



Welcome to JewFro, where Jewish food meets African flavors! A culinary journey through robust cultures, JewFro is meant to educate your palate and encourage cultural exchange and appreciation through food.

SEASONAL CHALLAH 7

Awaze butter, mitmita apple butter, chermoula

STARTERS

PUMPKIN PIEROGIS 13

Roasted pumpkin, goat cheese, brown butter, fried sage and toasted pumpkin seeds

CRANBERRY-GINGER HUMMUS 12

Candied ginger, dried cranberries, crispy chickpeas, schug oil

BAGEL, LOX AND CREAM CHEESE SOUP 14

Salmon bisque, creme fraiche, herb oil, fried capers, crispy shallots, crispy salmon skin

SHAWARMA KATAN 14

Za'atar roasted lamb, Israeli salad, tahini, fried eggplant, pickled cabbage, toum, chapati

POTATO KUGEL CROQUETTES 10

West African curried potato kugel, ras el hanout aioli

GEFILTE FISH CRUDO 14

Rockfish, pickled brussels, roasted beets, schug oil, horseradish foam

LAMB BELLY 14

Honey-harissa lamb belly over labneh, topped with schug

KALE AND APPLE SALAD 12

Massaged kale, grilled apples, candied walnuts, mitmita crusted goat cheese, date vinaigrette

BRUSSELS SPROUTS 10

West African curry, crispy pastrami, awaze Russian dressing

MAINS

LAMB SHANK TAGINE 29

Acorn Squash, Tzimmes couscous, braised fennel

YASSA DUCK TWO WAYS 28

Confit duck leg, pan seared duck breast, Senegalese onions, mujadara

SHLISHKAS GNOCCHI 23

Breaded potato gnocchi, mushroom, berbere cream sauce

Add Zigni Brisket +7

ZA'ATAR CRUSTED TENDERLOIN 30

Za'atar crusted tenderloin, berbere mashed potatoes, kale and stewed nightshade

DURBAN ROCKFISH 27

Durban dusted, pan seared Maryland Rockfish served over, spaghetti squash, Kpakoshito and topped with confit tomatoes

PERI-PERI GRILLED CHICKEN 23

South African Peri-Peri grilled chicken with coconut sauce, served with Jollof cous-cous and Israeli salad

SMORGASBORD 90

Peri Peri chicken, zigni brisket, braised lamb shank, kale and stewed nightshade, Israeli salad, tzimmes cous cous, house baked breads

GLOSSARY

Mitmita - Spicy Ethiopian seasoning blend
Berbere - Ethiopian spice blend
Chermoula - Moroccan fresh herb, spice and oil blend
Labneh - Middle Eastern strained yogurt
Ras el Hanout - Tunisian Spice Blend
Sumac - Middle Eastern Spice
Peri-Peri - South African pepper marinade
Jollof - Nigerian rice dish with tomatoes and peppers
Durban - South African Curry
Kpakoshito - Ghanaian green pepper sauce
Zigni - Eritrean beef stew
Shlishkas - Hungarian - Jewish breaded gnocchi
Yassa - Senegalese caramelized onion sauce
Mujadara - Rice and lentils topped with crispy onions
Schug - Middle Eastern spicy herb and pepper blend
Xawaash - Somali spice blend
Yapchick - Eastern European soufflé stuffed with meat

SIDES

Kelewele Plantains \$5
Berbere mash \$5
Jollof cous cous \$5
Kale & stewed nightshade \$5