDY

Baron de Sigognac Bas-Armagnac VS	8.5
Maxime Trijol Grand Champagne	
Elegance Cognac	11
Berneroy Calvados Fine (No5)	8

LIQUEURS

Limoncello	7
The King's Ginger	8