



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.

FRESH BAKED CHALLAH 7
Harissa Butter, Chermoula, Manischewitz grape jam

STARTERS

LAMB KREPLACH 14
Ground Moroccan lamb kreplach dumplings fried and served over a Ghanaian peanut soup sauce.

DECONSTRUCTED GEFILTE FISH CRUDO 12
Rockfish, pickled brussels and carrots, roasted beets, horseradish foam

FOIE GRAS CHOPPED LIVER 18
chicken liver pate served with Foie Gras & Manischewitz grape jam topped with crispy chicken skins and cured egg yolk

TRIO OF DIPS 12
Cowpea hummus, nightshade baba ganoush and labneh. Served with Injera Chips

BUREKAS (V) 13
Burnt onion and parsnip wrapped in flaky phyllo. Served on top on Moroccan matbucha

SHISA NYAMA 14
Skewers of schnitzel, suya beef, and curried wahoo with a preserved lemon and harissa aioli dipping sauce

MOROCCAN CARROT SALAD 8
Za'tar dusted roasted tri-color carrots served over labneh with sumac vinaigrette

LAMB BELLY 14
Harissa-honey glazed lamb belly, smoked labneh, zhug

MAINS

ROASTED LEG OF LAMB	27
<i>Stewed red lentils, grilled ramps</i>	
YASSA DUCK CONFIT LEG	26
<i>Senegalise onion, long grain rice and lentil mujadara</i>	
PAN FRIED WHITEFISH CHAMBO	30
<i>Pan seared whole bass, topped with a preserved lemon gromolata and served with niter kibbeh wild rice and pickled Fresnos</i>	
SHLISHKAS GNOCCHI	22
<i>Breaded potato gnocchi, maitake mushrooms and berbere cream sauce</i>	
CELERY ROOT STEAK (V)	23
<i>Za'atar crusted celery root steak, harissa squash purée, sautéed beet greens</i>	
LIBOKE DE POISSON	26
<i>Banana leaf poached rockfish over Jollof couscous with Kelewele fried plantains</i>	
ZIGNI BRISKET	25
<i>Eritrean spiced brisket served atop matzo polenta with za'atar roasted carrots</i>	
ZA'ATAR CRUSTED PETIT TENDER	27
<i>Za'atar crusted steak. Curried potato "kugel" gratin, braised fennel</i>	
PERI-PERI GRILLED CHICKEN	23
<i>South African Peri-Peri grilled chicken with coconut sauce, served with Jollof cous-cous and Israeli salad</i>	
SMORGASBORD	90
<i>Peri Peri chicken, zigni brisket, Za'atar crusted petit tender, braised fennel, Ras el hanout slaw, house baked breads and stewed red lentils</i>	

GLOSSARY

Harissa - Moroccan spicy pepper spread
Chermoula- Moroccan fresh herb, spice and oil blend
Manischewitz- Sweet Jewish red wine
Kreplach- Jewish dumplings filled with meat
Cowpea - Black-eyed peas
Labneh- Middle Eastern strained yogurt
Ras el Hanout - Tunisian Spice Blend
Burekas- Phyllo wrapped meat, vegetables or cheese baked to a golden brown
Sumac- Middle Eastern Spice
Peri-Peri - South African pepper marinade
Jollof- Nigerian rice dish with tomatoes and peppers
Niter Kibbeh- Ethiopian spiced clarified butter
Zigni- Eritrean beef stew
Chambo- African fried fish
Shlishkas- Hungarian - Jewish breaded gnocchi
Yassa- Senegalese caramelized onion sauce
Mujadara-Rice and lentils topped with crispy onions
Zhug-Middle Eastern spicy herb and pepper blend