

Appetizers

Lamb "Patis"

Pulled Lamb rolled in Phyllo with
Mint-Cilantro Chutney 9.00

Lentil "Pastilla"

Lentil-filled Phyllo Pockets with
Sweet-and-Sour Sauce 7.00

Maize and Sweet Potato "Tamales"

Herbed Maize Pudding and Truffled Sweet
Potato Mash with Shredded Goat Cheese
in Corn Husk Boat 8.00

Pokanoket Farm Ostrich Schnitzel

Crisp Ostrich Filet, Marinated Slaw,
and Lemon Caper Aioli 13.00

Chef's Specialty Flatbread

BLT, Smoked Bacon, Marinated Tomatoes,
Tillamook Cheddar, Arugula 9.00

Barbeque Chicken Flatbread

with Grilled Onions, Apple Julienne,
African Barbeque Sauce, and Four Cheeses 10.00

Kalamata Olive Flatbread

with Four Cheeses and Laura Chenel
Soft Goat Cheese 9.00

Taste of Africa

Baba Ganoush, Malay Spinach-Lentil Dip,
and, Tikka Masala, with Lentil Papadam,
Lavosh, and Flax Seed Naan Bread 9.00

Soup and Salads

Asparagus Soup

with Curry Sour Cream, Cilantro,
and Ground Pistachios 7.00

Field Greens and Vegetable Salad

Mixed Greens with Tomato, Onion, Radish,
Toasted Lavosh and Lemon Dressing 7.00

Cucumber, Tomato, and Red Onion Salad

with Arugula, Cottage Cheese,
and Watermelon Vinaigrette 8.00

Seared "Ahi" Tuna

with African Spices, Golden Beets, Watercress,
Zough Yogurt and South African Sea Salt 11.00

Entrées

Spice Crusted Pork Tenderloin

with Ragout of Roasted Mushrooms,
Smoked Bacon, Yukon Gold Potatoes,
and Sweet Onion Jus 26.00

Chermoula-roasted Tanglewood Chicken

with Fregola Pasta, Mint,
Preserved Lemons, Kalamata Olives,
Citrus Broth, and Harissa 26.00

Swahili Curry Shrimp

Shrimp Ragout with East African Curry Sauce,
Artichokes, Spicy Peppers, Sweet Peas,
and Coconut Rice 28.00

Seared Filet of Arctic Char

With Golden Mealie "Pap", Braised Country Greens,
Tomato Broth and Fennel Pollen Salt 31.00

Kenyan Coffee BBQ-braised Beef Short Rib

with Crushed Idaho and Sweet Potatoes,
Onion-Garlic Sauce 35.00

Maize-crusted and Seared Halibut

with Vegetables of the Moment,
Tomato-Butter Sauce, and
Crispy Sweet Potatoes 30.00

Portland Pier Scallops

with Stewed Eggplant Kottu, Chickpeas,
and Crisp Okra Julianne 31.00

Oak-grilled Filet Mignon

with Macaroni & Cheese and
Red Wine Sauce 37.00

Wood-fired Lamb Loin

with Berbere Spiced Lentils, Baby Carrots,
and Lemon Infused Demi Glace 28.00

Grains, Peas, and Vegetables

Kamut, Pearl and Black Barley, Wheat Berries,
Quinoa, and Garbanzo Peas with Roasted
Vegetables and Seared Tandoori Tofu 24.00

Jiko Cheese Selection

Enjoy a selection of sheep and goat cheeses from around the world selected by our Chefs and uniquely paired with fig toast, house made jams, and marinated fruits. Our selection changes daily based on availability and levels of ripeness 14.00

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.